



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | | | | | | |
|---|---------------------|-------------------------|------|------------|---|--------------------------------|--|
| FACILITY NAME PEKING DELI | | | | | DATE 8/21/2014 | SIGNATURE <i>Tin Nguyen</i> | |
| LOCATION 4183 CHINO HILLS PKWY F, CHINO HILLS, CA 91709 | | | | | REINSPECTION DATE 9/04/2014 | PERMIT EXPIRATION 7/31/2015 | |
| MAILING ADDRESS 4183 CHINO HILLS PKWY F, CHINO HILLS, CA 91709 | | | | | <input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Tin Nguyen | | |
| FA # FA0004208 | PR # PR0005443 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: Food | | |
| TIME IN 12:55 PM | TIME OUT 2:57 PM | CONTACT Not Captured | | | SERVICE: 001 - Inspection - Routine | | |
| | | | | | RESULT: 05 - Corrective Action / Follow up Required | | |
| | | | | | ACTION: 03 - Reinspection Required | | |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 83

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | | | COS | MAJ | OUT |
|---|-----|--|-------------------------------------|------------------------------------|-----|------------------------------------|
| ○ In | N/O | 1. Demonstration of knowledge; food safety certification | | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | |
| ○ In | | 2. Communicable disease; reporting, restrictions & excl | | | 4 | |
| ○ In | N/O | 3. No discharge from eyes, nose, and mouth | | | | 2 |
| In | N/O | 4. Proper eating, tasting, drinking or tobacco use | + | | | ⊗ |
| PREVENTING CONTAMINATION BY HANDS | | | | | | |
| ○ In | N/O | 5. Hands clean and properly washed; gloves used prop | | | 4 | 2 |
| ○ In | | 6. Adequate handwashing facilities supplied & accessib | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | + | ⊗ | | 2 |
| ○ In | N/O | N/A | | | 4 | 2 |
| ○ In | N/O | N/A | | | 4 | 2 |
| ○ In | N/O | N/A | | | 4 | |
| ○ In | N/O | N/A | | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | | |
| ○ In | N/O | N/A | | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | | 4 | 2 |
| ○ In | N/O | N/A | | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|---|-----|---|--|-----|-----|------------------------------------|
| ○ In | | 15. Food obtained from approved source | | | 4 | |
| In | N/O | ○ N/A | | | | 2 |
| In | N/O | ○ N/A | | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| In | | ○ N/A | | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| In | N/O | ○ N/A | | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | | |
| In | | ○ N/A | | | 4 | |
| WATER/HOT WATER | | | | | | |
| ○ In | | 21. Hot and cold water available | | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | | |
| ○ In | | 22. Sewage and wastewater properly disposed | | | 4 | 2 |
| VERMIN | | | | | | |
| In | | 23. No rodents, insects, birds, or animals | | | 4 | ⊗ |

| SUPERVISION | OUT |
|---|------------------------------------|
| 24. Person in charge present and performs duties | 1 |
| PERSONAL CLEANLINESS | |
| 25. Personal cleanliness and hair restraints | 1 |
| GENERAL FOOD SAFETY REQUIREMENTS | |
| 26. Approved thawing methods used, frozen food | 1 |
| 27. Food separated and protected | ⊗ |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, use | 1 |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identified | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | ⊗ |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|--|------------------------------------|
| 33. Nonfood contact surfaces clean | 1 |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | ⊗ |
| 36. Equipment, utensils and linens: storage and use | ⊗ |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | ⊗ |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | 1 |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | ⊗ |

| PERMANENT FOOD FACILITIES | OUT |
|--|------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | 1 |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | ⊗ |
| 48. Food worker cards | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

| | | |
|--|-------------------|--------------------------------|
| FACILITY NAME PEKING DELI | DATE 8/21/2014 | SIGNATURE <i>Tin Nguyen</i> |
| LOCATION 4183 CHINO HILLS PKWY F, CHINO HILLS, CA 91709 | | REHS Tin Nguyen |

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|--|
| POINTS 4 | Compliance date not specified | Inspector Comments: -Observed a container of fried rice held at room temperature at 104°F at cook's line. -Observed a container of cooked noodle held at room temperature at 67°F at cook's line. -Observed a container of tofu held at room temperature at 67°F at cook's line. Per operator, foods had been out an hour ago. Ensure all potentially hazardous foods are held at 135°F or above for hot-holding or at 41°F or below for cold-holding. Corrective action at time of inspection: -Operator transferred three containers with fried rice, noodles, and tofu in refrigerator for proper cold-holding. |
| | Complied on 8/21/2014 | |

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed an open personal drink held on refrigerator, next to open foods at cook's line. Ensure personal foods are held in a designated area, away from foods or food contact surfaces to prevent possible contamination of food products. |
| | Complied on 8/21/2014 | |

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: -Observed many dead roaches (small/big) on the floor and non-used plates (stacked on top of one another) in dry storage room and ice machine. -Observed one small live roach on the floor at cook's line. Per operator, pest control operator services facility Ensure proper measures are taken to mitigate vermin intrusion. |
| | Not In Compliance | |

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed several trays of raw beef held on top of ready to eat foods (buckets of sauces) in walk-in cooler. Ensure raw foods are held below ready to eat foods at all times to prevent possible cross contamination. REPEAT VIOLATION. |
| | Not In Compliance | |

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | |
|--|-------------------|--------------------------------|
| FACILITY NAME PEKING DELI | DATE 8/21/2014 | SIGNATURE <i>Tin Nguyen</i> |
| LOCATION 4183 CHINO HILLS PKWY F, CHINO HILLS, CA 91709 | | REHS Tin Nguyen |

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed several unlabeled bottles of unknown liquids held on cart at cook's line. Label all food products for proper identification.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments:

- Observed excessive dust on non-used plates held in dry storage room. Clean/maintain.
- Observed many dead roaches on non-use plates held on shelves in dry storage room. Clean/maintain.

NOTE:

-Will return in three to five days to follow-up on proper cleaning of areas affected by roach activity (mainly in dry storage room and behind ice machine). Clean/maintain all areas affected by roach activity. Non-compliance may result in future charged re-inspection at \$245.00 per hour.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed several in-use rice scoops held in standing water at cook's line, next to rice cooker. Ensure all in-use scoops are held in ice water after every use.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed several in-use wiping towels on cold-holding units, next to open foods at cook's line. Ensure all in-use wiping towels are returned to sanitizer bucket after every use.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



County of San Bernardino • Department of Public Health
 Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
 CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | |
|--|-------------------|--------------------------------|
| FACILITY NAME PEKING DELI | DATE 8/21/2014 | SIGNATURE <i>Tin Nguyen</i> |
| LOCATION 4183 CHINO HILLS PKWY F, CHINO HILLS, CA 91709 | | REHS Tin Nguyen |

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

| | | |
|---------------------------|-------------------------------|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed a carton of cigarette held on shelf and above open foods, next to clean plates at cook's line. Ensure all personal items are held in a designated area, away from foods or food contact surfaces to prevent possible contamination of food products. |
| | Not In Compliance | |

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed most recent inspection report missing. Ensure most recent inspection report is kept at facility at all times, upon request. |
| | Not In Compliance | |

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

48. FOOD WORKER CERTIFICATION

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: -Observed two expired food worker cards. Obtain food worker cards through San Bernardino County website at www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx and click on " Food Worker Training" link. Only food handler cards obtained from San Bernardino County website are accepted. NOTE: -Food worker cards must be faxed to Division of Environmental Health Services at (909) 387-4272, within 14 days. Non-compliance will result in a charged inspection at \$245.00 per hour. |
| | Not In Compliance | |

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments



County of San Bernardino • Department of Public Health
Division of Environmental Health Services
**COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | |
|---|---------------------------|--|
| FACILITY NAME PEKING DELI | DATE 8/21/2014 | SIGNATURE  |
| LOCATION 4183 CHINO HILLS PKWY F, CHINO HILLS, CA 91709 | REHS Tin Nguyen | |

"B" grade posted.

DO NOT REMOVE, RELOCATE, OR HIDE LETTER GRADE. NON-COMPLIANCE WILL RESULT IN FUTURE RE-INSPECTION AT \$245.00 PER HOUR.

Provided the following to operator:

- Re-score sheet
- Food handler card handout

NOTE:

- Posted bar code sticker on "A" grade at time of inspection.
- Unable to print inspection report due to printer error.