



**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 CHINO CHINESE FOOD | | | | DATE 9/29/2014 | SIGNATURE | |
| LOCATION 4726 RIVERSIDE DR A, CHINO, CA 91710 | | | | REINSPECTION DATE 2/28/2015 | PERMIT EXPIRATION 5/31/2015 | |
| MAILING ADDRESS 3914 SAN LORENZO RD, ONTARIO CA 91761 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Tin Nguyen | | |
| FA # FA0003589 | PR # PR0003659 | SR # | CO # | PE 1620 | PROGRAM IDENTIFIER: Food | |
| TIME IN 1:47 PM | TIME OUT 2:45 PM | CONTACT Not Captured | | | SERVICE: 033 - Re-score Grade Inspection | |
| | | | | RESULT: 03 - Corrective Action / No Follow up Required | | |
| | | | | ACTION: 01 - No Further Action 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 90

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 | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| In | N/O | 5. Hands clean and properly washed; gloves used prop | + | ⊗ | 2 |
| ○ In | | 6. Adequate handwashing facilities supplied & accessib | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ In | N/O | N/A | | 4 | 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 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O | ○ N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | ○ N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/O | ○ N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| In | | ○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | 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 | 1 |

| 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 | 1 |
| 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 | 1 |

| 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 | 2 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|---|
| POINTS 4 | Compliance date not specified | Inspector Comments: -Observed employee actively chop raw chicken with gloves, then grabbed an in-use and dirty wiping towel on prep table to wipe hands with gloves, and then returned to task, chopping chicken without proper hand wash and removal of dirty gloves. Per operator, operator uses towel on table to clean hands to open refrigerator door. Ensure employee proper remove gloves and wash hands and NEVER use a wiping towel to clean hands to prevent possible contamination of food products. Corrective action at time of inspection: -Operator removed gloves and washed hands at hand wash sink. |
| | Complied on 9/29/2014 | |

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: -Observed a couple of dead cockroaches under three compartment sink. Ensure proper measures are taken to mitigate vermin intrusion. NOTE: -Observed most recent pest control service on 09-26-14. -Clean/maintain areas affected by cockroach activity to prevent possible contamination of food products. |
| | 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 a large tub of raw chicken held above a large tub of cooked chicken. -Observed employee actively chopped raw chicken on prep table above containers with soy sauce and spices at prep area, which appeared to have been contaminated by bits of raw chicken covering lids of sauce and dry spices. Ensure all raw foods are held below ready to eat foods AND all preparation of raw food products are to take place away from ready to eat foods to prevent possible cross contamination of food products. |
| | 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.



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: -Observed a non-working ice machine held at cook's line. -Observed a non-working refrigerator at prep area. Per operator, non-working ice machine and refrigerator will probably be fixed in the future, but as off current, it is not used. Remove all non-working OR non-used equipments from facility to prevent possible vermin intrusion or activity. -Observed two unchained CO2 tanks held near back door. Chain all CO2 to a rigid structure. Per operator, CO2 tanks are not in use and belongs to previous owner. |
| | Not In Compliance | |

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 | Inspector Comments: -Observed an in-use and dirty wiping towel held prep table, next to open foods at prep area. -Observed an in-use wiping towel held on three compartment sink. Per operator, a sanitizer bucket has not been prepared. Ensure all in-use wiping towels are returned to sanitizer bucket after every use. |
| | Not In Compliance | |

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed letter "B" grade removed from original location to bottom corner of window at front facility. Do not remove letter grade, once posted by inspector to ensure proper enforcement. Non-compliance will result in future re-inspection at \$245.00 per hour. |
| | 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

Overall Inspection Comments

"A" grade posted.

Provided to operator "Health Education Liaison Program" (HELP) pamphlet.