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: THAI GARDEN BBQ			DATE: 11/6/2014	SIGNATURE	
LOCATION: 9820 SIERRA AV STE A, FONTANA, CA 92335				REINSPECTION DATE: 5/06/2015	PERMIT EXPIRATION: 3/31/2015
MAILING ADDRESS: 9820 SIERRA AV STE A, FONTANA, CA 92335		☑FACILITY ☐OWNER ☐ACCOUNT		REHS: Patrick Baccari	
FA #: FA0009716	PR #: PR0011451	SR #	CO #	PE: 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 1:50 PM	TIME OUT: 3:23 PM	CONTACT: Not Captured			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.

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SCORE 99

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

										COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE												
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		4	2
In									**6.** Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS												
In		N/O		N/A					**7.** Proper hot and cold holding temperatures		4	2
In		N/O		N/A					**8.** Time as a public health control; procedures & record		4	2
In		N/O		N/A					**9.** Proper cooling methods		4	2
In		N/O		N/A					**10.** Proper cooking time & temperatures		4	
In		N/O		N/A					**11.** Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION												
In		N/O		N/A					**12.** Returned and reservice of food			2
In									**13.** Food in good condition, safe and unadulterated		4	2
In		N/O		N/A					**14.** Food contact surfaces: clean and sanitized		4	2

										COS	MAJ	OUT
FOOD FROM APPROVED SOURCES												
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	2

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	1
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	1
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	1
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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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS	
1	**Compliance date not specified** **Not In Compliance**

Inspector Comments: Provide cleaning to exterior surfaces of equipment.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.