



**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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>CHINESE NORTHER CUISINE CORP</b>				DATE <b>11/18/2014</b>	SIGNATURE 
LOCATION <b>9775 BASELINE RD 104, RANCHO CUCAMONGA, CA 91730</b>				REINSPECTION DATE <b>12/02/2014</b>	PERMIT EXPIRATION <b>9/30/2014</b>
MAILING ADDRESS <b>9775 BASELINE RD STE 104, RANCHO CUCAMONGA CA 91730</b>				REHS <b>Isaac Gebreslassie</b>	
FA # <b>FA0028431</b>	PR # <b>PR0037131</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required
TIME IN <b>12:34 PM</b>	TIME OUT <b>2:37 PM</b>	CONTACT <b>Not Captured</b>			

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 80**

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

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

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="checkbox"/>		15. Food obtained from approved source			4	
In	N/O	<input checked="" type="checkbox"/>				2
In	N/O	<input checked="" type="checkbox"/>				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<input checked="" type="checkbox"/>				2
CONSUMER ADVISORY						
In	N/O	<input checked="" type="checkbox"/>				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<input checked="" type="checkbox"/>			4	
WATER/HOT WATER						
<input checked="" type="checkbox"/>		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="checkbox"/>		22. Sewage and wastewater properly disposed			4	2
VERMIN						
<input checked="" type="checkbox"/>		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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<input checked="" type="checkbox"/>
40. Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<input checked="" type="checkbox"/>
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**

(800) 442-2283

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>CHINESE NORTHER CUISINE CORP</b>	DATE <b>11/18/2014</b>	SIGNATURE 
LOCATION <b>9775 BASELINE RD 104, RANCHO CUCAMONGA, CA 91730</b>	REHS <b>Isaac Gebreslassie</b>	

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

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed string potatoes, seaweed, pig ears, pig tripes, and beef tripes on cold table in the front service area measuring at 51 - 56 deg F. Ensure cold foods are kept at 41 deg F or below. (voluntarily discarded)
	Complied on 11/18/2014	

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following foods stored the previous day in the stand alone two door refrigerator temping as follows: - noodle sauce and beef sauce at 53 deg F - beef, noodle, and pork at 48 - 51 deg F. * Ensure potentially hazardous foods are cooled down to 70 deg F within 2 hours, and further down to 41 deg F or below within 4 more hours. (beef and noodle sauce voluntarily discarded)
	Complied on 11/18/2014	

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.  
 PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed ready to use utensils washed and rinsed without any sanitizing. Ensure proper utensil washing includes, washing in warm water (at least 100 deg F) with soap, and rinsing in warm water, and dipping into sanitizer water of either 100 - 200 ppm chlorine or 200 - 300 ppm quat for 30 seconds or one minute respectively.
	Complied on 11/18/2014	

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed food workers in the kitchen not demonstrating knowledge regarding, sanitizing food contact surfaces; and safe cooking, reheating and holding temperatures for potentially hazardous foods. Ensure food workers understand safe food handling principles and practices.
	Not In Compliance	

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed ice scoop sitting on ice with handle touching. Prevent potentially contamination by making sure handle does not touch ice.
	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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>CHINESE NORTHER CUISINE CORP</b>	DATE <b>11/18/2014</b>	SIGNATURE 
LOCATION <b>9775 BASELINE RD 104, RANCHO CUCAMONGA, CA 91730</b>	REHS <b>Isaac Gebreslassie</b>	

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed sanitizer bucket and sanitizer test strips missing. Provide sanitizer bucket with a solution of approved sanitizer, and test strips to check level of sanitizer in solution.
	Not In Compliance	

**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Provide probe thermometer to monitor food temperatures. Observed missing.
	Not In Compliance	

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a few wiping towels resting on prep table in the kitchen, and no sanitizer bucket set up. Ensure wiping towels are stored in sanitizer bucket of approved concentration between uses.
	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)

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 3 food workers with missing food worker certifications. Provide San Bernardino county approved food worker certification within 14 days to avoid charged inspection.
	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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> ~ 5 lbs of cold foods including seaweed, pig ear, noodle sauce, trips discarded.
	Not In Compliance	

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."



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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>CHINESE NORTHER CUISINE CORP</b>	DATE <b>11/18/2014</b>	SIGNATURE 
LOCATION <b>9775 BASELINE RD 104, RANCHO CUCAMONGA, CA 91730</b>	REHS <b>Isaac Gebreslassie</b>	

**Overall Inspection Comments**

No summary comments have been made for this inspection.