



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

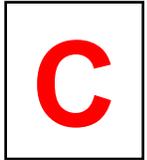
(800) 442-2283

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

FACILITY NAME <b>BEIJING EXPRESS</b>				DATE 12/18/2014	SIGNATURE 
LOCATION 2075 E HIGHLAND AV E, SAN BERNARDINO, CA 92404				REINSPECTION DATE 1/18/2015	PERMIT EXPIRATION 9/30/2015
MAILING ADDRESS 2075 E HIGHLAND AV STE E, SAN BERNARDINO CA 92404				REHS Sierra Clayborn	
FA # FA0026303	PR # PR0034511	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 1:15 PM	TIME OUT 5:17 PM	CONTACT Linda Young			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 71**

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			<span style="color: red;">⊗</span>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use	<span style="color: blue;">+</span>		<span style="color: red;">⊗</span>
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	<span style="color: red;">⊗</span>
In	N/O	N/A		4	<span style="color: red;">⊗</span>
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated	<span style="color: blue;">+</span>	4	<span style="color: red;">⊗</span>
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	<span style="color: red;">⊗</span>
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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

**POINTS**  
**4**

Compliance date not specified  
 Complied on 12/18/2014

**Inspector Comments:** Observed large plastic containers of noodles in tall reach-in refrigerator at cook's line holding between 76 F and 91 F. Cook stated that they had been made early that morning and had been cooling for approximately 3-4 hours.

Observed large plastic container of cooked fried chicken pieces in walk-in cooler holding at 65 F. Cook stated that the food had been cooked and cooled the previous day and was then reheated in the morning and placed back into container in walk-in cooler.

Observed large uncovered container of cooked rice on lower prep table shelf near rice cooker at cook's line holding at 75 F. Cook stated that the rice had been cooked approximately 25 minutes before and was on shelf to cool.

DISCONTINUE PRACTICE.  
 Ensure to use a proper cooling method.  
 Rapidly cool cooked food from 135 F to 70 F within the first 2 hours.  
 Further cool food from 70 F to 41 F over the next 4 hours.  
 Use a thermometer to monitor cooling temperatures.  
 \*Ensure that food is being stirred throughout cooling process.  
 \*Recommended to use shallow pans to help facilitate cooling process.

\*Corrected on site:  
 Approximately 10 lbs of cooked noodles and 5-10lbs of cooked fried chicken pieces were discarded. See VC&D.

**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 ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 12/18/2014

**Inspector Comments:** Observed cook actively washing dishes at 3 compartment sink in 91 F wash water and sanitizing in 50-100ppm chlorine sanitizer solution.

DISCONTINUE PRACTICE.  
 All food contact utensils must be washed in warm to hot soapy water (100-110 F), rinsed and sanitized in an appropriate concentration of sanitizer solution.

\*Corrected on site:  
 Dishes were rewashed and sanitized.

Observed excessive black spongy mold-like build up inside of soda nozzle housing at dispenser in dining area.

Ensure that all parts of soda nozzles are cleaned daily with soap and water and are sanitized.

**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)



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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed expired food safety manager's certificate on site.  Obtain current, valid food manager's certificate within 30 days; keep original certificate on site at all times. Certification must be from an ANSI-approved organization.  For more information on how to obtain a food manager's certificate from an ANSI-approved organization, please visit: <a href="http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4">www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4</a> < <a href="http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4">http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&amp;prgID=8&amp;status=4</a> >
	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>

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed opened, capped bottle of water stored on top of cold prep table at cook's line. Cook stated that it belonged to him and that he had placed it there when a rush of customers came in.  DISCONTINUE THIS PRACTICE. Ensure that all employee drinks are stored away from food handling and preparation areas. Employees are not allowed to eat or drink in food preparation areas.  *Corrected on site: Bottle was removed.
	Complied on 12/18/2014	

**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)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed front hand wash sink in serving area block with food trays and rear hand sink in kitchen blocked with large spoons and other cooking utensils.  Ensure that all hand washing facilities are available, fully stocked with supplies in appropriate dispensers at all times. Hand wash sinks must only be used for washing hands and must be kept clear at all times.  *Corrected: Items were removed from sinks.
	Not In Compliance	

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed orange chicken at 119 F, fried chicken at 120 F and egg rolls at 114 F in steam table. Observed creamer at 46 F and macaroni salad in individual containers at 45 F in front reach-in refrigerator at boba station. Observed thawed carrots and peas in plastic container on prep table holding at 63 F.  Ensure that all potentially hazardous food is kept at 41 F and below for cold holding OR 135 F and higher for hot holding. RECOMMENDED to use lids to keep crispy/dryer foods to help maintain proper hot holding temperatures.  *Corrected on site: 7 egg rolls and approximately 1 cup of thawed peas and carrots were discarded. See VC&D. Reach-in refrigerator thermostat was adjusted during inspection.
	Not In Compliance	

**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)

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed cooked boba on counter at boba station holding at room temperature. Operator stated that boba does not sit out for long, approximately 3-4 hours.  Ensure to properly use a time stamps for any potentially hazardous food not under temperature control. All time stamped food must be marked with a time of 4 hours past the time it was removed from temperature control. Any remaining food must be discarded.
	Not In Compliance	

**Violation Description:** When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a dead spider (approximately 6 legs and a torso piece) inside of an opened bag of dry macaroni pasta on shelf in dry storage area.  Ensure that food is safe for human consumption. Store food in such a way that prevents vermin entry.  *Corrected on site: Approximately 4 cups of dry macaroni was discarded. See VC&D.
	Complied on 12/18/2014	

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed raw chicken stored over cut carrots and a container of pooled raw eggs directly above containers of raw broccoli in walk-in cooler.  Ensure that all food is stored in such a way that it prevents the possibility of cross contamination.
	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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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed recent delivery of frozen shrimp and frozen peas with carrots stored on dry utensil storage shelf above ware washing area. Observed large plastic opaque container of rice (resembling a white trash can) unlabeled in dry storage area. Observed several large plastic containers of sauces stored directly on floor in walk-in cooler and near reach-in prep refrigerators at cook's line.
	Not In Compliance	
<p>Ensure that all deliveries are put away in a timely manner, not to exceed 45 minutes after arrival.          Ensure that all food containers are properly labeled with the common name of the food being stored.          Ensure that all food is stored at least 6 inches above the floor at all times.</p>		

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed knife covered in a white powdery substance stored with clean knives on magnetic storage strip in prep area. Observed grease build up on sides of cooking equipment and fryers.
	Not In Compliance	
<p>Ensure that all equipment is cleaned regularly and stored away as clean.</p>		

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed food scoop buried in bulk flour and cornstarch containers in food prep area.  All scoops with a handle may be stored inside of a food storage container with the handle upright, so it does not come in contact with the food product.
	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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed hood filters above cook's line with excessive grease build up and all light bulbs missing from hood.  Provide light bulbs for hood and clean hood filters on a regular basis.
	Not In Compliance	

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed excessive boxes and debris around nearly overflowing dumpster.  Ensure that boxes and trash are removed regularly. Maintain dumpster area clean to prevent vermin harborage and attraction. <b>RECOMMENDED</b> to remove trash more regularly, perhaps twice a week.
	Not In Compliance	

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed fly paper strips hanging from ceiling over food prep tables and clean utensil storage racks in prep area of kitchen.  DISCONTINUE PRACTICE. <b>RELOCATE</b> fly paper strips to an area that is NOT over food preparation, storage or handling areas.
	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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed floors beneath cooking equipment (smoker, woks) with excessive water and food residue. Observed floors in rear dry storage area with excessive dry food debris beneath storage shelves.  Ensure that floors are cleaned regularly. All corners need to be thoroughly swept and mopped.
	Not In Compliance	

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed last inspection report not available on site.  Maintain a copy of the last health inspection report on site at all times. Report is public record, which may be requested at any time and must be produced upon request. Report must be printed and available on site shortly after the most recent routine health inspection has been conducted.
	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



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>BEIJING EXPRESS</b>	DATE 12/18/2014	SIGNATURE 
LOCATION 2075 E HIGHLAND AV E, SAN BERNARDINO, CA 92404		REHS Sierra Clayborn

**52. VC & D**

<b>POINTS</b>  <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The following was voluntarily discarded:  Approximately 10 lbs of cooked noodles and Approximately 5-10lbs of cooked fried chicken pieces 7 egg rolls Approximately 1 cup of thawed peas and carrots Approximately 4 cups of dry macaroni
	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."

**Overall Inspection Comments**

Placed "C" grade placard at facility.

DO NOT HIDE, REMOVE OR RELOCATE or else FINES and LEGAL ACTION may be taken.

Facility will be REQUIRED to correct all violations noted on inspection report and submit RESCORE FORM within 30 days to Environmental Health Services or be subject to IMMEDIATE CLOSURE due to non-compliance.

NOTE:  
 Provided rescore form, HELP brochure, cooling handout, time stamp log and self-inspection checklist.