



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 PHO CENTURY	DATE 3/2/2015	SIGNATURE
LOCATION 1244 W FOOTHILL BL, UPLAND, CA 91786	REHS Denise Martinez	

9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified	Inspector Comments: Observed 6 large plastic bucket containers of pho broth cooling in the walk-in freezer completely covered at temperatures between 180-185F. Cook stated that broth had been cooked earlier that morning at approximately 9 am. At the time of inspection, PHF was not in the temp danger zone, however, an improper cooling procedure was being used. Rapidly cool cooked food from 135 F to 70 F within the first 2 hours, and then further cool food from 70 F to 41 F over the next 4 hours using an approved cooling method (see below). When placing food in the refrigerator to cool, containers should be very loosely covered or uncovered to facilitate heat transfer from the surface of the food. Recommended to use shallow containers to help facilitate cooling process. Also recommended to stir broth every 30min-1 hr in order to prevent the buildup of a grease cap layer on top of cooling broth. Corrective action at time of inspection: Operator removed lids from buckets and stirred broth to distribute heat and allow cold air to flow through.
	Complied on 3/2/2015	

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

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed raw beef products stored directly above a large bag of ready-to-eat lettuce in walk-in refrigeration unit. Ensure that food is stored in such a way that it prevents the possibility of cross contamination. Raw foods should always be stored below ready to eat food items. Observed steel bowls of food items in the top section of the cold-holding unit stacked directly on top of other containers of vegetables such that the bottom of the bowls was in direct contact with the vegetables below (onion, tomato). Properly separate and store all food items such that it is protected from possible contamination.
	Complied on 3/2/2015	

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed plastic sriracha bottles in kitchen prep area and near front boba flavor station containing an unidentified clear liquid. Properly label bottles with contents for proper identification.
	Not In Compliance	

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed the hot water knob of the kitchen hand washing station to be very difficult to turn on/off. Repair/replace so that handwashing equipment is easy for employees to use.
	Not In Compliance	

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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
 Complied on 3/2/2015

Inspector Comments: Observed ice scoop stored directly on shelf near ice machine. Ensure that ice scoop is properly washed and cleaned, and that it is stored within a clean and sanitized area.

Observed tongs and plastic spoons stored inside of various food/spice containers in cold-holding top section of refrigeration unit and on prep table with entire utensils in direct contact with food items. Ensure that all utensils stored inside of a container are stored handle up, such that the handle does not come in contact with the food product; otherwise, store scoop outside of container in a clean and sanitized area.

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

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed gaps between ventilation frames under hood at cooks line. Ensure ventilation frames are fitted properly to allow proper air flow and prevent grease leak.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed multiple soiled wiping cloths stored on prep tables and equipment in kitchen area. Ensure that all wiping cloths are stored submerged in sanitizing solution of appropriate concentration (100-200 ppm for chlorine; 200-300 ppm for quat) when not in 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)

Overall Inspection Comments

"A" letter grade posted in window of facility.