



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

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

(800) 442-2283

FACILITY NAME <b>CHINA TOWN BUFFET</b>				DATE <b>3/3/2015</b>	SIGNATURE <i>Mark Jones</i>
LOCATION <b>1505 E MAIN ST, BARSTOW, CA 92311</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>1505 E MAIN ST, BARSTOW, CA 92311</b>				REHS <b>Dawn LaFlower</b>	
FA # <b>FA0006608</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0050074</b>	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>12:16 PM</b>	TIME OUT <b>1:53 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - COMPLAINT - INITIAL</b>
					RESULT: <b>01 - CORRECTIVE ACTION NOT REQUIRED</b>
					ACTION: <b>01 - NO FURTHER ACTION REQUIRED</b>

**RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)**

**16K997 Foodborne Illness Complaint Inspection**

Compliance Date: **Not Specified**  
Not In Compliance  
Violation Reference - **HSC**

Inspector Comments: Environmental Health has received an alleged foodborne illness complaint stating that requester became ill after eating at facility on 2/28/15.

Violation Description: A foodborne illness complaint report has been received by Environmental Health.

**Overall Inspection Comments**

Explained nature of complaint to owner of facility. Operator has not received any another complaints.

- Owner states that there have been no employees who have been ill or have reported to work ill
- There have been no power supply failures, no failures in equipment, or any waste water overflows.
- Observed temperatures of potentially hazardous foods being held within safe temperature ranges.
- Observed employees able to demonstrate knowledge in their assigned tasks.
- Observed proper handwashing being conducted when required.
- Observed chlorine sanitizer maintained at 100 ppm in sanitizer containers throughout facility.
- Observed hot water temperatures over 125 degrees throughout facility.
- Observed foods being cooled in walk in using proper cooling techniques.
- Facility has not had a change in menu, modified food ingredients, or has had a change in food suppliers.
- Observed foods being cooked to over the minimum cooking temperatures.
- Observed automatic warewash machine in proper working condition with the required hot water temperature and sanitizer level.
- Observed no signs of vermin throughout facility.
- Observed operator continuing to clean and maintain equipment and facility.
- Observed significant improvement in food handling and cleanliness. Continue to clean and maintain, and provide continued education and training to current and new employees.

After a thorough investigation of facility, unable to verify foodborne illness complaint at this time.

Complaint closed

**Photo Attachments:**

No Photo Attachments