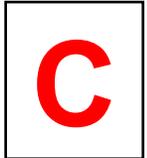




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>A DONG RESTAURANT II</b>		DATE 3/30/2016	REINSPECTION DATE 4/13/2016	PERMIT EXPIRATION 1/31/2017
LOCATION 25685 REDLANDS BL C, LOMA LINDA, CA 92354			INSPECTOR Lana Johnson	
MAILING ADDRESS 25647 CARROL CT, LOMA LINDA CA 92354			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:10 AM	TIME OUT 2:00 PM	FACILITY ID FA0005350	RELATED ID PR0000100	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).



**SCORE 77**

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
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
<span style="color: blue;">○</span> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used prop		4	<span style="color: red;">⊗</span> 2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<span style="color: blue;">○</span> N/O	8. Time as a public health control; procedures & record		4	2
<span style="color: blue;">○</span> N/O	N/A 9. Proper cooling methods		<span style="color: red;">⊗</span> 4	2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures		4	
<span style="color: blue;">○</span> N/O	N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<span style="color: blue;">○</span> N/O	N/A 12. Returned and reserve of food			2
<span style="color: blue;">○</span> N/O	13. Food in good condition, safe and unadulterated		<span style="color: red;">⊗</span> 4	2
<span style="color: blue;">○</span> N/O	N/A 14. Food contact surfaces: clean and sanitized		<span style="color: red;">⊗</span> 4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		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: blue;">○</span> N/O	23. No rodents, insects, birds, or animals		<span style="color: red;">⊗</span> 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	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	1
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	<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	1
48. Food handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>A DONG RESTAURANT II</b>	DATE <b>3/30/2016</b>
LOCATION <b>25685 REDLANDS BL C, LOMA LINDA, CA 92354</b>	INSPECTOR <b>Lana Johnson</b>

**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The permit to operate this facility is hereby suspended due to cockroach infestation and unsanitary conditions. Immediately cease all food preparation, food sales, and food service until written permission is received from this Division. Operation of a food facility without a valid permit may result in citation. Contact this Division to schedule a reinspection once violations have been corrected. Required hearing: 10AM 3/31/16 at EHS office.
	Not In Compliance Violation Reference - HSC - 114409, 114405	

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**9. PROPER COOLING METHODS**



<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Rapidly cool potentially hazardous foods from 135F to 41F within 6 hours. Observed broth cooking yesterday at 51F stored in a large pot inside refrigerator. See VC&D form.
	Not In Compliance Violation Reference - HSC - 114000	

**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)

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



<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a live nymph cockroach on rice inside bulk container and two live adult cockroaches inside bulk flour bin. See VC&D form.
	Not In Compliance Violation Reference - HSC - 113967, 113976,	

**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>

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



<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Dish machine is not sanitizing. Repair dish machine to sanitize at 50ppm chlorine. Sanitize utensils at the 3-compartment sink until repaired.
	Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>A DONG RESTAURANT II</b>	DATE <b>3/30/2016</b>
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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Provide approved pest control to eliminate all cockroaches from the facility. Clean and sanitize throughout facility to eliminate all evidence of cockroaches. Observed live cockroaches in the following area: - 15 on wall behind soda machine - 6 live at front cabinets - 6 on electrical pipe near CO2 tank storage - 6 on electrical box near bulk rice storage - 5 on electrical box in doorway of kitchen - 5 on electrical pipe above 2-door True refrigerator - 3 on walls in warewash room - 2 inside flour container - 1 inside bulk rice container - 1 below rice cooker - 1 on wall in rear storage area - 1 on wall above 3-comp sink in food prep area - 1 in container holding tea products Approximately 10 dead cockroaches and a few egg capsules observed inside front cabinet.
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**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed employee wearing a ring handling food with bare hands. Employees shall wear gloves to handle food if wearing a ring (other than a plain band), nail polish, artificial nails, or if fingernails are not clean and trimmed.
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**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Store raw food of animal origin below other foods to prevent contamination. Observed raw beef stored above lemongrass inside freezer.
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**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.



Public Health  
Environmental Health Services

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME A DONG RESTAURANT II	DATE 3/30/2016
LOCATION 25685 REDLANDS BL C, LOMA LINDA, CA 92354	INSPECTOR Lana Johnson

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

Inspector Comments: Seal all holes, gaps, and crevices throughout facility to prevent entrance and harborage of vermin.

**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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

Inspector Comments: Repair damaged flooring below wok. Observed several floor tiles removed.

**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))

#### 48. FOOD HANDLER CERTIFICATION

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

Inspector Comments: Provide valid San Bernardino food handler cards. Observed three employees with CA State cards which are not valid at this location. 14 days to comply.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler" 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)

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME:  
TITLE: