



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA BUFFET				REINSPECTION Not Specified	INSPECTOR Nina Garcia	DATE 8/1/2016
LOCATION 580 E HIGHLAND AV, SAN BERNARDINO, CA 92404				PERMIT	IDENTIFIER: None	
TIME IN 12:50 PM	TIME OUT 2:25 PM	FACILITY ID FA0009608	RELATED ID CO0055262	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

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](#).

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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This is a follow-up of a complaint that was received by this agency. Regarding inspection dated 7/29/16, revealed an insect infestation and was officially closed. Jacky Yu then called the Duty Officer on Saturday 7/30/16 a request to re-open based o Terminex's treatment of the premises on 7/27/16 work order # 14216143221. Based on Jacky Yu's information that was provided to the Duty Officer Leilah Kelsey gave a verbal approval for Jacky Yu to re-open and that a follow-up inspection was to be conducted on Maunday. This date the follow-up inspection was conducted and a live cockroach was observed at the electrical conduit above the electrical box and in the rear food preparation area. Numerous dead cockroaches also observed in kitchen and food service area.

This facility is to re-close and have Terminex treat the preises again (Photo was taken of the receipt from Terminex dated 7/27/16). Remove the dead cockroaches. Sanitize all food preparation counters, equipment and floor throughout. Include all cabinets in customer self service area bottom cabinets.

Remove the accumulation of old food, grease residue from the walls, food preparation table where chicken is prepared, reach-in refrigeration door gaskets, deep fat fryers, the exhaust hood, dish washing area, the food preparation area.

Ensure that all food and equipment are protected when treatment of the premises occurs. Seal all gaps, cracks, crevices and pipe penetrations throughout to prevent insect entry as discussed. Sanitize all equipment and preparation areas as discussed. Notice of closure posted.

Call to schedule an inspection to re-open this facility. (800) 442-2283 (800) 442-2283 Leilah Kelsey

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0