



Public Health Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NATIONAL BUFFET				REINSPECTION Not Specified	INSPECTOR Luis Verde	DATE 6/9/2022
LOCATION 16920 SLOVER AV, FONTANA, CA 92335				PERMIT -----	IDENTIFIER: None SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	
TIME IN 4:05 PM	TIME OUT 4:50 PM	FACILITY ID FA0003083	RELATED ID CO0083526	PE 1622		

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Facility Health Permit has been hereby reinstated. Facility is authorized to reopen.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.



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16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date 6/9/2022 based on a complaint inspection conducted on 6/8/2022. During complaint inspection facility was observed to be experiencing an active cockroach infestation. Facility health permit was subsequently suspended and facility closed.

Operator had contacted Environmental Health Services and stated they were ready for reinspection. Facility forwarded pest control invoice conducted the previous night, 6/8/2022, to Environmental Health Services.

Operator was spoken to at onset of inspection and stated the following:

- Facility began self-cleaning immediately following closure
- Pest Control arrived on site shortly before midnight
- Operator and employees continued self-cleaning the morning prior to reinspection on 6/9/2022.
- All areas of kitchen were hosed down and cleaned.

The following was observed:

- No cockroaches, vermin, or evidence of vermin in customer dining areas.
- Cabinets beneath multiple hot holding self-service stations being used to store unused and old equipment
- Old food debris and spills in multiple areas in cabinets beneath hot holding self-service stations.
- Two (2) dead cockroaches in cabinet beneath sushi self-service station
- No cockroaches, vermin, or evidence of vermin in kitchen area.
- Weather stripping underneath rear delivery door to have multiple gaps that allow for entry of vermin into facility. Rear delivery door observed to open directly into dirt field behind facility.
- Excessive pooling of water throughout kitchen. Operator stated they had just hosed down the entire kitchen prior to inspection as part of their cleaning process.
- Excessive grease build up underneath cooks line.

Operator was instructed to make the following corrections to violations observed:

- Remove any old and unused equipment from the facility.
- Properly clean and remove any trash and debris from cabinets beneath hot holding self service stations.
- Remove two (2) dead cockroaches from cabinet beneath sushi self-service station and clean and sanitize the affected area.
- Replace weather stripping and ensure it is fully sealed with no visible gaps to prevent entry of vermin into the facility.
- Clean and remove excessive pooling water in kitchen to prevent harborage and attraction of vermin.
- Remove excessive grease build up underneath cooks line to prevent attraction of vermin.

Based on observations made, facility is no longer experiencing an active infestation. Facility Health Permit has been hereby reinstated and facility is authorized to reopen pending corrections to the violations listed above.

A follow-up inspection will be conducted to verify compliance and corrections of violations as well as ensure active measures are being taken to prevent re-infestation.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed two (2) dead cockroaches in cabinet beneath sushi self-service station line.

Remove cockroaches and effectively clean and sanitize all affected areas.

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)



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16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081,
114119

Inspector Comments: Observed multiple pieces of unused equipment being stored in cabinets beneath hot holding self-service stations in customer service area.

Remove any unused equipment from facility and ensure any equipment to be used is properly stored and maintained clean and in good repair.

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)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed Weather stripping underneath rear delivery door to have multiple gaps that allow for entry of vermin into facility. Rear delivery door observed to open directly into dirt field behind facility.

Replace weather stripping and ensure it is fully sealed with no visible gaps to prevent entry of vermin into the facility.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d),
114266

Inspector Comments: Observed excessive pooling of water throughout kitchen floors. Operator stated they had just hosed down the entire kitchen prior to inspection as part of their cleaning process. Additionally, excessive grease deposit build up was observed underneath cooks line.

Clean and remove excessive pooling water in kitchen and grease deposit build up underneath cooks line to prevent harborage and attraction of vermin.

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))

Overall Inspection Comments

A follow up inspection was conducted on this date for a complaint inspection conducted on 6/9/2022.

Facility Health Permit has been hereby reinstated and facility is authorized to reopen pending corrections made to violations observed.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0