



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THAI SIAM RESTAURANT		REINSPECTION DATE Not Specified		INSPECTOR Jeanette Guido	DATE 4/17/2019
LOCATION 11691 BARTLETT AV 2, ADELANTO, CA 92301				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 1:50 PM	TIME OUT 3:35 PM	FACILITY ID FA0009638	RELATED ID CO0065435	PE 1620	SERVICE: 999 - VOIDED ENTRY - AMENDED VERSION AVA RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

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

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a complaint investigation.

Reference - HSC

NATURE OF COMPLAINT:

The complainant indicated that a baby roach was found in the shrimp chow mein.

OBSERVATION(S):

Observed one (1) live cockroach and several dead in the rear kitchen, front kitchen, restroom, and dining area.
Observed several flies throughout facility. Flies were observed on top of open food, equipment and utensils.
Items included nuts, raw chicken, vegetables, chili sauce, and several sauces.
Observed operator swatting flies on the cutting board that was being used to cut raw chicken and on top of other foods that were on the prep table.
Observed several rodent droppings below handwash sink and 3-compartment sink
Observed container of rice noodles soaking in water stored on the floor.
Observed several pots and pans stored on the floor.
Observed one (1) cat inside the facility
Observed dishes stored in handwash sink and plastic ziploc bag over the faucet.
Observed clothes soaking inside a bowl stored below 3-compartment sink.

RESULT(S):

The health permit to this facility was suspended this date due to cockroach and fly infestation.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Inspector Comments: The health permit to this facility was suspended this date due to cockroach and fly infestation.

Not In Compliance

Violation Reference - HSC - 114409, 114405

Call this office when you are ready to re-open and re-inspection will be conducted to determine compliance. This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

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)

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Inspector Comments: Observed several dishes stored inside handwash sink.

Not In Compliance

Violation Reference -

Ensure hand sink is easily accessible at all times and only used for the purpose of handwashing.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113967, 113976,

Inspector Comments: Flies were observed on top of open food, equipment and utensils. Items included cashew nuts, raw chicken, vegetables, chili sauce, and several other sauces.

Ensure food intended for customer is in good condition and unadulterated.

The following were voluntarily condemned and destroyed by the person in charge:

- Raw chicken
- nuts
- Chili sauce

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)

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed operator swatting flies on the cutting board that was being used to cut raw chicken.

Ensure all equipment and utensils are maintained clean and in sanitary condition at all times.

Operator was instructed to immediately wash, rinse, and sanitize cutting board.

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)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: 1) Observed one (1) live cockroach and several dead in the rear kitchen, front kitchen, restroom, and dining area.
2) Observed several flies throughout facility. Flies were observed on top of open food, equipment and utensils. Items included nuts, raw chicken, vegetables, chili sauce, and several sauces.
3) Observed several rodent droppings below handwash sink and 3-compartment sink.

Eliminate all flies, cockroaches, and rodent droppings from this facility and maintain this facility free from vermin.

4) Observed one (1) cat inside the facility.

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)

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)

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed container of rice noodles soaking in water stored on the floor.

Ensure foods are stored at least 6 inches above floor.

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))



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16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following were voluntarily condemned and destroyed by the person in charge

Reference - HSC - 113980

- Approximately 3 pounds of raw chicken
- Approximately 1 cup of chili sauce
- Approximately 3 cups of cashews

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

"CLOSED" sign posted

PEP talk was given

L.E.A.R.N handout for May 14, 2019 was given

Signature(s) of Acknowledgement

NAME: Tom
TITLE: Owner

Total # of Images: 0