



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|---|---------------------|------------------------------------|-------------------------|-----------------------------|--|-------------------|--|
| FACILITY NAME KUNG FU PHO | | REINSPECTION DATE Not Specified | | INSPECTOR Matthew Covach | | DATE 9/23/2020 | |
| LOCATION 7243 BOULDER AV, HIGHLAND, CA 92346 | | | | PERMIT EXPIRATION | | IDENTIFIER: None | |
| TIME IN 1:22 PM | TIME OUT 3:58 PM | FACILITY ID FA0001083 | RELATED ID CO0072726 | PE 1621 | SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED | | |

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The health permit to this facility was suspended on this date due to a live cockroach infestation that was observed in the kitchen facility.

Several live German cockroaches were observed under single-compartment prep sink next to handwashing sink of this kitchen facility. Facility was operating at time of inspection.

Call this office when you are ready to re-open and re-inspection will be conducted to determine compliance at (800) 442-2283.

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.

Supervisor review scheduled Friday September 25, 2020 at 9:00am.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: Purpose- The purpose of this inspection is to investigate a complaint received about this facility.

Nature of the complaint- Complainant stated that they became ill with vomiting and diarrhea shortly after consuming food from this facility.

Observations- All cold holding food items were measured at or below 41 degrees Fahrenheit (F). All hot holding food items were measured at or above 170 F. Food contact surfaces were observed clean and sanitized. Household equipment was utilized for commercial applications including reach-in cold holding units, reach-in freezers, microwaves, slow cooker, and toaster oven. Heavy grease build-up observed on numerous ceiling tiles. Wiping cloth observed stored on shelving supporting six-burner stove. Personal items observed stored adjacent to and above food items intended for consumer consumption on multiple shelves. Observed one (1) live German cockroach and three (3) live nymph German cockroaches on coving and flooring under single-compartment prep sink. Operator stated that they have a professional pest control company service facility on a bi-monthly basis.

Outcome- Facility will be closed and Health Permit suspended due to a live cockroach infestation that was observed in the kitchen area of facility.

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

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 one (1) live adult German cockroaches and three (3) live nymph German cockroaches under single-compartment prep sink in the kitchen. In addition, several dead cockroaches were observed throughout the facility.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.

NOTE: The Health Permit was suspended on this date due to the cockroach infestation in this food facility.

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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16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: 1. Observed three (3) shelves lined with aluminum foil in kitchen area.

Not In Compliance

Discontinue this practice. Remove aluminum foil lining on all shelving and maintain shelving clean and sanitized.

Violation Reference - HSC - 114130, 114130.1, 114130

2. Observed newspaper lining shelving on cart holding food condiments located adjacent to two-burner stove.

Discontinue this practice. Remove newspaper lining on all shelving and maintain shelving clean and sanitized.

3. Observed the following household equipment utilized for commercial applications:

- Three (3) microwaves.
- One (1) slow cooker.
- Three (3) freezers.
- One (1) toaster oven.

Replace household equipment with NSF/ANSI certified equipment.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Inspector Comments: Observed wiping cloth stored on table holding six-burner stove.

Not In Compliance

Discontinue this practice. Store all wiping cloths fully submerged in sanitizer solution of proper concentration at all times.

Violation Reference - HSC - 114135, 114185.1

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

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

Compliance Date: Not Specified

Inspector Comments: 1. Observed large gaps under and around rear door.

Not In Compliance

Seal all gaps around rear door to prevent entrance of vermin.

Violation Reference - HSC - 114067 (j), 114123

2. Observed numerous personal items stored adjacent to and directly above food items intended for consumer consumption.

Discontinue this practice. Store all personal item in a separate designated area at all times.

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)



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

Compliance Date: Not Specified

Inspector Comments: Observed heavy grease accumulation on ceiling tiles above two-burner stove.

Not In Compliance

Repair/ replace/ clean all ceiling tiles with accumulation of grease buildup and maintain clean.

Violation Reference - HSC - 114143 (d), 114266

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))

16K051 Plan Review

Compliance Date: Not Specified

Inspector Comments: Observed mechanical exhaust ventilation equipment not provided over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. A two-burner stove observed partially covered by exhaust ventilation hood. Per operator, two-burner stove was recently added to facility. Contact Plan Check BEFORE adding or removing approved equipment at (800) 442-2283. Further investigation will be conducted on a later date.

Not In Compliance

Reference - HSC - 114380

Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments

DO NOT REMOVE, RELOCATE OR MOVE CLOSURE SIGN.

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](#).

Signature(s) of Acknowledgement

No Sig

NAME: NGUYEN ALVIN

TITLE: Owner

Total # of Images: 0