



Public Health  
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov  
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PARADISE BUFFET		DATE 5/12/2021	REINSPECTION DATE 5/26/2021	PERMIT EXPIRATION 12/31/2021
LOCATION 9059 CENTRAL AV, MONTCLAIR, CA 91763-1622		INSPECTOR Jin Lee		
MAILING ADDRESS 9059 CENTRAL AV, MONTCLAIR CA 91763		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 12:00 PM	TIME OUT 2:55 PM	FACILITY ID FA0024584	RELATED ID PR0031969	PE 1622

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.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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

B

SCORE 84

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
Ⓢ		2. Communicable disease; reporting, restrictions & excl		4	
Ⓢ	N/O	3. No discharge from eyes, nose, and mouth			2
Ⓢ	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
Ⓢ	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A 7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	Ⓢ 8. Time as a public health control; procedures & record		4	2
In	N/O	Ⓢ 9. Proper cooling methods		4	2
Ⓢ	N/O	N/A 10. Proper cooking time & temperatures		4	
Ⓢ	N/O	N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
In	Ⓢ	N/A 12. Returned and reservice of food			2
Ⓢ		13. Food in good condition, safe and unadulterated		4	2
Ⓢ	N/O	N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
In	N/O	N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		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		⊗
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		⊗
34. Warewashing facilities; installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		⊗
36. Equipment, utensils and linens: storage and use		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		⊗

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean		⊗
46. No unapproved private homes/living or sleeping qu		1
SIGNS REQUIREMENTS		
47. Signs posted; last inspection report available		1
48. Food handler cards		⊗
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		⊗
53. Impoundment		
54. Permit Suspension		

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FACILITY NAME <b>PARADISE BUFFET</b>	DATE <b>5/12/2021</b>
LOCATION <b>9059 CENTRAL AV, MONTCLAIR, CA 91763-1622</b>	INSPECTOR <b>Jin Lee</b>

**7. PROPER HOT AND COLD HOLDING TEMPERATURES****POINTS****4**

Compliance date not specified  
Complied on 5/12/2021  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following potentially hazardous food temperatures to be stored at improper holding temperatures at the customer self service display units:

Hot holding units:

1. Baked chickens were measured between 122 degree F and 130 degree F.
2. Top portion of teriyaki chickens was measured between 102 degree F and 113 degree F. (The bottom portion of the teriyaki chicken was measured at 140 degree F).
3. Fried shrimps were measured between 103 degree F and 107 degree F.
4. Kung Pao chickens were measured at 105 degree F. Observed the Kung Pao chickens were stored next to the fried shrimps.

Cold holding units:

5. Cheese cakes in the cold holding display case at the desert section were measured at 48 degree F.
6. Cut tomatoes at the mogloian bbq cold holding unit were measured at 60 degree F.
7. Scallop and carrot salads at the salad bar were measured at 52 degree F.
8. Cut melons and cantaloupes at the salad bar were measured at 48 degree F.

The manager stated all above foods were stored 30 to 40 minutes ago.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

Corrected on site. The above hot foods were removed and reheated by cook, the cheese cakes were removed and stored in the walk-in refrigerator by the manager, and add more ices to the scallop and carrot salads and cut melons and cantaloupes at the salad bar by the manager.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION****POINTS****2**

Compliance date not specified  
Complied on 5/12/2021  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Observed the manager was not able to demonstrate the proper cooling methods.

Rapidly cool all potentially hazardous foods from 135 F to 71 F within two (2) hours and from 70 F to 41 F within four (4) hours; a total of six hours using approved cooling methods.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site. The manager was educated and trained on this date.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified  
Complied on 5/12/2021  
Violation Reference -

**Inspector Comments:** Observed a metal bucket with two (2) spatulas stored in handwashing sink at mogolian beef station.

Maintain handwashing sinks clear and free from any obstruction to facilitate hand washing.

Corrected on site. The metal bucket and the spatulas were removed by the manager.

**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)

### 27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified  
Complied on 5/12/2021  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed two (2) cans with hermetic seal broken on the storage area.

Remove damaged cans as soon as possible.

Corrected on site. The dented cans were removed and discarded by the manager.

**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.

### 33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** 1. Observed sticky upright refrigeration door handles behind the hot holding display unit.  
2. Observed sticky cabinet under the north soda machine.

Clean and sanitize the handles and the cabinet. Maintain all equipment to be kept in a clean and sanitary condition.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

### 35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** Observed a desert cold holding display case was not be operable. Internal temperature of the desert cold holding display case was measured at 46 degree F.

Repair or replace this refrigeration unit so that all potentially hazardous foods are held at or below 41 F at all times.

**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)

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

POINTS

1

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

**Inspector Comments:** Observed a gap under the side exit door at the employee break area. The break area is connect to food serving area.

Enclose this gap to prevent the entrance 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)

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## 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:** 1. Observed damaged walls and missing base cove at the rear storage area behind the kitchen.  
2. Observed uneven floor in the walk-in freezer.

Maintain all floors and walls in good repair.

3. Observed food debris and grimes on the floor at the dry storage area.

Maintain all floors in a clean and sanitary manner at all times.

**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

3

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

**Inspector Comments:** Observed one (1) food handler(s) without current, valid San Bernardino County food handler card(s).

Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department.  
Fax to (909) 387-4323 or send to sbccfoodworker@gmail.com.  
Failure to do so will result in unannounced billable reinspections to verify compliance.

**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 email an electronic copy (scans or photos are ok as long as they are readable) to sbccfoodworker@gmail.com

**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)

## 52. VC &amp; D

## POINTS

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** One (1) oyster sauce 4 lbs. can and one (1) baby corn 52 oz. cans were voluntarily condemned and destroyed by the manager.

**Violation 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."



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#### CV. COVID-19 OBSERVATIONS

**POINTS****0**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBC Policy -  
No Reference Number Specified

**Inspector Comments:** In Compliance:

- Training/Employee Health - Observed employees were trained on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them.
- Disinfection Protocols: The employee stated all surfaces and high touch contact points were cleaned and sanitized every hour.
- Physical Distancing Guidelines: Observed social distancing (at least 6 feet) between employees and customers at the time of this inspection.

**Out of Compliance:**

- Risk Assessment and Site-Specific Protection Plan - Observed no detailed risk assessment and implement a site-specific protection plan.
- Control Measures - Observed self-service machines, such as soda machine, coffee machine, and hot food warmer, in use at the customer self-service area. Observed all foods were self-served by customers. Inspector was not screened upon enter the facility. Self-service areas are prohibited and not be used by customers.

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments

A letter grade "B" was posted on the window next to the front entrance.

Observed customer self-service at this food facility. The facility manager provided the sanitizer and the vinyl gloves to customer to self-serve the foods at the time of this inspection.

Inspector indicated to the manager Self-Service is not allowed per state guideline. The manager stated the customers are not like to be served by employees. Inspector indicated serving food by employees and controlled by employees.

#### 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



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Nb SIG

NAME: Quiqun Lin  
TITLE: Manager