



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|---------------------|--------------------------|--|--------------------------------|
| FACILITY NAME KUSINANG PINOY | | DATE 9/30/2020 | REINSPECTION DATE 10/01/2020 | PERMIT EXPIRATION 8/31/2021 |
| LOCATION 1080 E WASHINGTON ST E, COLTON, CA 92324 | | | INSPECTOR Rebecca Koo | |
| MAILING ADDRESS 1077 SANTO ANTONIO DR APT 40, COLTON CA 92324 | | | IDENTIFIER: None | |
| TIME IN 12:10 PM | TIME OUT 3:03 PM | FACILITY ID FA0011129 | RELATED ID PR0002756 | PE 1620 |
| | | | SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required | |

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.



SCORE 85

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
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE | | | COS | MAJ | OUT |
|---|-----|--|-----|--------------------------------------|--------------------------------------|
| ○ In | N/O | 1. Demonstration of knowledge; food safety certification | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | |
| ○ In | | 2. Communicable disease; reporting, restrictions & excl | | 4 | |
| ○ In | N/O | 3. No discharge from eyes, nose, and mouth | | | 2 |
| ○ In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| ○ In | N/O | 5. Hands clean and properly washed; gloves used prop | | 4 | 2 |
| ○ In | | 6. Adequate handwashing facilities supplied & accessib | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ In | N/O | N/A | | ⊗ 4 | 2 |
| ○ In | N/O | ○ N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | |
| ○ In | N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| ○ In | N/O | N/A | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | ⊗ 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|-----|---|-----|-----|--------------------------------------|
| ○ In | | 15. Food obtained from approved source | | 4 | |
| ○ In | N/O | ○ N/A | | | 2 |
| ○ In | N/O | ○ N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| ○ In | | ○ N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| ○ In | N/O | ○ N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| ○ In | | ○ N/A | | 4 | |
| WATER/HOT WATER | | | | | |
| ○ In | | | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | |
| ○ In | | | | 4 | 2 |
| VERMIN | | | | | |
| ○ In | | | | 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 | 1 |
| 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 | ⊗ 1 |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | ⊗ 1 |
| 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 | ⊗ 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|--------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ 1 |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 48. Food handler cards | 3 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



Public Health
Environmental Health Services

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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

| | | |
|---------------------------|---|--|
| POINTS 4 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037 | <p>Inspector Comments: Observed the following temperatures in the hot holding steam table:</p> <ul style="list-style-type: none"> -Vegetable stew measured at 128.2 F -Crispy fried pork measured at 127.8 F -Beef skewers measured at 102.6 F -Chicken skewers measured at 89.1 F -Crispy friend chicken measured at 83.6 F <p>According to employees, food preparation began at 10 AM today and cooked food was placed into the steam table at 11 AM prior to opening for business. Upon questioning, employees were adequately knowledgeable about proper cooking temperatures and proper hot holding temperatures.</p> <p>Ensure all potentially hazardous food is held at or above 135 F for hot holding.</p> <p>NOTE: Corrected on site. Employees reheated the potentially hazardous food in the oven, microwave, and wok grill to an internal temperature of 165 F. All potentially hazardous food listed above was measured with a probe thermometer at least 165 F before placing back into the steam table.</p> |
|---------------------------|---|--|

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

| | | |
|---------------------------|--|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099 | <p>Inspector Comments: Observed green slime, white mineral deposits, and other debris on the interior walls of the ice machine and on the ice deflector shield.</p> <p>Ensure to thoroughly clean and sanitize the ice machine regularly to prevent contamination of ice.</p> |
|---------------------------|--|--|

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)

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425 | <p>Inspector Comments: 1) Observed approximately 15 dead cockroaches of different growth stages in the rear employee area. Observed several glue traps underneath the upright freezer units with old cockroaches and other insects. Observed dead cockroaches by the mop sink, underneath the rear handwash sink, underneath the preparation sink, and by the rear delivery door. According to employees, the facility is regularly treated by Dewey Pest Control Services. Employees stated a technician from Dewey was present on site earlier today to treat the facility for pests. Observed an invoice from Dewey Pest Control dated 9/30/2020. Observed no live cockroaches or active infestation at time of inspection.</p> <p>2) Observed old and dried rodent droppings by the water heater located in the rear employee area. Observed no further evidence of rodent activity throughout the remainder of the facility. Observed no active rodent infestation at time of inspection.</p> <p>Ensure to thoroughly clean and sanitize all areas where dead cockroaches or old rodent droppings were observed. Ensure to take the appropriate steps to effectively prevent the entrance and harborage of vermin in the facility.</p> <p>NOTE: A reinspection will be conducted in 24 hours to verify proper elimination of previous vermin activity and to ensure no active infestation of cockroaches or rodents is present. Upon reinspection, if an active vermin infestation is observed, the facility may face closure, suspension of health permit, further billed reinspections, and a Supervisory Review.</p> |
|---------------------------|--|---|

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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33. NONFOOD-CONTACT SURFACES CLEAN

| | | |
|---|---|--|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div> | Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c) | Inspector Comments: 1) Observed heavy accumulation of grease and old food debris on the shelves below cooking equipment on the cook's line. 2) Observed heavy accumulation of dirt, dust, and other debris on the clean air-drying racks by the warewashing station. 3) Observed accumulation of food debris on the interior shelves, doors, and door handles of refrigeration units throughout the facility. Ensure to thoroughly clean and sanitize nonfood contact surfaces in the facility. Maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris. |
|---|---|--|

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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div> | Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130 | Inspector Comments: 1) Observed tin foil, cardboard, and thin sheer plastic used to line shelving units in the rear employee areas. Discontinue this practice. Ensure all equipment and utensil are smooth, durable, easily cleanable, and nonabsorbent. 2) Observed shelves beginning to rust and paint beginning to chip in the upright freezer units. Ensure to repair/replace the rusting and chipping shelves to prevent contamination of the food stored inside these units. |
|---|---|--|

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

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|---|---|--|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div> | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 | Inspector Comments: 1) Observed heavy frost buildup on the interior walls of both upright white freezer units. Ensure to defrost, clean, and sanitize the freezer units regularly to prevent the contamination of food stored inside these units. 2) Observed dirty linen inside a white garbage bag attached to a food preparation cart. Observed the dirty linen bag stored directly next to bulk brown sugar, tamarind soup mix, a box of Snapple beverages, and Mogu Lychee Juice. Ensure all clean and soiled linen are properly stored away from food and food contact surfaces. |
|---|---|--|

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)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1 | Inspector Comments: Observed heavy accumulation of grease, dust, and other debris on the filters of the ventilation hood. Ensure to clean and maintain the filters of the exhaust hood regularly to facilitate proper ventilation of toxic gases, heat, grease, smoke, and vapors. |
|---------------------------|---|---|

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1 | Inspector Comments: 1) Observed 2 missing air gaps from water waste pipes at the floor drain next to the ice machine. Ensure to provide an air gap of at least 1 inch or twice the diameter of the inlet pipe (whichever is greater). 2) Observed the floor sink drains to be dirty with excess food debris, slime, and black mold-like growths. Ensure to maintain all floor sink drains clean and in a sanitary manner at all times. |
|---------------------------|---|---|

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

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|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123 | Inspector Comments: 1) Observed a gap of approximately 1/4-inch along the bottom frame of the front door. 2) Observed a gap of approximately 1/4-inch along the bottom of the rear delivery door and the sides of the door frame. Ensure to seal the gaps at both entrances to prevent the entrance and harborage of vermin in the facility. Highly recommend placing a steel or metal weatherstrip along the bottom of both doors. 3) Observed various personal items (bags, clothes, personal food, tools, etc.) on dry storage shelves throughout the rear employee area and in direct contact with food products or equipment/utensils intended for customer service. Ensure all personal effects, employee foods, and beverages are stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur. |
|---------------------------|---|--|

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: Observed grease, dirt, dust, food, and other debris on floors and walls throughout the facility. Observed accumulation of old food debris under dry storage shelves and all refrigeration units. Observed heavy buildup of food debris on walls behind the preparation sink, 3-compartment sink, and behind the front counter. |
| | | Ensure to maintain all floors and walls in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris. |

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))

CV. COVID-19 OBSERVATIONS

| | | |
|---------------------------|---|--|
| POINTS 0 | Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified | Inspector Comments: Observed no written risk assessment or site-specific protection plan available and posted on site. |
| | | Ensure to adhere to all San Bernardino County Environmental Health Services and California Department of Public Health guidelines and restrictions for operating during COVID-19. Per the Industry Statewide Guidance to Reduce Risk, facilities must: 1) Perform a detailed risk assessment and implement a site-specific protection plan 2) Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them 3) Implement individual control measures and screenings 4) Implement disinfecting protocols 5) Implement physical distancing providers |

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



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Letter grade B posted on this date. Do not remove, relocate, or alter letter grade placard.

A reinspection will be conducted tomorrow, 10/1/2020 to verify proper elimination of all past vermin activity and to confirm no active infestation is present throughout the facility.

A Request for Re-Score Inspection Form was provided on this date.

A Food Safety Practices Overview was provided on this date.

A Top 5 CDC Risk Factors handout provided on this date.

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: Bonifacio Mendez
TITLE: Owner