



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BOONSEE THAI KITCHEN			REINSPECTION Not Specified	INSPECTOR Tirza Tetteh	DATE 4/26/2022
LOCATION 11368 KENYON WY G, RANCHO CUCAMONGA, CA 91701			PERMIT	IDENTIFIER: None	
TIME IN 5:05 PM	TIME OUT 5:58 PM	FACILITY ID FA0001279	RELATED ID CO0082736	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR 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.

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

#### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A billable 1 week follow-up reinspection was conducted to verify compliance regarding cockroach infestation observed during a complaint inspection. During last reinspection conducted on 4/19/2022, the following was observed to be dying:

- one live nymph and one adult german cockroach on the floor behind the grill
- one adult cockroach in storage room on floor behind

Employees stated facility has received service from pest control company within the last couple of days.

On this day, observed the following live cockroaches:

- one (1) on wall behind the rice cooker in the kitchen
- one (1) on wall behind the chest freezer
- one (1) on floor crawling under last refrigeration unit

Observed one (1) dying cockroach on floor under last refrigeration unit leading towards the restrooms

Observed dead cockroaches in the following areas:

- on floor behind chest freezer
- on floor under the reach-in freezers
- on floor under reach-in refrigerators near 3-compartment sink
- on bottom shelf of storage cabinet in front of restrooms
- on floor behind small couch in dining area

Eliminate live and dead cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times.

A billable reinspection will be conducted on 4/27/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Facility is closed and permit is suspended due to an active cockroach infestation. Further action required.

**Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

#### 16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

**Inspector Comments:** Permit is suspended and facility is closed due to an active cockroach infestation.

**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)



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### 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 the following live cockroaches:

- one (1) on wall behind the rice cooker in the kitchen
- one (1) on wall behind the chest freezer
- one (1) on floor crawling under last refrigeration unit

Observed one (1) dying cockroach on floor under last refrigeration unit leading towards the restrooms

Observed dead cockroaches in the following areas:

- on floor behind chest freezer
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Eliminate live and dead cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times.

A billable reinspection will be conducted on 4/27/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Facility is closed and permit is suspended due to an active cockroach infestation.

**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)

### Overall Inspection Comments

Facility is closed and permit is suspended due to an active cockroach infestation.

A billable reinspection will be conducted on 4/27/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

### 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

SNA

NAME:

TITLE:

Total # of Images: 0