



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET		REINSPECTION DATE 10/16/2018	INSPECTOR Kathryn Ventura	DATE 10/9/2018
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:34 AM	TIME OUT 1:40 PM	FACILITY ID FA0010319	RELATED ID CO0063396	PE 1622
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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  
Not In Compliance  
Reference - HSC

#### Inspector Comments:

The purpose of this visit is to conduct a complaint investigation.

#### Nature of Complaint -

Complainant states that cooked food, including soup, out on the buffet line was not hot and fresh. The soup was not heated to The complainant states that servers would bus tables, sweep floors, and look at cellphone and then proceed to serving drinks without washing hands. Complainant also states that person making sushi did not wash hands when he would refill sushi station after touching his cellphone.

#### Action Required -

After a thorough inspection of the food facility, several food trays out on the buffet line were observed to be under temperature within the four (4) hour time period. Operator was advised proper hot holding temperatures and immediately increased temperatures to hold above 135 F. Advised proper hand washing techniques to ensure hand washing is conducted at all times. Several other violations/observations were observed and documented on this report.

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

#### 16K013 Food in good condition, safe and unadulterated



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

#### Inspector Comments:

Observed dirty rusted hose nozzle submerged in the water where raw pork ribs were placed to thaw.

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

Note: This violation was corrected on site. Operator removed dirty rusted hose from away from the raw pork ribs and immediately discarded and poured bleach all over raw pork ribs. See VC & D.

**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)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

#### 16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114018, 114020, 114020.1

#### Inspector Comments:

Observed raw pork ribs thawing in standing water in prep sink.

Ensure potentially hazardous food (PHF) are thawed by one of the approved methods listed below:

1. Under refrigeration
2. Completely submerged in cold (no higher than 70 F), running water for less than 2 hours
3. In microwave oven if immediately followed by immediate preparation
4. As part of the cooking process

Note: This violation was corrected on site. Operator moved raw pork ribs to the walk in for proper thawing.

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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



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### 16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

**Inspector Comments:**

Not In Compliance

Observed back delivery door open without delivery taking place and air curtain was observed to be inactivated.

Violation Reference - HSC - 114067 (j), 114123

Ensure that back delivery door is kept closed at all times when delivery is not taking place; air curtain shall be activated and operating at all times when door is open.

NOTE: This violation was corrected on site. Cook immediately activated air curtain and closed door as it was not being used for delivery at the time of inspection.

**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)

### 16K052 VC & D

Compliance Date: Not Specified

**Inspector Comments:**

Not In Compliance

Reference - HSC - 113980

Person in charge/cook/chef has voluntarily consented to the condemnation and destruction of the following food items:

Potentially hazardous food (PHF) items sitting in still water with dirty rusted hose nozzle submerged in with it

- Raw pork ribs (approximately 20 lbs)

**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."

### 16H107 Hot and Cold Holding Temperatures

Compliance Date: Not Specified

**Inspector Comments:**

Not In Compliance

Reference -

Observed the following potentially hazardous food items (PHF) holding violation temperatures out on the buffet line:

Per operator on site, these PHFs were cooked in the morning on this date. Operator stated that some of these food items had another metal pan under that prevented temperatures from holding up to 135 F.

- Cooked chicken nuggets measured at 108 F

- Cooked pork ribs measured at 118 F

- Cooked fried rice measured at 125 F

- Cooked egg rolls measured at 120 F

Maintain PHF at or above 135 F for hot holding at all times.

NOTE: This violation was corrected on site. Operator adjusted steam table and temperatures of food items were measured above 150 F.

**Description:** The following topic was discussed with the person in charge:

#### HOT AND COLD HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

- Potentially hazardous food shall be maintained at or above 135 degrees F, or at or below 41 degrees F with exceptions noted below (#3).
- Roasts cooked to a minimum temperature of 145 degrees F for 3 minutes must be held at 130 degrees F or above.
- The following foods may be held at or below 45 degrees F:
  - Raw shell eggs.
  - Unshucked live Molluscan shellfish.
  - Pasteurized milk and pasteurized milk products in original sealed containers.
  - Potentially hazardous foods held during transportation.
- Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41 degrees F, but not above 45 degrees F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.



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**Overall Inspection Comments**

Due to the major violations observed on this date, a follow up re-inspection will be conducted in one (1) week to determine compliance.

This complaint will be closed on this date.

**Signature(s) of Acknowledgement**

NAME: Yao Lin  
TITLE: Owner

Total # of Images: 0