



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA REPUBLIC		REINSPECTION DATE Not Specified		INSPECTOR Ashley Flores	DATE 4/8/2021
LOCATION 12806 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 11:29 AM	TIME OUT 12:33 PM	FACILITY ID FA0029795	RELATED ID CO0077871	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

Inspector Comments: Environmental Health received a complaint on 4/7/21 stating complainant observed a mouse run from the kitchen to the dining area.

Reference - HSC

At the time of this inspection, the manager was not aware of the new complaint. The manager explained that they received another complaint and the Health Department came out to investigate. According to the person in charge/manager, pest control provide routine services. The person in charge/ manager explained that pest control was recently out at the facility but was unable to provide a receipt or pest control reports for these services at the time of this inspection. The person in charge/manager stated that they would send the receipt/report via email by the end of the day.

At the time of this inspection, observed numerous amounts of dried rodent droppings in the following locations:

- In the bar area cabinets closest to the door
- Under the stairs (where prepackaged soy sauce was observed to be stored)
- On the floor in the dim sum kitchen area upstairs
- On the floor under the chemical storage racks upstairs

Informed manager to maintain facility free of vermin at all time. Any indication of an active rodent infestation will result in the facility's permit being suspended and the facility being closed.

No active infestation was observed on this date.

Eliminate all rodent droppings from the facility. Clean and sanitize any affected areas. A follow-up inspection will be conducted on or after 4/13/21 to determine compliance. Failure to comply may result in facility's permit being suspended and facility closed or an additional billable re-inspection charged at \$245 an hour with a 30 minute minimum.

Complaint is closed. Further action is required.

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: At the time of this inspection, observed numerous amounts of dried rodent droppings in the following locations:

- In the bar area cabinets closest to the door
- Under the stairs (where prepackaged soy sauce was observed to be stored)
- On the floor in the dim sum kitchen area upstairs
- On the floor under the chemical storage racks upstairs

Ensure food facility is kept free of vermin or any activity of vermin.

No active infestation was observed at this inspection.

A follow-up inspection will be conducted on or after 4/13/21 to determine compliance.

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed the following gaps/holes in the following locations:

- above the preparation sink in the dim sum kitchen area upstairs
- above the chemical storage rack upstairs next to the office
- around the air duct in the ceramic plate storage room upstairs
- on the wall behind the sauce storage area upstairs

Seal holes/gaps to prevent entrance and harborage 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)

Overall Inspection Comments

The purpose of this visit was to conduct a complaint investigation inspection.

A follow-up inspection will be conducted on or after 4/13/21 to determine compliance. Failure to comply may result in facility's permit being suspended and facility closed or an additional billable re-inspection charged at \$245 an hour with a 30 minute minimum.

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: Justin MacGregor
TITLE: Manager

Total # of Images: 0