



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET				REINSPECTION DATE Not Specified	INSPECTOR George Gonzales	DATE 1/12/2022
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:47 PM	TIME OUT 2:21 PM	FACILITY ID FA0010319	RELATED ID CO0081756	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION 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: A complaint was received by San Bernardino County Environmental health Services on 01/05/2022.

Reference - HSC

Nature of complaint:

Complainant stated cold and lukewarm food at the buffet at facility.

Findings:

Manager was unaware of the complaint.

Manager stated all food in the buffet is cooked each morning.

Per manager, food is maintain at 150 F on steal tables.

Observations:

Observed the following in the in-line buffet steam table.

1. One (1) metal container of cooked chicken measured at 98.1 F.
2. One (1) mental container of cooked bananas measured at 112.7 F.
3. One (1) metal container of cooked clams measured at 117. 8 F.
4. One (1) metal container of cooked chicken nuggets measured at 111.1 F.

Observed the following in the back food preparation area:

5. Observed one (1) container of rice measured to 114.3 in a rice cooker.
6. Observed one (1) container of rice measured to 85 F in a rice cooker.

Manager stated the above food was cooked one (1) hour prior to inspection.

Manager was instructed to reheat the above containers of food to 165 F.

Per manager, all the above food was cooked the morning of inspection.

Results:

This concludes this complaint inspection. Complaint will be closed at this time.

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



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FACILITY NAME NO 1 ASIA BUFFET	DATE 1/12/2022
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739	INSPECTOR George Gonzales

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following in the in-line buffet steam table.

1. One (1) metal container of cooked chicken measured at 98.1 F.
2. One (1) metal container of cooked bananas measured at 112.7 F.
3. One (1) metal container of cooked clams measured at 117. 8 F.
4. One (1) metal container of cooked chicken nuggets measured at 111.1 F.

Observed the following in the back food preparation area:

5. Observed one (1) container of rice measured to 114.3 in a rice cooker.
6. Observed one (1) container of rice measured to 85 F in a rice cooker.

Manager stated the above food was cooked one (1) hour prior to inspection.
Manager was instructed to reheat the above containers of food to 165 F.
Per manager, all the above food was cooked the morning of inspection.

Discontinue this practice. Ensure all potentially hazardous foods are hot held at 135 F and above.

NOTE: Corrected on site.

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

More Information: <https://youtu.be/RI6w5DtEs7w>

Overall Inspection Comments

A complaint investigation was conducted 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](#).

Total # of Images: 0