



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PHO HA RESTAURANT		REINSPECTION Next Routine		INSPECTOR Jin Lee	DATE 9/6/2022
LOCATION 9319 FOOTHILL BL C & D, RANCHO CUCAMONGA, CA 91730		PERMIT 3/31/2023		IDENTIFIER: None	
TIME IN 2:40 PM	TIME OUT 3:30 PM	FACILITY ID FA0012592	RELATED ID PR0016513	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This reinspection was conducted as a result of the complaint investigation conducted on 09/02/2022.

On 09/02/2022, observed all reach-in refrigeration units improperly working and meats (beef, pork, and chicken) and bean sprouts in the reach-in refrigeration units were measured between 45 degree F and 50 degree F, and the ambient temperature of reach-in refrigeration units were measured between 46 degree F and 50 degree F.

On this date, observed one (1) small reach-in refrigeration unit at the west end in the kitchen and one (1) small reach-in refrigeration unit near the kitchen entrance were properly working and measured foods below 41 degree F. The ambient temperature of the small reach-in refrigeration unit was measured at 39 degree F, and the one near the kitchen entrance. However, other one (1) small reach-in refrigeration unit in the middle of the kitchen was not properly working and measured the ambient temperature of the reach-in refrigeration unit at 50 degree F, but no potentially hazardous foods (PHFs) stored at the time of this reinspection.

Observed an upright reach-in refrigeration unit across the preparation sink was improperly working and measured PHFs (rice noodle and beef and pork) were measured between between 45 degree F and 48 degree F. The manager stated the PHFs were stored for less than one (1) hour and utilized with ices on top of the PHFs. The ambient temperature of the upright reach-in refrigeration unit was measured at 50 degree F. Directed all PHFs in the upright reach-in refrigeration units to be removed and stored in the walk-in refrigerator at that time. All PHFs in the walk-in refrigerator was measured below 41 degree F at that time. The ambient temperature of the refrigerator was measured between 38 degree F and 39 degree F.

The manager stated two (2) small reach-in refrigeration units (like for like) are purchased and will be delivered by next week. The manager provided the purchase receipt at that time.

Inspector requested to inspect remotely when the new units are delivered, stored, and used in the kitchen.

No further action warranted at this time.

Ensure to maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

All utensils and equipment shall be fully operative and in good repair. All utensils and equipment shall be approved, installed properly, and meet applicable standards.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following Potentially Hazardous Foods (PHFs) temperatures to be stored at improper holding temperatures at the upright reach-in refrigeration unit in the kitchen:

1. Marinated beef was measured at 48 degree F.
 2. Raw pork was measured at 46 degree F.
 3. Three (3) bags of rice noodles were measured at 45 degree F.
- The manager stated above PHFs were stored less than one (1) hour.

Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times.

Corrected on site. The above PHFs were removed and stored in the walk-in refrigerator by the manager.

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



Public Health
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16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed two (2) inoperable reach-in refrigeration units in the kitchen. The ambient temperature of the reach-in refrigeration units were measured at 50 degree F.

Repair or replace this refrigeration unit so that all potentially hazardous foods are held at or below 41 degree F at all times.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

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 SLG

NAME: Hai Le
TITLE: Manager

Total # of Images: 0