



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NATIONAL BUFFET		REINSPECTION Not Specified	INSPECTOR Ulysses Rodriguez	DATE 6/15/2022
LOCATION 16920 SLOVER AV, FONTANA, CA 92335		PERMIT	IDENTIFIER: None	
TIME IN 12:06 PM	TIME OUT 1:20 PM	FACILITY ID FA0003083	RELATED ID CO0083526	PE 1622
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 (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.

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: A follow-up inspection was conducted on this date, 6/15/2022, regarding a reinspection conducted on 6/9/2022 where the facility's permit was reinstated following a permit suspension for roaches on 6/8/2022. During the reinspection the following was noted:

- Two roaches were observed inside of storage cabinets under the sushi self-service station
- Unused equipment was stored inside storage cabinets at the buffet stations
- The weather stripping underneath the rear delivery door had gaps large enough for vermin to enter the facility
- Excessive pooling of water was observed throughout the kitchen
- Excessive grease build-up was observed under the cooking line

During the follow-up inspection, observed the following:

- One(1) dead roach was observed in the dry storage area in the kitchen.
- Two(2) dead roaches were observed in a storage cabinet under the sushi line.
- One(1) dead roach was observed in a storage cabinet under a buffet line.
- Three(3) dead roaches were observed in the storage area with the soda syrup containers.
- Employees were pulling water with squeegees out of the walk-in refrigerator after cleaning the floors.
- No pooling of water was observed in the kitchen.
- Observed new weather stripping below the rear delivery door that does not have gaps for vermin to enter.
- Unused equipment stored below buffet lines was removed
- Observed excessive grease build-up under the cooking line.

Person in charge was instructed to do the following:

- remove dead roaches from the facility and clean and sanitize the affected areas
- remove the excessive grease build-up under the cooks line and maintain the floors clean and free of grease build-up

Facility has been observed taking measures to prevent vermin infestation. Complaint is closed.

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

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 roaches in the following locations:

1. One(1) dead roach in the dry storage area in the kitchen.
 2. Two(2) dead roaches in a storage cabinet under the sushi line.
 3. One(1) dead roach in a storage cabinet under a buffet line.
 4. Three(3) dead roaches in the storage area with the soda syrup containers.
- No contamination of food was observed.

Eliminate roaches from the facility and clean and sanitize all affected areas.

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

No summary comments have been made for this inspection.



Public Health
Environmental Health Services

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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: Xinxin Chen
TITLE: Manager

Total # of Images: 0