



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA CHILLI EXPRESS		DATE 3/23/2021	REINSPECTION DATE 4/06/2021	PERMIT EXPIRATION 10/31/2021
LOCATION 2252 S EUCLID AV I, ONTARIO, CA 91762		INSPECTOR Estefani Ayala		
MAILING ADDRESS 1562 LELAND ST, BEAUMONT CA 92223		IDENTIFIER: Retail-Food		
		SERVICE: 001 - Inspection - Routine		
		RESULT: 05 - Corrective Action / Follow up Required		
		ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 2:59 PM	TIME OUT 5:03 PM	FACILITY ID FA0013393	RELATED ID PR0017736	PE 1621

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.



SCORE 83

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	⊗ 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○	2. Communicable disease; reporting, restrictions & excl		4	
○	⊗ 3. No discharge from eyes, nose, and mouth			2
In	⊗ 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	⊗ 5. Hands clean and properly washed; gloves used prop		4	2
○	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	⊗ 7. Proper hot and cold holding temperatures		4	⊗
In	⊗ 8. Time as a public health control; procedures & record		4	2
In	⊗ 9. Proper cooling methods		4	2
In	⊗ 10. Proper cooking time & temperatures		4	
In	⊗ 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	⊗ 12. Returned and reserve of food			2
○	13. Food in good condition, safe and unadulterated		4	2
In	⊗ 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○	15. Food obtained from approved source		4	
In	⊗ 16. Compliance with shell stock tags, condition, display			2
In	⊗ 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	⊗ 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	⊗ 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	⊗ 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available		4	⊗
LIQUID WASTE DISPOSAL				
○	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals			⊗ 2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	⊗
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an imminent health hazard. Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection. A "Notice of Closure" sign was posted at the entrance of the facility.
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Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed several (approximately 20-40) dry and fresh rodent droppings in each of the following areas: -Back storage rack of boxed cookies and noodles. -Below water heater -On soda syrup boxes -Outer corners of the kitchen floor Facility must remain free of rodents and rodent droppings. Owner provided pest control report dated 2/24/21. Report stated facility was treated for roaches only. NOTE: Food not observed to be contaminated.
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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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed the following to be out of safe temperature range: -Cooked noodles at 54 F on rack next to rice cooker -Cooked boba at 56 F hanging from rim of ice bin at soda machine -Fried shrimp at 130 F on heat warmer -Orange chicken at 110 F on heat warmer All potentially hazardous foods must be held at 41 F or below or 135 F or above.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed no cold water at the hand wash sink. Ensure all hand wash sinks provide hot and cold water at all times.
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Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed a degreaser bottle to be unlabeled near hand wash sink. Ensure all toxic chemicals are properly labeled to prevent contamination.
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed several food containers throughout the kitchen and in walk-in refrigerator to not be protected by a cover. Ensure all food is properly covered to prevent contamination.
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following to have excessive food and grease debris: -Reach in cold holding refrigerator -Microwave -Hand wash sink -Three compartment sink -Two rolling carts in kitchen Maintain all equipment clean and in a sanitary manner.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: -Observed a small inoperable beverage refrigerator near dry storage to have excessive food build up. Equipment in facility must be operable and maintained clean at all times. -Observed bulk storage containers and trash cans to have excessive food build up. Maintain containers and trash cans clean and in a sanitary manner.
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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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed used rice spoon near rice cookers to be stored in water of 58 F. Maintain rice spoon in ice or wash every 4 hours to prevent contamination.
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Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified	Inspector Comments: Observed hood filters to have excessive grease build up. Maintain hood filters clean and in a sanitary manner.
	Not In Compliance Violation Reference - HSC - 114149, 114149.1	

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed a wet wiping cloth near boba station. Ensure all wet cloths are kept in sanitizer containers between use.
	Not In Compliance Violation Reference - HSC - 114135, 114185.1	

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS 1	Compliance date not specified	Inspector Comments: Observed mop bucket in kitchen area to have waste water. Waste water must be discarded immediately after use.
	Not In Compliance Violation Reference - HSC - 114244, 114245	

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed floors below cooking equipment to have excessive food and grease build up. Maintain floors clean and in a sanitary manner.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.



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Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Letter grade "B" was not posted on this date.
Letter grade will be posted once facility is reopened and compliance is verified.

The permit for this facility is hereby suspended on this date and the facility is closed due to an active rodent infestation. A supervisor review has been scheduled for Monday March 29, 2021 at 9:00 AM, in the Rancho Cucamonga office of Environmental Health Services located at 8575 Haven Avenue.

A Notice of Closure sign was posted near the main entrance.
Do not remove, alter or hide the sign in any way.

Please refer to the following phone numbers to request a reopening:
After Hours Number: 800-472-2376
Regular Hours: 800-442-2283

Top 5 CDC Risk factor handout provided.

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

NAME: Yang Ziao Zheng
TITLE: Person in charge