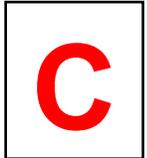




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>BUFFALO WING FACTORY</b>		DATE 8/17/2016	REINSPECTION 8/31/2016	PERMIT 10/31/2016
LOCATION 331 E 9TH ST 4, SAN BERNARDINO, CA 92410			INSPECTOR Alexandra Calderon	
MAILING ADDRESS 331 E 9TH ST UNIT 4, SAN BERNARDINO CA 92410			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 2:35 PM	TIME OUT 5:10 PM	FACILITY ID FA0005068	RELATED ID PR0004165	PE 1620

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](#).



**SCORE 71**

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.

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

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○	In	2. Communicable disease; reporting, restrictions & ex		4	
○	In	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 pro		4	2
○	In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	○	N/A	4	2
In	N/O	N/A		4	⊗
○	In	N/O	N/A	4	
○	In	N/O	N/A	4	
PROTECTION FROM CONTAMINATION					
○	In	N/O	N/A		2
○	In			4	2
○	In	N/O	N/A	4	

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source			⊗
In	N/O	○	N/A		2
In	N/O	○	N/A		2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○	N/A		2
CONSUMER ADVISORY					
In	N/O	○	N/A		2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○	N/A	4	
WATER/HOT WATER					
In				4	⊗
LIQUID WASTE DISPOSAL					
○	In			4	2
VERMIN					
In		23. No rodents, insects, birds, or animals			⊗

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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

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

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



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>BUFFALO WING FACTORY</b>	DATE <b>8/17/2016</b>
LOCATION <b>331 E 9TH ST 4, SAN BERNARDINO, CA 92410</b>	INSPECTOR <b>Alexandra Calderon</b>

**9. PROPER COOLING METHODS**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114000

**Inspector Comments:** Observed white rice in 2-door reach in refrigerator in the food preparation area holding at 50.9F. Operator stated the rice had been made two (2) days ago placed in a deep covered container and placed in the refrigerator and that temperatures are not measured during the cooling process.

Ensure proper cooling methods are utilized as listed below. Ensure potentially hazardous foods are cooled from 135F to 70F within 2 hours and cooled to 41F within an additional 4 hours. Ensure shallow uncovered pans are used to help rapidly cool the food product. Operator voluntarily discarded rice.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**15. FOOD OBTAINED FROM APPROVED SOURCE**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980, 113982, 114021-11

**Inspector Comments:** Observed unlabeled containers of "Louisiana Sauce" for sale at facility. Operator stated she did not know where it was purchased and could not provide a receipt for the product.

Ensure food is obtained only from approved sources. Provide labels and receipts to verify these sources. Operator removed the product from sale until approved source can be verified.

**Violation Description:** All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**⚠ CRITICAL ⚠**

**POINTS**  
**4**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed (1) live cockroach at the food preparation sink that crawled inside the base of faucet. Observed (1) live cockroach under the 3-compartment sink. Observed (6) live cockroaches underneath the food preparation sink.

Ensure facility is free of cockroaches. Operator stated they recently received pest control. A re-inspection will be conducted to verify the absence of cockroaches. Facility will be closed at this time. Facility cannot re-open until an office hearing and re-inspection is conducted by this department.

**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)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Food Manager certification not observed at facility.

Maintain a valid Food Manager certification at the facility at all times. A valid certification shall be obtained within 60 days.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME BUFFALO WING FACTORY	DATE 8/17/2016
LOCATION 331 E 9TH ST 4, SAN BERNARDINO, CA 92410	INSPECTOR Alexandra Calderon

**7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following foods out of temperature in the stand up 2-door beverage refrigerator.: Milk at 50.6F Eggs at 47.7F Cooked greens at 50.1F Operator stated these items had been in the refrigerator since yesterday.</p> <p>Ensure all cold potentially hazardous foods are maintained at or below 41F at all times. Operator voluntarily discarded these items.</p>
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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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)</p>	<p><b>Inspector Comments:</b> Observed hot water maximum temperature at facility of 107.1 at ware wash sink. Hot water is not provided at the food preparation sink.</p> <p>Ensure hot water can reach 120F at all times and that hot water is provided at the food preparation sink.</p>
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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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)</p>	<p><b>Inspector Comments:</b> Observed bulk sugar container uncovered in dry storage area. Observed hot sauce containers uncovered in dry storage area.</p> <p>Ensure all food products are covered and protected from potential contamination.</p>
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**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> Observed plastic shoe boxes being used for food storage in the 2-door refrigerator in the cook line area.</p> <p>Discontinue use of plastic shoe boxes and ensure only approved equipment and utensils are used for food storage and preparation.</p>
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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)



**CAL CODE OFFICIAL INSPECTION REPORT**

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LOCATION <b>331 E 9TH ST 4, SAN BERNARDINO, CA 92410</b>	INSPECTOR <b>Alexandra Calderon</b>

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed small cup scoop for cheese powder stored inside food product.
	Violation Reference - HSC - 114074, 114081, 114119	Ensure a handled scoop is used and stored so that the handle does not come in contact with the food product.

**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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> No probe thermometer observed at facility.
	Violation Reference - HSC - 114157, 114159	Ensure an accurate, calibrated metal probe thermometer is proved that can measure between 41F-165F.

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed personal items stored on the shelves in the dry food storage area.
	Violation Reference - HSC - 114067 (j), 114123	Ensure personal items are stored separately and away from food products.

**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed holes in walls near 2-door reach in refrigerator in preparation area. Observed holes in ceiling in customer service area.
	Violation Reference - HSC - 114143 (d), 114266	Ensure all holes are sealed and walls are properly maintained.

**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))



Public Health  
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[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME BUFFALO WING FACTORY	DATE 8/17/2016
LOCATION 331 E 9TH ST 4, SAN BERNARDINO, CA 92410	INSPECTOR Alexandra Calderon

#### 48. FOOD HANDLER CERTIFICATION

POINTS <b>3</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed missing Food Handler Cards for two (2) employees.  Ensure valid San Bernardino County Food Handler cards are obtained within 14 days to avoid a billable re-inspection with a minimum charge of \$122.50. Missing Food Handler Card handout was provided. Fax this handout to our office.
	Violation Reference - SBCC - 33.0409	

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### 52. VC & D

POINTS <b>0</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> The operator voluntarily discarded the following items: 2 gallons milk 36 eggs 10 lbs cooked greens 30 lbs "Louisiana Sauce"
	Violation Reference - HSC - 113980	

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

#### Overall Inspection Comments

Facility is closed for a cockroach infestation.

Facility will remain closed at this time until an office hearing and a re-inspection is conducted by this department.

Contact our office at (800)442-2283.

#### Signature(s) of Acknowledgement

NAME: Marleny Godina  
TITLE: