



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME WORLD BUFFET		DATE 5/30/2019	REINSPECTION DATE 6/07/2019	PERMIT EXPIRATION 9/30/2019
LOCATION 1919 E RIVERSIDE DR, ONTARIO, CA 91761			INSPECTOR Ngoc Le	
MAILING ADDRESS 1108 W VALLEY BLV #6-327, ALHAMBRA CA 91803			IDENTIFIER: None	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 12:59 PM	TIME OUT 4:06 PM	FACILITY ID FA0032748	RELATED ID PR0042611	PE 1622

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 84

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In		15. Food obtained from approved source			4	
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A	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	2
LIQUID WASTE DISPOSAL						
○ In		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	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	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, 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	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
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	1
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: Observed evidences of active vermin infestation throughout the kitchen facility posed an imminent health hazard to the public. The health permit is hereby temporarily suspended. Facility was immediately closed. All food preparation, cooking, serving activities were immediately cease and desist.

Closure sign was posted. DO NOT deface, mar, camouflaged, relocated, hidden, or removed. Failure to comply will result in continuing of permit suspension or further legal action.

Owner shall come to a mandatory scheduled supervisory review at 9:00 am on 5/31/19 at 8575 Haven Ave, Suite 130, Rancho Cucamonga.

Facility shall remain closed until received permission from Environmental Health Services. Failure to comply will result in billable re-inspection with an hourly rate of \$245.00 hourly.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS
4

Compliance date not specified
Complied on 5/30/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Measured a container of cooked sushi rice at 72 F stored at the sushi bar without any intervention of temperature control. Employee stated that this potentially hazardous food item has been cooked then stored at this location since 9:00 am (more than 4 hours ago). No time stamp/log or written procedure of Time as Public Health Control observed on site.

Maintain all potentially hazardous food below 41 for cold holding or above 135 F for hot holding at all times. Corrected on site. Manager discarded this item into the trash bin.

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

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

MAJOR

POINTS
4

Compliance date not specified
Complied on 5/30/2019
Violation Reference - HSC -
113967, 113976,

Inspector Comments: After a thorough inspection, observed the following food items were adulterate with rodent droppings and pee marks:
- At the dry food storage shelves observed about 40 boxes of chestnut starch, open bag of about 2 pounds of ground pepper, opened bag of 1/2 pound of star anise, opened bag of 1/3 pound of flour.
- At the main cook line observed 3 unopened cans of green bean and 2 unopened cans of brown beans.

Ensure all food maintained in safe and unadulterated condition. Owner immediately discarded items listed above.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>



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

POINTS
4
Compliance date not specified
Complied on 5/30/2019
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: A) Observed evidences of active rodent infestation throughout the kitchens. Observed an excessive amount of dry and wet rodent droppings with very minimal to no dry food residues throughout the kitchen facility:

- Particularly on the floor below ladder to the attic where boxes of syrup and dry food storage kept.
- On top of 10-15 dry food containers throughout 3 levels of the dry food storage rack next to the ladder.
- On the floor along the walls through the front and back kitchen including but not limited to behind reach in coolers at the cook line, behind fryers, under handwashing sinks, dish washer, vegetable preparation station, fruit cut station.
- Preparation table for rice cooker next to the stoves at the cook line.
- On storage shelves for clean metal trays at the front of the cook line near the hot holding line.
- On the floor next to the floor sink at the sushi preparation table behind the sushi bar.

Owner produce receipt of monthly professional pest control service which was last done on February 2019.

Immediately eliminate all evidences of rodent infestation off this food facility including droppings. All contaminated areas including but not limited to floors, walls, ceilings, shelves, equipment and utensils shall be wash with hot water at 120 F minimum, rinsed, then sanitized with 200 ppm of Chlorine or 400 of Quaternary Ammonium. All contaminated food or suspected of contaminated food shall be discarded immediately.

B) Observed a ladder to the attic where 1 ceiling panel was missing. Observed an excessive amount of rodent droppings around the attic ceiling panel around the ladder into this kitchen.

Eliminate all holes, gaps and crevices to prevent entrance of vermin. Provide ceiling panel. Ensure all finished ceilings shall have nonabsorbent, smooth, washable and durable surfaces.

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed moderate amount of dry bark brown meat residue on the slicing plate of the meat slicer. Person in charge state that this meat slicer was last used 2 days ago.

Clean and sanitize. Ensure all food contact surfaces maintained in clean and sanitary condition such as free of food residue.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

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 knife handle was repaired with plastic bag which contained medium to light brown build up at the fruit cutting table.

Discontinue using plastic bag as permanent repairing method. Ensure all utensil shall have washable, nonabsorbent, durable and smooth surfaces so as easily cleaned.

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)



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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: A) Observed cooking metal pans, plastic trays, scoops, tongs, etc stored on this attic. Immediately discontinue this practice. Store all utensils in approved, clean and sanitary area to prevent contamination. B) Observed 3 clean tongs hang on the splash guard of the handwashing at the sushi bar. Discontinue this practice. Store all clean utensil in clean and sanitary area to prevent contamination. Corrected on site. These utensils were put into the dirty dishes containers.
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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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Person in charge voluntarily consented to the condemnation and destruction of: - About 1/2 pound of cooked rice. - About 40 boxes of chestnut starch, open bag of about 2 pounds of ground pepper, opened bag of 1/2 pound of star anise, opened bag of 1/3 pound of flour. - 3 unopened cans of green bean and 2 unopened cans of brown beans.
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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."

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.

Overall Inspection Comments

Facility was closed due to active rodent infestation.

Person in charge, Mrs. M and Mr. J were informed regarding to the purpose and the billable hourly rate of \$245.00 for this inspection.

Grade card "B" will be posted when facility is approved for reopening.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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A handwritten signature in blue ink, appearing to be "Joseph Li".

NAME: Joseph Li
TITLE: Owner.