



**Public Health**  
Environmental Health Services

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**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LITTLE BEIJING</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Bernadette Agrazal</b>	DATE <b>6/2/2021</b>
LOCATION <b>967 KENDALL DR E, SAN BERNARDINO, CA 92407</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>11:10 AM</b>	TIME OUT <b>12:30 PM</b>	FACILITY ID <b>FA0012788</b>	RELATED ID <b>CO0078562</b>	PE <b>1621</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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



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LOCATION 967 KENDALL DR E, SAN BERNARDINO, CA 92407	INSPECTOR Bernadette Agrazal

**16K997 Foodborne Illness Complaint Inspection**



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LITTLE BEIJING	DATE 6/2/2021
LOCATION 967 KENDALL DR E, SAN BERNARDINO, CA 92407	INSPECTOR Bernadette Agrazal

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** A foodborne illness (FBI) complaint inspection was conducted on this date 06/02/2021 in response to complaint number #CO0078562 wherein one (1) individuals reported illness after consuming a meal. A routine inspection was also conducted on this date, see routine inspection report.

The complainant alleged that after consuming the following food item(s): Noodles and kung pao chicken, the complainant experienced symptoms such as nausea, vomiting, and diarrhea.

The manager was interviewed and the following information was provided and /or observed:

- Facility aware of this complaint: Manager was not aware of any complaint.
- Other food borne illness complaints received by this facility: Manager not aware of any other complaints.

Health/Habits of Employee(s) Preparing Suspect Food:

- Employee(s) ill recently: No-According to the manager
- Employees ill this date: None-According to the manager

- \* If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Not observed this date
- Signs of employee's eating/drinking: Not observed this date
- Tobacco usage: Not observed this date
- Dirty outer garments: Not observed on this date

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- Hand washing sinks/supplies: Hand soap and paper towels observed at all hand sinks in the kitchen.
- Adequate hand washing practices observed: Yes
- Handwash sink: 120+ degrees F

Sanitizing Procedures & Chemical Storage:

- Ware wash sanitizer level: not in use at time of investigation.
- Wiping towels sanitizer level: 200 ppm Quaternary Ammonium observed
- Chemicals stored separate from food and/or food contact surfaces: Yes

Food Storage & Utensils/Equipment:

- Food stored properly: Yes
- Approved equipment/utensils used:

Preparation Details of Suspect Food(s):

- Name of food(s) and ingredients / Preparation details:

Noodles:

-According to the manager, noodles are stored inside the walk in cooler and taken out when needed. Noodles are soaked in water and then immediately cooked on the stove top wok and fried to 165F. Noodles are rapidly cooled using ice (approximately 20 minutes) and then mixed with the remaining ingredients and served onto the hot holding unit at the front of the facility. Note: The noodles are made into chow mein.

Kung Pao chicken:

- According to the manager, chicken is stored inside the walk in cooler and then fried on the stove top wok to a minimum of 165F. Added to the chicken while it is cooking is red pepper paste, garlic, onions, red and green bell peppers, and zucchini. Once the chicken and vegetables are made, the Kung Pao chicken is placed onto the stove top and held at hot holding temperatures.

Holding temperature(s) of suspect food(s):

- kung pao chicken stored inside the walk in cooler - 39F
- Noodles are stored in room temperature until they are cooked
- raw uncooked vegetables held inside the cold holding unit - 41F
- kung pao chicken held at the cold holding unit at the back of the facility - 47F (see violation 16K007)
- kung pao chicken held at the hot holding unit at the front of the facility - 145F
- chow mein held at the hot holding unit at the front service area - 145F

MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager Stated that no employees have recently reported sick and to her knowledge no employees were sick the day of this complaint.



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- Manager stated that to her knowledge no employees have recently had a case of Diarrhea or any other symptoms of gastrointestinal illness.
- Manager stated that the main food distribution company for this facility has not recently changed at this facility.
- Manager stated that she was not aware of any recent power outages or any recent loss of hot water in this facility.
- Manager stated that she was not aware of any refrigeration repair issues within the last month.
- Manager stated that she was not aware of back-up of waste water in any kitchen floor drains.
- Manager stated that it is the policy of this Restaurant that any employee that is sick is not allowed to work at this facility while they are sick and are immediately sent home if they show outward signs of Gastrointestinal illness.

**NOTE:**

According to the CALIFORNIA RETAIL FOOD CODE

The food facility has a responsibility as defined in state law. This retail food code states as follows- 113949.2.

The owner who has a food safety certificate issued pursuant to Section 113947.1 or the employee who has this food safety certificate shall instruct all food employees regarding the relationship between personal hygiene and food safety, including the association of hand contact, personal habits and behaviors, and food employee health to foodborne illness. The owner or food safety certified employee shall require food employees to report the following to the person in charge:

(a) If an employee is diagnosed with an illness due to one of the following:

- (1) Salmonella typhi.
- (2) Salmonella spp.
- (3) Shigella spp.
- (4) Entamoeba histolytica.
- (5) Enterohemorrhagic or shiga toxin producing Escherichia coli.
- (6) Hepatitis A virus.
- (7) Norovirus.

(b) If a food employee has a wound that is one of the following:

- (1) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the wound and a single-use glove is worn over the impermeable cover.
- (2) On exposed portions of the arms, unless the wound is protected by an impermeable cover.
- (3) On other parts of the body, unless the wound is covered by a dry, durable, tight-fitting bandage. 113949.4. A food employee shall do both of the following:

(a) Report to the person in charge the information specified under Section 113949.2.

(b) Comply with the exclusions or restrictions, or both, that are specified under Section 113950. 113949.5.

(a) The person in charge shall notify the local enforcement agency when notified that the food employee has been diagnosed with an infectious agent specified under subdivision (b) of Section 113949.1.

(b) A person in charge shall notify the local enforcement agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness

**Description:** A foodborne illness complaint report has been received by Environmental Health.

### 16K007 Proper hot and cold holding temperatures

**Compliance Date:** Not Specified

**Not In Compliance**

**Violation Reference - HSC - 113996, 113998, 114037**

**Inspector Comments:** Measured the temperature for kung pao chicken at the back cold holding unit. Upon questioning, operator stated he made the kung pao chicken approximately one (1) hour prior to the inspection.

Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of food.

Corrected on site: Operator placed the kung pao chicken inside the walk in cooler to rapidly cool.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

### Overall Inspection Comments

A foodborne illness (FBI) complaint inspection was conducted on this date 06/02/2021 in response to complaint number #CO0078562.

### 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



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no sig

NAME: Song Sun  
TITLE:

Total # of Images: 0