



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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| FACILITY NAME MONGOLIAN BAR-B-Q | | | REINSPECTION DATE Not Specified | INSPECTOR Steven Uhlman | DATE 8/14/2018 |
| LOCATION 1488 E HIGHLAND AV, SAN BERNARDINO, CA 92404 | | | PERMIT EXPIRATION | IDENTIFIER: None | |
| TIME IN 2:25 PM | TIME OUT 3:59 PM | FACILITY ID FA0010016 | RELATED ID CO0062791 | PE 1621 | SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A complaint was made that alleged that cockroaches were seen crawling on the wall of the dining area.

Observations:

The following german cockroaches were observed in the facility: four dead adults and one live juvenile in the cash register / fish tank area under and around the three compartment barware sink; one dead adult in the corner under the EXIT sign next to the buffet line; 1 dead juvenile in the cabinetry of the buffet line; one live juvenile on the floor under the coke dispenser next to the kitchen, and; dead nymphs were observed in the kitchen on the floor under the mechanical dishwasher and in the dry good storage area.

A representative of the facility's pest control company ("All Star") was interviewed by phone. He said they came out the night before and treated the facility. When told that live roaches were observed, he said they would retreat the areas tonight (8/14).

Public Health supervision was consulted regarding the findings. It was agreed to keep the facility open, have the area retreated by the pest control company, direct facility management to clean up all dead cockroaches and be reinspected by Public Health on 8/15/18.

Description: A 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: Observed a cold holding preparation table containing potentially hazardous foods (egg rolls and raw pastry dough) holding above 50 F according to the units internal thermometer. The egg rolls were tested with a thermocouple thermometer and found to be holding at 47.8 F.

According to kitchen staff, the egg rolls were originally frozen and placed into the unit in the morning to thaw. Upon request, the staff voluntarily discarded the foods and unplugged the refrigeration unit.

See V, C & D.

You are directed to discontinue using the refrigeration unit can be repaired and is capable of holding at 41 F or below.

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



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| FACILITY NAME MONGOLIAN BAR-B-Q | DATE 8/14/2018 |
| LOCATION 1488 E HIGHLAND AV, SAN BERNARDINO, CA 92404 | INSPECTOR Steven Uhlman |

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments:

The following german cockroaches were observed in the facility: four dead adults and one live juvenile in the cash register / fish tank area under and around the three compartment barware sink; one dead adult in the corner under the EXIT sign next to the buffet line; 1 dead juvenile in the cabinetry of the buffet line; one live juvenile on the floor under the coke dispenser next to the kitchen, and; dead nymphs were observed in the kitchen on the floor under the mechanical dishwasher and in the dry good storage area.

A representative of the facility's pest control company ("All Star") was interviewed by phone. He said they came out the night before and treated the facility. When told that live roaches were observed, he said they would retreat the areas tonight (8/14).

Public Health supervision was consulted regarding the findings. It was agreed to keep the facility open, have the area retreated by the pest control company, direct facility management to clean up all dead cockroaches and be reinspected by Public Health on 8/15/18.

You are directed to comply with the above. The facility will be reinspected on August 14, 2018. Eliminate all living cockroaches. Remove and dispose of all dead cockroaches before the reinspection.

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)

16K052 VC & D

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 113980

Inspector Comments: Approximately 5 pounds of egg rolls and 2 pounds of pastry dough were discarded. At the time of the investigation, the egg rolls were holding at 47.8 F and the refrigeration unit they were in was holding above 50 F according to the units internal thermometer.

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

Reinspection scheduled for 8/15/18.

Signature(s) of Acknowledgement

NAME: joann kurihara
TITLE: person in charge

Total # of Images: 0