



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DING TEA		DATE 12/27/2019	REINSPECTION DATE 2/28/2020	PERMIT EXPIRATION 11/30/2020
LOCATION 4008 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407			INSPECTOR Rebecca Koo	
MAILING ADDRESS 4008 UNIVERSITY PKWY, SAN BERNARDINO CA 92407			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:55 AM	TIME OUT 2:20 PM	FACILITY ID FA0034428	RELATED ID PR0044564	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 82

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
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	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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS 4	<p>Compliance date not specified Complied on 12/27/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed cooked golden boba measured at 86F and cooked black boba measured at 78F sitting on drink preparation counter with no means of temperature control. Upon questioning, employee stated the boba was cooked 1 hour prior to inspection at approximately 11 AM. Employee stated that cooked boba is discarded after 2 hours of holding.</p> <p>Ensure that all potentially hazardous foods is held at or below 41F or at or above 135F.</p> <p>Corrected on site. Employee stated desire to use time as a public health control (TPHC) instead of temperature. Employee placed a timer to discard boba after 1 hour as per operator preference. Time Stamp Monitoring Log and TPHC Procedure Template handouts were provided.</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/Food_Danger_Zone.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED ⚠ MAJOR ⚠

POINTS 4	<p>Compliance date not specified Complied on 12/27/2019 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: Observed no sanitizer available for manual warewashing throughout the facility. Observed employee rinse off utensils with water only. Upon questioning, employee stated that food contact surfaces are washed at the end of each day with soap, rinsed, and then air dried.</p> <p>Ensure all food-contact surfaces such as utensils and equipment are thoroughly cleaned and sanitized as often as necessary or at least once every 4 hours.</p> <p>When manually warewashing, equipment and utensils shall be properly washed by using the following steps:</p> <ol style="list-style-type: none"> 1) Wash in warm soapy water measuring a minimum of 100F 2) Rinse in clear water 3) Sanitize by soaking in a sanitizer solution of at least 100 ppm of chlorine for 30 seconds or at least 200 ppm of quaternary ammonia for 60 seconds 4) Air dry <p>Corrected on site. Employee purchased chlorine bleach to be used as the sanitizing solution for this facility. Employees were properly educated on how to set up 3-compartment sink and how to sanitize all food contact surfaces. Employees cleaned and sanitized all utensils and equipment prior to use during time of inspection.</p>
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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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Employees demonstrated insufficient knowledge of proper manual warewashing in 3-compartment sink and proper hot and cold holding temperatures.</p> <p>Ensure that all employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.</p> <p>Corrected on site. Employees were educated on how to properly set up 3-compartment sink and how to sanitize food contact surfaces. Employees were educated on proper hot and cold holding temperatures.</p>
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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 DING TEA	DATE 12/27/2019
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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: 1) Observed large trash can obstructing access to handwash sink in front service area. Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times. 2) Observed missing splashguard from both drink preparation sinks located on both sides of ice well in front service area. Ensure that a metal splashguard of at least 6 inches high is provided at each drink preparation sink to prevent contamination of ice and other food contact surfaces.
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Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed no sanitizer strips available for use in this facility. Ensure to maintain appropriate test strips for chlorine sanitizer at the facility. Ensure that chlorine sanitizer is measured at least 100 ppm in the final step of manual warewashing.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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: 1) Observed ice scoop stored directly in the ice machine with the handle touching ice. 2) Observed ladle used to scoop raw sugar in direct contact with food ingredient. Ensure that all utensils are used and stored appropriately with handles out of direct contact with food. Corrected on site. Employee removed ice scoop from the ice machine and discarded the ice that was in direct contact with the handle. Employee removed ladle from bulk raw sugar and placed in 3-compartment sink to be washed and sanitized.
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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)



Public Health
Environmental Health Services

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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: 1) Observed no thermometer available in reach in refrigeration unit in front service area used for cold holding potentially hazardous food including milk and puddings.

Provide an accurate and easily readable thermometer in each refrigeration unit to ensure proper cold holding temperature of all potentially hazardous food.

2) Observed a meat probe thermometer ranging from 50F to 550F available for employees to measure temperature of cooked boba.

Ensure that an accurate and easily readable metal probe thermometer suitable for measuring temperature of food shall is available to the food handler. Thermometer range must start at least 32F to ensure proper calibration.

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>

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed 4 wet wiping cloths stored directly on counter tops of front drink preparation area.

Discontinue this practice. Wiping cloths used to wipe service counters, scales, or other food contact surfaces shall be used only once, unless kept in clean water with sanitizer.

Corrected on site. Employee placed wet wiping cloths with dirty linen.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: 1) Observed missing air gap from water waste pipes of 1 handwash sink and 2 drink preparation sinks in the front service area.

2) Observed missing air gap from water waste pipes of 3-compartment sink.

Ensure that an air gap that measures at least 1 inch or a minimum of twice the diameter of the pipe exists between the rim of the floor sink and the inlet of the waste water discharge pipe.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



CAL CODE OFFICIAL INSPECTION REPORT

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1) Observed employee yogurt bowl and 2 personal coffee drinks stored on the top shelf of the refrigeration unit in the front service area. 2) Observed multiple containers and pots of personal employee foods stored next to food used for customer service in two door refrigeration unit in the rear kitchen area. Ensure that all personal effects, employee foods, and beverages are stored in a designated area where contamination of food, equipment, and utensils cannot occur.
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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)

51. PLAN REVIEW

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: Observed water dispenser permanently installed in 3-compartment sink back splash. Upon consult with plan check, this installation was not approved. A reinspection will be conducted in 60 days of today's date to ensure removal of water dispenser and installation of a sanitation certified 3-compartment sink.
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Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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



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Letter grade "B" was posted on this date.

DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

A reinspection will be conducted on 2/28/2020 to ensure that the facility has adhered to necessary plan check adjustments.

A PEP Talk was given on this date.

The following handouts were provided:

- Time as a Public Health Control Procedure Template
- Time Stamp Monitoring Log
- Request for a Re-Score Inspection
- Top 5 CDC Risk Factors

The following decals were provided:

- Handwashing sticker for restroom
- 2 Cold Holding Temperature stickers for both refrigeration units
- 3 steps of manual warewashing sticker

Signature(s) of Acknowledgement

NAME: vy thao ngoc nguyen
TITLE: manager