



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NEW CHINA EXPRESS</b>		DATE 3/18/2019	REINSPECTION DATE 4/01/2019	PERMIT EXPIRATION 6/30/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404			INSPECTOR Tamara King	
MAILING ADDRESS 12137 BLAIREMONT WY, ORLANDO FL 32825			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 4:07 PM	TIME OUT 5:33 PM	FACILITY ID FA0007709	RELATED ID PR0002551	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](#).

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 77**

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">○</span> In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">○</span> In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">○</span> In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">○</span> In			23. No rodents, insects, birds, or animals		4	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	<span style="color: red;">⊗</span>
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



Public Health  
Environmental Health Services

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#### 54. PERMIT SUSPENSION

POINTS

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114409, 114405

**Inspector Comments:** The permit to operate has been suspended and the facility is closed.

**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 3/18/2019  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1) Observed the following foods stored in the 2-door reach in preparation refrigeration unit: (REPEAT VIOLATION) The shrimp was placed in the walk in to rapidly cool to below 41 degrees F. The ambient temperature of the reach in cooling unit at the cooks line measured at 60 degrees F. Repair/ remove/ replace inoperable equipment and equipment that is in disrepair. Ensure replacement equipment is ANSI approved and approved by the Division of Environmental Health. This unit shall not be used to store potentially hazardous foods until it has been repaired and is capable of maintaining potentially hazardous foods at below 41 degrees F.

- One (1) 1/3 size 6 inch deep pan of raw shrimp measured at 48 degrees F.
- One (1) 1/2 size 4 inch deep pan of raw shrimp measured at 48 degrees F.
- One (1) container of egg wash measured at 46 degrees F.

2) Observed the following foods being hot held at the service line, the food had been at the service line for less than 2 hours. The food was voluntarily condemned and discarded. See violation 52.

- One (1) 1/2 size 6 inch deep pan BBQ pork measured at between 116 degrees F and 128 degrees F.
- One (1) 1/2 size 4 inch deep pan jalapeño chicken measured between 95 degrees F and 131 degrees F.
- One (1) 1/2 size pan Mongolian beef measured between 116 degrees F and 145 degrees F.

3) Observed raw chicken stored in a pan on the prep top counter at room temperature. The chicken had been stored in this location for approximately one hour and measured at 68 degrees F.

4) Observed one pan cooked orange chicken (without sauce) stored on the prep counter at room temperature. The chicken had been stored in this location for approximately 45 minutes according to the person in charge and measured 72 degrees F.

The raw and cooked chicken was placed in the walk in to rapidly cool to below 41 degrees F.

Maintain all potentially hazardous foods below 41 degrees F or above 135 degrees F.

5) Observed one bowl of raw shrimp thawing in standing water at room temperature. The shrimp was measured at 67 degrees F.

Per the person in charge the shrimp had been thawing for less than an hour. The shrimp was drained, rinsed, and relocated to the walk in to rapidly cool to below 41 degrees F.

Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70°F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process.

**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)



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**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** ⚠ MAJOR ⚠

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/18/2019 Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> 1) Observed a heavily soiled and grease covered colander being used as a scoop inside a container raw broccoli on the food preparation counter.</p> <p>Corrected on site. The bowl was relocated to the sink to be washed and sanitized and the broccoli was rinsed.</p> <p>Discontinue this practice. Use clean and sanitary food grade approved scoops with designated handles and store handles upright, in a manner that prevent direct contact of handles with food. All utensils shall be durable and approved for commercial use.</p>
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**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>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 3/18/2019 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed three (3) cutting boards stored on a wire rack located to the right of the food preparation sink in direct contact with the soiled wall and a soiled fire extinguisher.</p> <p>The person in charge was directed to wash and sanitize the cutting boards prior to relocating them for proper sanitary storage after which the cutting boards were placed soiled, with debris from the wire racks, into a new storage location with clean equipment without being washed. The cutting boards were soiled to sight and touch. The cutting boards were removed from this location and placed in the ware wash sink to be washed and sanitized.</p> <p>Maintain all food contact surfaces in a clean and sanitary manner.</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>

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed two (2) personal employee beverages stored directly on the wooden top food preparation table that was observed actively in use in the kitchen. (REPEAT VIOLATION) Discontinue this practice. Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result.</p>
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**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1</p>	<p><b>Inspector Comments:</b> Observed two (2) sealed frozen packages of pork thawing at room temperature in a box located on the lower shelf of the prep table in the kitchen. The pork measured between 37 degrees F at the bottom of the packaged to 51 degrees F at the part exposed to room temperature conditions. Per the person in charge the pork had been thawing for less than two (2) hours. The pork was immediately cut and placed in the walk in to rapidly cool to below 41 degrees F.</p> <p>Discontinue this practice. Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70°F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process.</p>
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**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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



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**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed one unlabeled spray bottle containing a blue liquid on the half door leading through the customer area, and one unlabeled spray bottle containing a brown liquid stored on the water heater. (REPEAT VIOLATION)
		Label the bottles. Ensure all spray bottles are labeled with the common name of the contents.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed raw eggs stored on a shelf directly above ready to eat foods in the walk in refrigeration unit. (REPEAT VIOLATION)
		Discontinue this practice. Maintain eggs at the bottom of storage racks at all time to prevent potential cross contamination from egg breakage.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**33. NONFOOD-CONTACT SURFACES CLEAN**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following: - The exterior surfaces of the 2-door reach in preparation top refrigeration unit at the cooks line. (REPEAT VIOLATION) - The interior and exterior of the microwave located in the dry storage room. (REPEAT VIOLATION) - The handles of the hand washing sinks throughout observed with heavy accumulation of residues and build up. (REPEAT VIOLATION)
		Clean and sanitize the surfaces. Maintain all surfaces in a clean and sanitary manner free of accumulation of dust, dirt, grease, food residue, and other debris to prevent potential cross contamination

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1) Observed a bowl being used as a scoop inside bulk containers of rice and salt. (REPEAT VIOLATION)
		Discontinue this practice.  Use food grade approved scoops with designated handles and store handles upright, in a manner that prevent direct contact of handles with food. All utensils shall be durable and approved for commercial use.  2) The gaskets of the 2-door refrigeration unit at the cooks line observed to be deteriorated.  Repair or replace the gaskets.

**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:** Observed CO2 tanks not secured to a rigid surface next to the ice machine. (REPEAT VIOLATION)

Secure CO2 tanks to a rigid structure.

**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)

#### 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 two (2) soiled dry wiping cloths stored on the active food preparation counter in the kitchen and out of the approved sanitizer bucket.

Discontinue this practice. 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. Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

**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)

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** 1) Observed personal medication stored on a shelf located directly above the food preparation table in the kitchen.

Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.

2) Observed the access panel in the storage closet adjacent to the kitchen to be open. (REPEAT VIOLATION)

Seal the access panel to prevent entrance and harborage of vermin into the facility.

3) Observed a gap below the rear door of the facility greater than 1/4 inch. (REPEAT VIOLATION)  
Seal the gap to prevent the entrance/ harborage of vermin in the facility.

4) Observed the mop stored in the mop bucket filled with dirty mop water. (REPEAT VIOLATION)

Discontinue this practice. Ensure mops are stored in a manner that allows for adequate air drying and to prevent contamination of floors and walls.

5) Observed personal beverages and cell phone stored on the counter behind the service line adjacent to the hand wash sink.

Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.

**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)



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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1) Observed the wall behind the food preparation sink to be damaged.  2) Observed floor tiles missing in the following locations: - In the dry storage room. - Below the cooking equipment - In front of the cooking equipment. - At the base coving in front of the walk in refrigeration unit.  Repair or replace the missing tiles. Maintain floors, smooth, durable, continuously smooth, nonabsorbent, and easily cleanable.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

**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))

#### 52. VC & D

POINTS <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The following was voluntarily condemned and discarded: -One (1) 1/2 size 6 inch deep pan BBQ pork measured at between 116 degrees F and 128 degrees F. - One (1) 1/2 size 4 inch deep pan jalapeño chicken measured between 95 degrees F and 131 degrees F. - One (1) 1/2' size pan Mongolian beef measured between 116 degrees F and 145 degrees F.
	Not In Compliance 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."

#### 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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Grade card replaced on this date. A "Notice of Closure" sign was posted.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Request for Rescore form, Food temperature stickers, HELP brochure.

**Notes:**

Hot water in the facility measured a minimum of 120F.

**\*\*For a score below 79 on a mandated re-score inspection the facility is closed and the permit to operate is hereby suspended\***

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-gradedreinspection, and participate in a Supervisory Review. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

The food facility **MUST** correct the deficiencies listed in the Official Inspection Report (OIR) and must submit to our Division a written request for a re-score inspection **WITHIN 30 DAYS** of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

**Signature(s) of Acknowledgement**

NAME:  
TITLE: