

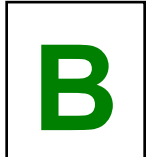


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NATIONAL BUFFET		DATE 9/12/2022	REINSPECTION 9/26/2022	PERMIT 4/30/2023
LOCATION 16920 SLOVER AV, FONTANA, CA 92335			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 16920 SLOVER AV, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:52 AM	TIME OUT 1:14 PM	FACILITY ID FA0003083	RELATED ID PR0001238	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.](#)

- 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 & ex		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 pro		4	2
○ In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	○ N/O	N/A		4	2
In	○ N/O	N/A		4	2
○ In	N/O	N/A		4	
In	○ N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	○ N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	⊗

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
○ In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		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		4	⊗

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	⊗
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	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	



Public Health
Environmental Health Services

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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified
	Complied on 9/12/2022
	Violation Reference - HSC - 113996, 113998, 114037



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Table with 2 columns: Facility Name (NATIONAL BUFFET), Location (16920 SLOVER AV, FONTANA, CA 92335), Date (9/12/2022), Inspector (Zaynab Darwiche)

Inspector Comments: 1) Observed the following food items located at the buffet serving line to be improperly hot holding:

- one (1) tray of fish at 128.5F
- one (1) tray of breaded fish with cooked pepper at 118F
- one (1) tray of chicken nuggets at 121.2F
- one (1) tray of french fries at 128.3F
- one (1) tray of pork dumplings at 99F
- one (1) tray of pepper chicken at 128.6F
- one (1) tray of orange chicken at 128.4F
- one (1) tray of beef and broccoli at 102.4F
- one (1) tray of shrimp stir fry at 120.5F

Manager stated that the food items were cooked and placed inside the unit less than one (1) hour prior to inspection. Per manager, the steam table is still heating up, which is why food is unable to maintain temperature. Measured the water inside the steaming table to be greater than 160F, however some light bulbs at the steaming tables were nonfunctional. See violation #35.

Ensure all potentially hazardous foods (PHFs) are stored at 135F and above for hot holding.

Corrected on site. The following food items were reheated to 165F and placed inside the unit.

** A reinspection will be conducted within one (1) week to verify compliance regarding hot holding unit.

2) Observed the following food items to be improperly cold holding at the buffet serving line:

- one (1) bowl of cut melon at 48.5F
- one (1) bowl of sweet melon at 52.6F.
- one (1) tray of mouse with milk at 52.6F

The food items trays were sitting on top of ice. Ice was not reaching top of bowls to maintain properly cold holding temperatures. Per the manager, the food items were placed on the ice approximately one (1) hour prior to inspection.

Ensure all potentially hazardous foods (PHFs) are stored at 41F and below for cold holding.

Corrected on site. Manager added more ice. Manager was educated about potentially utilizing Time as Public Health Control and handouts were provided.

3) Observed one (1) bowl of soy sauce with cooked noodles to be sitting on the preparation table in front of the oven, without any temperature intervention. Measured the soy sauce to be at 55.0F.

Per the manager, the food item was placed on top five (5) minutes prior to inspection.

Ensure all potentially hazardous foods (PHFs) are stored at 41F and below, or 135F and above.

Corrected on site. Food items were relocated to walk-in refrigerator.

4) Observed the following food items inside the Traulsen upright refrigerator in front of the fryers to be measuring between 55.8F-59.F:

- one(1) bag of chicken nuggets
- one (1) bag of french fryers
- one (1) bag of sesame balls

Upon questioning, the food items were placed inside the unit two (2) hours prior to inspection. Ambient temperature of the unit was 66.1F.

Ensure all potentially hazardous foods (PHFs) are stored at 41F and below for cold-holding. See violation #35.



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Corrected on site. Food items were relocated to walk-in refrigerator.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>

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 clean wet stacked cups located near the soda machine located close to the customer restrooms and on the drying rack of the mechanical dish washing machine.

Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.

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: <https://youtu.be/Gz6zPqZtv2s>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed one (1) dead adult cockroach inside the floor sink behind the soft serve machine. Upon questioning, manager stated that the employees spray the facility every Sunday, and do not have a pest control company service the facility. Observed no signs of live cockroaches throughout the facility.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin infestations. Clean and sanitize affected areas in an approved manner.

Note: A reinspection will occur within one (1)week to ensure there is no active cockroach infestation.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: Observed multiple spices on the food preparation table across from the oven to be unlabeled.

Ensure all containers of food are properly labeled as to its contents once removed from original packaging.

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))

More Information: https://youtu.be/km4FCy_IQ44

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed excessive grease and dust build-up on the filters for the exhaust hood above the flat top grill located beside the dry storage room.

Clean the filters for the exhaust hood and maintain free of excessive grease and dust-build up.

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



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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: 1) Observed the ambient temperature of the Traulsen upright refrigerator located in front of the fryers to be at 66.1F.

Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below.

Note: A follow-up inspection will be conducted within one (1) week to verify compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow.

2) Observed the stove located to the right of the fryers to be nonfunctional. Upon questioning, manager stated that the stove has been nonfunctional for a while now, and is used as storage.

Discontinue this practice. Repair, replace or remove the stove from the facility. Ensure all equipment are fully operative and in good repair.

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)

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 a scoop with handle directly touching sugar in the back dry storage room.

Store scoop with handle upright, out of food.

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed three (3) light bulbs in the hot holding units at the buffet serving line to be nonfunctional.

Repair/replace light bulbs. Maintain all lighting in good condition at all times.

** A reinspection will be conducted within one (1) week to verify compliance.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS

1

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

Inspector Comments: Observed missing air gap between draining pipe of ice machines and floor sink near the delivery door.

Ensure all pipes draining into a floor sink have at least a 1-inch air gap or twice the diameter of the pipe, whichever is greater.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed the toilet paper to be placed on top of toilet paper dispenser in the men's restroom.

Ensure toilet paper is stored in a sanitary manner, such as a toilet paper dispenser.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

POINTS

1

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

Inspector Comments: Observed the following:

- employee drink stored underneath the sushi preparation table amongst food intended for customer consumption
- employee backpack stored on the back dry storage rack amongst food intended for customer consumption

Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.

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)

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



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Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments

Letter grade "C" removed.
Letter grade "B" posted on this date.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was given. The following forms/handout were provided: - Top 5 CDC risk factors - Request for a re-score inspection - Health education handouts.

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. This request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A 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 reinspection will be conducted within one (1) week to verify compliance regarding cockroach infestation, hot holding unit and refrigerator unit. Failure to comply will result in an additional billable re-inspection with a 30-minute minimum charge of \$122.50.

*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection have been discussed with the facility manager. *

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

No Sig

NAME: Xinxin Chen
TITLE: Manager