



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>W CAFE</b>		DATE 1/7/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 9/30/2020
LOCATION 14230 CHINO HILLS PKWY A, CHINO HILLS, CA 91709			INSPECTOR Ngoc Le	
MAILING ADDRESS 15535 LIVE OAK RD, CHINO HILLS CA 91709			IDENTIFIER: Food	
TIME IN 10:57 AM	TIME OUT 1:29 PM	FACILITY ID FA0011225	RELATED ID PR0002579	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required	

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 81**

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		2. Communicable disease; reporting, restrictions & excl		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 prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			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	+	⊗	2
In	N/O	N/A	+	⊗	2

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	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
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 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**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 1/7/2020 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed heavy build up of dark brown meat residue, dark red and brown residue, and yellow residue inside 2 large containers of dry flour near the fryer. Flour mixed with potentially hazardous food (PHF) such as raw meat, raw egg is considered potentially hazardous. Employee stated meat residue was raw chicken.  Ensure all PHF is maintained below 41 F for cold holding or above 135 F for hot holding. Corrected on site. Employee discarded observed items. All affected containers were cleaned and sanitized.
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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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

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

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 1/7/2020 Violation Reference - HSC - 113967, 113976,	<b>Inspector Comments:</b> Observed 3 rotten cabbage heads stored in a large box of ginger under the preparation table in front of the 3-compartment sink. Observed a wrapped foam tray of fresh lotus root submerged in mixed batter stored inside the upright cooler at the back kitchen.  Ensure all food is maintained in safe and unadulterated condition. Corrected on site. All observed food items were discarded.
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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>



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

**POINTS**  
**4**

Compliance date not specified  
Complied on 1/7/2020  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** A) Observed an excessive amount of slimy, yellow, orange, and milky residue build up with light brown stagnant water beneath the cutting board at the main cook line. Observed dry soup residue on those cutting board.

Ensure all food contact surfaces are maintained in clean and sanitary condition at all times. Clean and sanitize as often as needed. Corrected on site. Employee was immediately instructed to clean and sanitize these effective areas.

B) Observed an excessive amount of dark green, dark grey, and dark red meat, grease, and substances build up throughout the meat slicer. Observed fresh red meat residues around the blade of the meat slicer.

Immediately discontinue using soiled meat slicer to cut fresh meat to prevent contamination. Ensure all in-use food contact surfaces are cleaned and sanitized at least every 4 hours before reuse to prevent contamination. Corrected on site. Employee was immediately instructed to take the meat slicer apart then clean and sanitize these contaminated surfaces with 100 ppm of Chlorine.

C) Observed an excessive amount of dry food residues on knives hang on the magnetic holders for clean knives at the 3-compartment sink.

Ensure all food residue is completely removed from utensil before wash, rinse, sanitize then store away. Corrected on site. Those contaminated knives were immediately removed for cleaning and sanitizing before reuse.

D) Observed very dry food build up on 4 tongs stored at the food preparation station at the start of this inspection when this facility just opened. Observed employee is already cooking food at the cook line.

Ensure all in-use food contact surfaces are cleaned and sanitized at least every 4 hours before reuse to prevent contamination. Corrected on site. These tongs were immediately removed from the cook line for cleaning and sanitizing before reuse.

E) Observed employee washed wiping towel at the food preparation sink with only water then cleaned food preparation tables around the kitchen.

Immediately discontinue this practice. Ensure all food preparation surfaces shall be cleaned and sanitized with 100 ppm minimum of Chlorine, or 200 ppm minimum of Quaternary Ammonium. Corrected on site. This employee was immediately informed and instructed to re-sanitize all affected area with 100 ppm of Chlorine.

**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**

Compliance date not specified  
Complied on 1/7/2020  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Observed employees were unable to demonstrate knowledge of safe handwashing practice, and manual warewashing at the 3-compartment sink.

Ensure all employees shall be able to demonstrate knowledge of the assigned tasks. Corrected on site. The owner and those employees were educated on this date.

**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>



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**25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113969, 113971

**Inspector Comments:** Observed employee with 2 inches long hair is cooking in the kitchen without any hair restraint.

Ensure all employee shall restraint hair when handing food or utensil. Corrected on site. This employee immediately wore hat then resumed to handle food.

**Violation Description:** All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

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

**Inspector Comments:** Observed an excessive amount of dry food residues and grease build up at the following areas:

- Around the small spices shaker above the sandwich cooler at the cook line
- On the wall at the food preparation sink
- Draining boards at the 3-compartment sink
- Spray nozzle at the 3-compartment sink
- Bottom shelf of the sandwich cooler at the cook line
- Around the stainless steel storage unit for clean utensil at the beverage station
- Under the storage shelf above the food preparation sink
- Storage rack next to the food preparation sink
- On the wall next to the fryer at the cook line
- On the floor beneath the dry food storage area
- Throughout the interior of the microwave
- Exterior of the food blender on the dry food storage rack
- Around the exterior of the 2 rice cooker on the preparation table in front of the 3-compartment sink
- On all handles of all refrigeration units throughout the cook line
- Storage shelves throughout the kitchen.

Immediately clean and sanitize. Ensure all nonfood contact surfaces in this kitchen are maintained in clean condition.

**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**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** Observed badly molded shelf under the rinse sink at the beverage station. Observed several broken cabinet doors throughout the beverage station.

Repair or replace. Ensure all equipment maintained in good working condition.

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

**POINTS**  
**1**

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

**Inspector Comments:** Observed missing a backflow prevention device on the mop sink's faucet.

Provide and ensure all plumbing fixture maintained in good working condition.

**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)



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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed employee's cup stored on the cutting board at the cook line. Observed an opened bag of cookies stored in between clean tea cup on the storage shelf for clean cups above the beverage preparation station. Observed employee's bag of food and utensil stored above an uncovered tray of freshly fried egg noodles at the cook line. Observed a piece of hair on top of the employee's utensil which stored above the egg noodle.
	Ensure all employees' personal items stored away and separate from food and utensil intended for the customer to prevent contamination.	

**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)

**52. VC & D**

POINTS <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Employee voluntarily consented to the condemnation and destruction of approximately 1/2 pound of contaminated flour, 4 cabbage heads, 1/2 pound of mixed batter.
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**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**

Grade card "B" posted on this date.  
Owner was unable to receive PEP talk video due to emergency errand.  
Request for rescore inspection is emailed to the owner.

**Signature(s) of Acknowledgement**



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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A handwritten signature in blue ink, appearing to read "Xiao Xia Lan".

NAME: Xiao Xia Lan  
TITLE: Manager.