



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME STAR BUFFET			REINSPECTION DATE Not Specified	INSPECTOR Maria Gomez-Casilla	DATE 8/23/2019
LOCATION 1141 S MT VERNON AV, COLTON, CA 92324			PERMIT EXPIRATION 12/31/2019	IDENTIFIER: None	
TIME IN 1:40 PM	TIME OUT 2:50 PM	FACILITY ID FA0002733	RELATED ID PR0013288	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: The health permit is hereby reinstated. The facility may open for business.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A re-inspection was conducted on this date to ensure that the facility is free of vermin, cockroaches. The facility was closed on 8/22/19 for vermin infestation.

Not In Compliance

Reference - HSC

On this date, after a thorough inspection, observed no live vermin in the facility including the kitchen and the dining area. Observed 1 dead cockroach behind the seating area next to the entrance door of the facility.

The owner produced several pest control service invoices. Observed service invoices from Antmart pest management with the following dates: 8/22/19, 8/19/19, 7/18/19, 6/18/19, 5/15/19, 4/19/19, 3/18/19 and 2/12/19. According to the owner the facility gets treated once a month for pest control. The manager stated they will now have pest control treatment 2 times a month for the next 3 months.

According to the owner, the facility was cleaned and sanitized after pest control treatment. He also stated all the seating was removed from the dining area in order to clean the floors, carpets.

Observed the following:

1. Observed the seal from the handwash sink and the wall to be worn off thus having a gap of approximately 2 inches between the wall and the handwash sink. See violation 16C035.
2. Observed two holes in the wall in the dry storage room next to the restrooms. See violation 16C045.
3. Observed the back door of the kitchen to have a gap along the side seam of the door as well as the bottom left corner. See violation 16C045.

The facility may now open for business. The health permit will be reinstated on this date. Closure sign has been removed and letter grade card will be posted on 8/27/19.

A call will be made on Monday, 8/26/19, to schedule a supervisory review.

Description: Reinspection conducted at this time to determine compliance from prior inspection.



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FACILITY NAME STAR BUFFET	DATE 8/23/2019
LOCATION 1141 S MT VERNON AV, COLTON, CA 92324	INSPECTOR Maria Gomez-Casillas

16C023 No rodents, insects, birds, or animals

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

Inspector Comments: Observed 1 dead cockroach behind the seating area next to the entrance door of the facility. After a thorough inspection, observed no live vermin, cockroaches, in the facility including the kitchen and the dining area.

Maintain the facility free of vermin. Ensure clean and sanitize the facility and to remove all evidence of vermin from the facility.

The owner produced several pest control service invoices. Observed service invoices from Antmart pest management with the following dates: 8/22/19, 8/19/19, 7/18/19, 6/18/19, 5/15/19, 4/19/19, 3/18/19 and 2/12/19. According to the owner the facility gets treated once a month. The manager stated they will now have pest control treatment 2 times a month for the next 3 months.

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)

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114130, 114130.1,
114130

Inspector Comments: Observed the seal from the handwash sink and the wall to be worn off thus having a gap of approximately 2 inches between the wall and the handwash sink.

Repair/ replace the seal between the handwash sink and the wall to prevent the harborage of vermin.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed two holes in the wall in the dry storage room next to the restrooms.

Caulk and seal the holes to prevent the entrance/ harborage of vermin.

Note: The dry storage room was observed to be empty during re-inspection.

2. Observed the back door of the kitchen to have a gap along the side seam of the door as well as the bottom left corner.

Close the gaps in order to prevent the entrance of vermin.

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))

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Sunny Singh
TITLE: Owner

Total # of Images: 0