



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET				REINSPECTION DATE Not Specified	INSPECTOR Estefani Ayala	DATE 10/17/2019
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:07 PM	TIME OUT 4:28 PM	FACILITY ID FA0010319	RELATED ID CO0068007	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

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.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a Food Bourne illness investigation.

Reference - HSC

FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged foodborne illness, complaint #CO0068007 wherein three (3) individual reported illness after consuming a meal.

-AS PER COMPLAINANT: Family and complainant ate at this facility and became sick approximately 10 hours after consuming shrimp, crab, and fish.

- Number of sick persons: 3
- Symptoms: Fever, Nausea, Vomiting
- * Suspect meal consisted of: shrimp, crab, and fish
- * Date of meal consumed: 10/12/19
- * Time of meal consumed: 6pm
- * Incubation time: approximately 10 hours

The General Manager was interviewed and the following information was provided and /or observed:

Facility information:

- * Facility aware of this complaint: No
- * Other foodborne illness complaints received by this facility: Manager not aware of any other complaints.

Health/Habits of Employee(s) Preparing Suspect Food:

- * Signs of employee's eating/drinking: Not observed this date
- * Tobacco usage: Not observed this date
- * Dirty outer garments: Not observed this date

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Handwashing:

- * Handwashing sinks/supplies: Hand soap and Hand towels observed at all hand sinks in the kitchen. -
- Water temperature: 120 F at all sinks (Adjustable faucets).
- * Restroom handwashing sinks/supplies: Toilet paper was not observed in employee restroom on this date.
- Water temperature: 120 F+_ at the Restroom hand sinks (Adjustable).
- * Adequate handwashing practices observed: Yes

Sanitizing Procedures & Chemical Storage:

- * 3-compartment sink sanitizer level: not observed
- * Wiping towels sanitizer level: 200 ppm of chlorine
- * Chemicals stored separate from food and/or food contact surfaces: Yes

Food Storage & Utensils/Equipment:

- * Food stored properly: No. (see violation 16C030)
- * Approved equipment/utensils used: Yes

Preparation Details of Suspect Food(s):

* Name of food(s) and ingredients / Preparation details: Unknown. Fish, crab, and shrimp is served at this facility in many ways. All meat is either fried or steam then held at the buffet line.

- * Number of meals sold containing the suspect food: Unknown
- * Holding temperature(s) of suspect food(s): All fish, crab, and shrimp in cold holding units were measured at 41 F.
- All fish, crab, and shrimp measured at the buffet line were measured at 140 F.

FINDINGS:

On this date I spoke to the Manager- who stated that he had not heard of this complaint. He stated that no employees have recently reported sick.

THE MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager stated that the main food distribution company for this facility has not recently changed at this facility.



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-Manager stated that he was not aware of any recent power outages or any recent loss of hot water in this facility.

The following observations were made during this investigation:

- Cloth sanitizer buckets @ the cook's line and rear kitchen observed at 100 ppm of chlorine.
- Hand wash facilities observed stocked with hand soap and hand towels throughout this facility.
- Water temperature @ all hand wash sinks: 120 F+

In addition to this complaint investigation a graded inspection was also conducted this date.

Description: A foodborne illness complaint report has been received by Environmental Health.

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed a container of food stored directly on top of a tray of breaded shrimp in the two door refrigerator next to the walk-in refrigerator.

Discontinue this practice. All food must be stored in a clean and sanitary manner. All food must be covered when stored.

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))

Overall Inspection Comments

This investigation was conducted as a result of a complaint received by this agency.

On this date no evidence was observed to support the complaint.

This facility was open at the time of this complaint investigation.

No further action warranted at this time.

In addition to this complaint investigation a graded inspection was also conducted this date.

Letter grade "B" posted on this date.

To review the complete report please go to:

<https://www.sbcounty.gov/dph/ehsportal/Facility/FA0010319>

Total # of Images: 0