



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BOONSEE THAI KITCHEN				REINSPECTION Not Specified	INSPECTOR Tirza Tetteh	DATE 4/18/2022
LOCATION 11368 KENYON WY G, RANCHO CUCAMONGA, CA 91701				PERMIT	IDENTIFIER: None	
TIME IN 12:09 PM	TIME OUT 12:59 PM	FACILITY ID FA0001279	RELATED ID CO0082736	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 18 - PERMIT SUSPENSION CONTINUANCE	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K995 Permit - Suspension



Compliance Date: Not Specified

Inspector Comments: Permit suspension is continue and facility remains closed.

Not In Compliance

Notice of Closure sign remains posted.

Violation Reference - HSC

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

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A billable reinspection was conducted on this date in regards to an active cockroach infestation observed during a complaint inspection conducted on 04/12/2022.

During last reinspection conducted on 4/15/2022, live cockroaches were observed in the following areas:

- one (1) juvenile nymph on shelf of front counter adjacent to soda machine
- one (1) adult on top of mechanical dishwasher
- one (1) juvenile on floor under 3-compartment sink
- two (2) juveniles on floor under ice machine

Observed dead cockroaches in the following areas:

- floor under wok stove
- floor behind small reach-in freezer at cooks line
- floor behind chest freezer
- floor in small room on the side of the dry storage room
- shelf across from 3-compartment sink

Observed openings in the following locations:

- ceiling panel in small room on the side of the dry storage room
- ceiling panels in room containing water heater and mop sink
- six (6) small holes in walls surrounding 3-compartment sink

On this day, observed live cockroaches in the following areas:

- one (1) juvenile nymph on floor under wok stove
- one (1) adult on shelf below cash register
- one (1) adult cockroach in space between 3-compartment sink and top of mechanical dishwasher

Observed dead cockroaches on floor under 3-compartment sink closest to the mechanical dishwasher.

Operator stated pest control has not visited facility since 4/13/2022. Advised operator to contact pest control service to let them know the cockroach infestation was still active. Operator contact pest control service for a follow inspection. Operator stated pest control service will be coming out today for additional services.

Eliminate live and dead cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times.

A billable reinspection will be conducted on Tuesday April 19, 2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50 as well as a continue permit suspension and facility closure.

Facility remains closed and permit suspension is continued.

Further action required. Facility is not in compliance.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

Overall Inspection Comments

Notice of Closure sign remains posted.

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

Note: Operator was advised of billable inspection charge of \$122.50 per 30 minutes at time of inspection.

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](#).



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Signature(s) of Acknowledgement

No sig.

NAME: Chanya Tengkanit
TITLE: Manager

Total # of Images: 0