



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET		REINSPECTION DATE 7/11/2018	INSPECTOR Mark Williams	DATE 7/3/2018
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:20 PM	TIME OUT 4:12 PM	FACILITY ID FA0010319	RELATED ID CO0062121	PE 1622
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

NATURE OF COMPLAINT: COMPLAINANT ADVISES SHE FOUND MAGGOTS IN HER FOOD.

OBSERVATIONS: I spoke to the person in charge who had not heard of this complaint. No evidence was observed to support this complaint. A complete and thorough inspection was conducted of the entire food facility and no evidence of vermin was observed.

Note-A graded inspection was conducted on 7/2/2018.

Note-No further action warranted-This complaint will be closed.

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

16K019 Consumer advisory provided for raw or undercooked

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114012, 114093

Inspector Comments: A consumer advisory for raw and undercooked meat and fish was not present at this facility. Provide a disclosure / written statement that will identify the raw under cooked foods and clearly states these foods are raw and undercooked and may increase your risk of foodborne illness.

Provide one of the following "Disclosure" advisories in writing:

- 1) A description of the undercooked foods.
- 2) Or identification of the animal derived undercooked foods marked by an asterisk denoting a footnote that states that the items are undercooked, or may contain raw or undercooked ingredients.

Provide one of the "Reminder" statements in writing:

- 1) Written information regarding the safety of these FOOD items is available upon request.
- 2) Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or Eggs may increase your risk of Food Bourne illness, especially if you have certain medical conditions.

Violation Description: Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments:

Hand washing was not available to the front sushi preparation area.
The food worker was observed to handling open food for service to the public.
The hand wash sink was not usable as it was backed up and not draining.
Maintain usable hand wash facilities with hand soap and hand towels at all times when handling open food.
This violation was corrected on site and hand soap and hand towels were provided to the preparation sink at this area.

Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 113996, 113998, 114037

Inspector Comments:

Several raw fish / sushi rolls were observed stored at room temperature at the sushi front customer serve area. Discontinue this practice-Maintain all potentially hazardous foods below 41 F or above 135 F at all times.

NOTE:

Time as a public health control is not being properly utilized for the food items listed above.

Provide written procedures at the sushi serve area that specifies the following:

An approved TPHC (Time as a Public Health Control) plan must follow the following procedure:

- 1). The food shall be marked to indicate when the product will be discarded. Food is allowed to be out of temperature control; for no more than four (4) hours.
- 2). The food shall be cooked and served or discarded within four (4) hours once removed from temperature control.
- 3). Food that is not marked properly or that has exceeded the four hour time limit shall be discarded.

Note-The raw sushi observed had been out for less than four (4) hours according to the manager and was placed on ice at 41 F or below.

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

16K009 Proper cooling methods

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114000

Inspector Comments:

Several containers of cooked noodles that had been cooked three (3) days earlier according to the manager-Were observed at 50-56 F.
The noodles were observed in the walk-in cooler in stacked containers with tight fitting lids.

Discontinue cooling potentially hazardous foods in this manner.

Properly cool all potentially hazardous foods using one of the following methods:

- Approved cooling methods include;
 1. Placing the food in shallow pans. (recommend using heat-conductive pans) with loose fitting lids.
 2. Separating the food into smaller or thinner portions.
 3. Using rapid cooling equipment such as chill blasters.
 4. Using containers that facilitate heat transfer.
 5. Adding ice as an ingredient.
 6. Using ice paddles.
 7. Placing containers in an ice bath, stirring food frequently.
 8. In accordance with an approved HACCP plan.
 9. Utilizing other effecting means as approved by the enforcing agency.

NOTE-This violation was corrected on site and these noodles were voluntarily thrown in the trash and discarded by the manager.

- When food is placed in cooling or cold holding equipment, food containers shall be arranged in the equipment to provide maximum heat transfer through the container walls, loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food and stirred as necessary to evenly cool a liquid or a semi-liquid food.

Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



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16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified	Inspector Comments:
Not In Compliance	The hand sink at the front sushi preparation area was observed to in disrepair and not draining.
Reference - HSC - 114171, 114189.1	Repair the hand sink and maintain all plumbing to be kept in good repair.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Heng Lin
TITLE: Owner

Total # of Images: 0