



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA ONE RESTAURANT INC		DATE 3/30/2022	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 4/30/2022
LOCATION 15268 SUMMIT AV 200, FONTANA, CA 92336-0234			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 215 MOONEY DR STE B, MONTEREY PARK CA 91755		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required		
TIME IN 1:44 PM	TIME OUT 4:01 PM	FACILITY ID FA0020786	RELATED ID PR0027961	PE 1621

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 80

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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="radio"/>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions & excl				4
<input checked="" type="radio"/>	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used prop	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied & accessib				<input checked="" type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/>	N/O	N/A	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A				4 2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A				4 2
<input checked="" type="radio"/>	N/O	N/A				4
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A				4
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A				2
<input checked="" type="radio"/>						4 2
<input checked="" type="radio"/>	N/O	N/A	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved source				4
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A				2
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/>		<input checked="" type="radio"/>				2
CONSUMER ADVISORY						
<input checked="" type="radio"/>	<input checked="" type="radio"/>	N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="radio"/>		<input checked="" type="radio"/>				4
WATER/HOT WATER						
<input checked="" type="radio"/>		21. Hot and cold water available	<input checked="" type="checkbox"/>			4 <input checked="" type="checkbox"/>
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>		22. Sewage and wastewater properly disposed				4 2
VERMIN						
<input checked="" type="radio"/>		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	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	<input checked="" type="checkbox"/>
27. Food separated and protected	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
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	<input checked="" type="checkbox"/>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/30/2022
Violation Reference -

Inspector Comments: Observed one (1) employee remove their gloves after contact with food and proceed to don new gloves without washing their hands prior to handling food.

Employees are required to wash hands before preparing food or after engaging in other activities. Employees are required to wash hands prior to donning gloves.

Corrected on site: Operator educated employee(s) to ensure hands are washed before donning gloves. Employee then washed their hands before donning a new pair of gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/30/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed one (1) container of raw sprouts above the cold holding unit at the cook's line to be measuring at 53.5 F. Upon questioning, operator stated that the food item was placed there twenty minutes prior to inspection.

Corrected on site: Operator moved the food item inside the cold holding unit.

2) Observed one (1) container of crab inside the cold holding refrigerator unit adjacent to the handwashing and food preparation sink to be measuring at 51.7F. Per manager, the crab was placed around thirty minutes prior to inspection.

Corrected on site: Operator moved the food item inside the upright freezer unit.

3) Observed one(1) container of raw chicken inside the cold holding refrigerator unit adjacent to the handwashing and food preparation sink to be measuring at 44.5. Upon questioning, operator stated that chicken was placed in there twenty minutes prior to inspection.

Corrected on site: Operator moved the food item inside the walk-in refrigerator unit.

4) Observed one (1) tray of raw shell eggs inside the walk-in refrigerator unit measuring at 50.5. Upon questioning, operator stated that the eggs were placed inside the unit one(1) hour prior to inspection.

Ensure all potentially hazardous food is held at 41F or below for cold holding.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>



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

POINTS 4	Compliance date not specified Complied on 3/30/2022 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed employee rinse a utensil with water in the three-compartment sink without sanitizing. Operator had previously used the utensil to cook food. Employee was educated when manually ware washing dishes by the following procedure: 1. Wash dishes with minimum 100 degrees F water and soap. 2. Rinse dishes with cold clear running water. 3. Sanitize dishes with either quaternary ammonia, 200 ppm for one minute or chlorine at 100 ppm for 30 seconds. <u>Corrected on site. The employee was instructed to rewash the utensils with sanitizer.</u>
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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: <https://youtu.be/Gz6zPqZtv2s>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: 1) Observed employee remove a knife from the magnetic strip above the food preparation sink and proceed to wash the knife inside the handwashing sink. Ensure handwashing sinks are used only for handwashing. 2) Observed handwashing sink inaccessible, obstructed by a black trashcan stored directly in front of sink. Ensure that all handwashing sinks remain clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.
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Violation 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)

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Complied on 3/30/2022 Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed the hot water valve shut off at the food preparation sink. Ensure that hot water is available at a minimum temperature of at least 120 F at the food preparation sink. <u>Corrected on site: Hot water was restored by opening the hot water valves and measured to 120F and above.</u>
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Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified Complied on 3/30/2022 Violation Reference - HSC - 114018, 114020, 114020.1	<p>Inspector Comments: Observed approximately six(6) pounds of raw shrimp sitting in standing water in the food preparation sink. Measured the temperature of the raw shrimp to be at 63F. Upon questioning, operator stated that the raw shrimp was placed in there approximately two(2) hours prior to inspection.</p> <p>Ensure foods are thawed via the following methods: -under refrigeration - completely submerged in cold (no higher than 70F) running water for less than 2 hours - in microwave - during the cooking process.</p> <p>Corrected on site: Operator moved the raw shrimp inside the walk-in refrigerator unit.</p>
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Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <https://youtu.be/WH7bgFX-T5M>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: Observed several raw food items stored above ready to eat foods in walk-in cooler and cold reach in unit across the preparation table. No active contamination observed.</p> <p>Store all raw foods beneath all ready to eat foods to avoid possible cross contamination.</p>
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Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<p>Inspector Comments: Above walk-in cooler, observed the following items stored in storage space: - Several containers of sauces including soy sauce, beef and broccoli sauce - Bag of rice - Containers of chili - Open food containers</p> <p>Facility may store sealed containers/boxes of single use items only. Food items shall not be stored in space above walk-in cooler. Instructed manager to remove food items and discontinue storing food items and items that are not properly sealed in storage space above walk-in cooler.</p> <p>2) Observed one(1) gallon of soy sauce and one(1) gallon of cooking oil stored directly on the floor near the walk-in refrigerator unit.</p> <p>Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.</p>
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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))

More Information: <https://youtu.be/km4FCy IQ44>



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: 1) Observed missing air gap between the drain pipes of three compartment sink and food preparation sink and the floor sink. Ensure all pipes draining into a floor sink have at least a 1-inch air gap. 2) Observed the drain pipe under the cook's line to have a plastic wrapped around it draining into the floor sink. Upon questioning, operator stated that the plastic was placed to prevent the water from splashing around. Ensure all plumbing and plumbing are installed and maintained in compliance with local plumbing ordinance. All pipes shall be kept clean, fully operative, and in good repair. Corrected on site: Operator removed the plastic and the pipe was draining into the sink without overflowing or splashing.
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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)

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



Public Health
Environmental Health Services

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

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Letter grade "B" posted on this date.

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

A PEP talk will be emailed to the manager. The following forms/handout were provided: - Top 5 CDC risk factors - Request for a re-score inspection - Simplify your next inspection

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. This request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

***A reinspection will be conducted within 14 days to verify compliance regarding TPHC. Failure to comply will result in an additional billable re-inspection with a 30-minute minimum charge of \$122.50.

*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection have been discussed with the facility manager. *

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](#).

Signature(s) of Acknowledgement

NSA

NAME: Ryan Lee
TITLE: Person in charge