



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NO 1 ASIA BUFFET</b>		DATE 1/12/2022	REINSPECTION DATE 1/26/2022	PERMIT EXPIRATION 10/31/2022
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739			INSPECTOR George Gonzales	
MAILING ADDRESS 12819 FOOTHILL BL, RANCHO CUCAMONGA CA 91739			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:05 AM	TIME OUT 1:37 PM	FACILITY ID FA0010319	RELATED ID PR0005232	PE 1622

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

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

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
In			<span style="color: blue;">+</span>	4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
In				4	<span style="color: red;">⊗</span>

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	1
27. Food separated and protected	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	<span style="color: red;">⊗</span>
43. Toilet facilities: properly constructed, supplied, clea	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 1/12/2022 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following in the in-line buffet steam table.</p> <ol style="list-style-type: none"> <li>One (1) metal container of cooked chicken measured at 98.1 F.</li> <li>One (1) mental container of cooked bananas measured at 112.7 F.</li> <li>One (1) metal container of cooked clams measured at 117. 8 F.</li> <li>One (1) metal container of cooked chicken nuggets measured at 111.1 F.</li> </ol> <p>Observed the following in the back food preparation area:</p> <ol style="list-style-type: none"> <li>Observed one (1) container of rice measured to 114.3 in a rice cooker.</li> <li>Observed one (1) container of rice measured to 85 F in a rice cooker.</li> </ol> <p>Manager stated the above food was cooked one (1) hour prior to inspection. Manager was instructed to reheat the above containers of food to 165 F. Per manager, all the above food was cooked the morning of inspection.</p> <p>Discontinue this practice. Ensure all potentially hazardous foods are hot held at 135 F and above.</p> <p>NOTE: Corrected on site.</p>
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**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/Rl6w5DtEs7w>

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> 1. Observed black mold like build-up inside the ice machine on the ice deflector.</p> <p>Thaw, clean, and sanitize machine regularly to prevent possible contamination.</p> <p>NOTE: Observed no visible contamination at time of inspection.</p> <p>2. Observed several clean wet dishes stacked on wire metal storage racks across from the 3-compartment sink.</p> <p>Allow all dishes to fully air dry before storage and reuse to prevent possible contamination.</p>
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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>

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 1/12/2022 Violation Reference - HSC - 113953(c), 114099.2(b)</p>	<p><b>Inspector Comments:</b> Observed no cold water provided to the preparation sink near the employee restroom.</p> <p>Provide and maintain hot water to a minimum of 120 F and cold water at the preparation sink at all times.</p> <p>NOTE: Corrected on site by manager.</p>
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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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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> [Repeat Violation]  Observed one (1) dead adult german cockroach under the preparation sink near the front of the facility. Observed a pest control invoice dated 01/05/2022 from Terminix.  After a thorough inspection of the entire facility, observed no evidence of an active vermin infestation.  Take the necessary steps to ensure the facility remains vermin free and area with vermin are cleaned and sanitized.  NOTE: A re-inspection will be conducted in one (1) week to ensure the facility remains vermin free, areas with vermin are cleaned and sanitized, and no new evidence of vermin are found.
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**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> 1. Observed raw chicken placed directly above clam chowder inside the walk-in refrigerator. 2. Observed raw fish placed above chopped green peppers.  Place all raw meat below ready-to-eat foods to prevent possible cross contamination.  3. Observed one (1) uncovered container of corn inside the walk-in refrigerator. Observed dust accumulation on fan guards inside unit.  Provide and maintain covers for food containers to prevent possible overhead contamination.
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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.

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<b>Inspector Comments:</b> Observed an unlabeled spray bottle near the mechanical warewash machine.  Upon questioning, employee stated the bottle contained bleach water.  Provide and maintain labels on all toxic substances
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:** 1. Observed one (1) plastic uncovered container of raw beef placed on the floor inside the walk-in freezer.

Place all food containers a minimum of six (6) inches above the floor at all times to prevent possible contamination.

- 2. Observed several unlabeled squeeze bottles throughout the facility.
- 3. Observed several unlabeled metal containers containing a powder like substance throughout the facility.

Provide and maintain labels on all working containers when the contents are not easily identifiable.

**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](https://youtu.be/km4FCy_IQ44)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

- Inspector Comments:** 1. Observed heavy mold like slime build-up inside the floor drain under the in-line sushi in the buffet area.
- 2. Observed heavy grease build-up on wire storage shelves used to store canned food.
  - 3. Observed heavy dust accumulation on the air vents above the wire storage racks across from the 3-compartment sink.

Maintain all non-food contact surfaces clean to sight and touch to prevent possible contamination.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** 1. Observed the mechanical warewash machine provide 10 PPM chlorine concentration.  
Manager attempted to run several cycles of the machine.  
Observed machine not actively in use at time of inspection.

Repair or replace mechanical warewash machine to ensure the machine provides a minimum of 50 PPM chlorine concentration.

NOTE: Manager was instructed to utilize the 3-compartment sink when warewashing until machine is repaired or replaced and provides a minimum concentration of 50 PPM chlorine.

\*NOTE: A re-inspection will be conducted in one week to ensure the mechanical warewash machine provides a minimum concentration of 50 PPM chlorine.

- 2. Observed heavy ice build-up on the ceiling and sides of the walk-in freezer.

Repair or replace unit to prevent possible contamination.

- 3. Observed a metal bowl placed inside several bulk containers of powder like substances.

Provide and maintain approved utensils with a handle facing up right and away from food to prevent possible contamination.

**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)



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> 1. Observed clean aprons hanging on a wire metal storage rack inside the employee restroom.  Discontinue this practice. Ensure all clean linen are placed in a designated area to prevent possible contamination.
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**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed one (1) blue container with sanitizer measured to 10 PPM chlorine and a wiping cloth inside container. Observed wiping cloth not in use.  Provide and maintain approved sanitizer concentration of 100 PPM chlorine.
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**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**More Information:** <https://youtu.be/QGKUN9MDxjg>

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114244, 114245	<b>Inspector Comments:</b> Observed two (2) uncovered trash receptacles outside the front of the facility .  Maintain trash receptacles closed to prevent vermin harborage.
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**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> Observed toilet tissue placed on hand rail in the employee restroom. Observed no toilet tissue inside dispenser.  Maintain toilet tissue in approved dispensers to prevent possible contamination.
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**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** Observed the air curtain non-operational at time of inspection with the door propped open.

Discontinue this practice. Ensure the air curtain is operational when the back door is propped open.

NOTE: Corrected on site. Manager turned on air-curtain.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**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**

A letter "B" grade placard was placed on this date.

DO NOT REMOVE, ALTER, OR RELOCATE GRADE PLACARD.

A request for rescore form was provided to the operator.  
Top 5 CDC risk factor form was presented.

NOTE: A re-inspection will be conducted in one (1) week to ensure the facility remains vermin free, areas with vermin are cleaned and sanitized, and no new evidence of vermin are found.

\*NOTE: A re-inspection will be conducted in one week to ensure the mechanical warewash machine provides a minimum concentration of 50 PPM chlorine.

**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: Evan  
TITLE: Owner