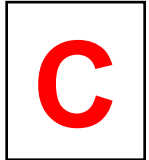




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET		DATE 9/28/2017	REINSPECTION DATE 10/12/2017	PERMIT EXPIRATION 12/31/2017
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739			INSPECTOR Eduardo Ramirez	
MAILING ADDRESS 12819 FOOTHILL BL, RANCHO CUCAMONGA CA 91739			IDENTIFIER: None	
TIME IN 2:00 PM	TIME OUT 5:25 PM	FACILITY ID FA0010319	RELATED ID PR0005232	PE 1622
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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](#).



SCORE 75

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.

- 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
○ In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl			4
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use	+		⊗
PREVENTING CONTAMINATION BY HANDS					
○ In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
○ In	N/O	N/A		4	2
In	N/O	N/A		⊗	2
○ In	N/O	N/A		4	
○ In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		4	
WATER/HOT WATER					
○ In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals	+	⊗	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	1
27. Food separated and protected	1
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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	⊗
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	⊗
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	⊗



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET	DATE 9/28/2017
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739	INSPECTOR Eduardo Ramirez

54. PERMIT SUSPENSION

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405
0	

Inspector Comments: The health permit to this facility was suspended this date due to a live cockroach infestation that was observed in the kitchen facility.
Call this office when you are ready to re-open and re-inspection will be conducted to determine compliance. This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.
Attend supervisory review on 9/29/2017 scheduled at 10:30 am at our office located on 8575 Haven ave, Rancho Cucamonga. Provide any professional exterminator reports/ receipts to this supervisory review.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS	Compliance date not specified Complied on 9/28/2017 Violation Reference - HSC - 113996, 113998, 114037
4	

Inspector Comments: Observed fried fish holding at 98F, ham holding @ 112F and stuffed crab holding @ 100F at the buffet line hot holding unit for more than four hours according to the manager. Maintain the temperature of all potentially hazardous food holding temperatures at or below 41 F or at or above 135 F at all times.

Note: The manager corrected the violation on site by discarding the items mentioned above.

Observed shrimp and potato salad holding at 51F in the front beverage cooler by the sushi bar. Manager stated these items had been holding for 3 hours. Maintain the temperature of all potentially hazardous food holding temperatures at or below 41 F or at or above 135 F at all times.

Note: The manager corrected the violation on site by relocating the mentioned items into the walk-in cooler (41F).

Violation 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

9. PROPER COOLING METHODS

MAJOR

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114000
4	

Inspector Comments: Six (6) deep plastic containers of cooked noodles -observed at 58 F-were observed stacked cooling in the walk-in cooler with closed lids. Operator stated the noodles had been cooling down for 5 hours. Rapidly cool all potentially hazardous foods from 135 F To 71 F within two (2) hours and from 70 F to 41 F within four (4) hours. Discontinue stacking noodle containers to facilitate rapid cooling.

Cool all potentially hazardous foods in shallow pans no more than four inches deep or using one of the following methods:

- 1). Using an ice wand to facilitate rapid cooling.
- 2). Using ice as an additive to facilitate rapid cooling.
- 3.) Use loose lids to facilitate rapid cooling.

Note: The lids were removed to facilitate rapid cooling and this violation was corrected on site.

Violation 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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET	DATE 9/28/2017
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739	INSPECTOR Eduardo Ramirez

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

POINTS 4	Compliance date not specified Complied on 9/28/2017	Inspector Comments: Observed a cutting board was to be soiled with a mold like substance stored behind the food preparation sink faucet. Wash, rinse and sanitize all food contact surfaces at least once every four (4) hours or when changing from raw meat to ready to eat foods. Note-This violation was corrected and the food service manager discarded the cutting board.
	Violation Reference - HSC - 113984(e), 114097, 114099	

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	Compliance date not specified Complied on 9/28/2017	Inspector Comments: Several live german adult and nymph cockroaches were observed in the cooks line beneath the cooking equipment and adjacent wall near the deep fryers. Eliminate all vermin from this facility-including but not limited to-cockroaches. Flies were observed in the rear kitchen. Eliminate all flies from this facility and maintain this facility free from vermin-including but not limited to flies.
	Violation Reference - HSC - 114259.1, 114259.4, 11425	

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)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified Complied on 9/28/2017	Inspector Comments: An employee drinking cup was observed stored on a shelf above the food preparation sink in the rear kitchen. All employees must eat and drink away from food storage and food preparation areas. Note-The manager removed the drinking cup.
	Violation Reference -	

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Complied on 9/28/2017	Inspector Comments: -Hand soap was not available at the rear food preparation area hand sink dispenser. Provide and maintain hand soap at the hand sink soap dispenser at all times. Note: Owner provided soap in the soap dispenser. -The hand wash sink was observed obstructed with bleach gallon containers at the rear food preparation area. The manager moved the bleach gallons and corrected this violation on site. Maintain access to the hand sink at all times during food preparation activities. -Observed food preparation sink is not separated from a hand wash sink by a 6 inch metal splashguard or 24 inch separation. Ensure a 6 inch splash guard or 24 inch separation is available between the food preparation sink and hand wash sink.
	Violation Reference -	

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET	DATE 9/28/2017
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739	INSPECTOR Eduardo Ramirez

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the cooks line equipment and deep fryers with grease, dirt, debris buildup. Maintain all equipment in a clean and sanitary condition. Observed a mold like substance on the storage racks inside the walk-in cooler. Clean and sanitize storage racks.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed salad scoop handle and front buffet line onion handle in direct contact with the food items. Ensure scoop handle is stored in an upward position, away from food products.
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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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed a leaking water pipe from the walk-in cooler fan. Repair/ replace leaking pipe.
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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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114244, 114245	Inspector Comments: Observed an open dumpster lid at the front area of this facility. Ensure dumpster lid is maintained closed and all times to prevent vermin harborage. Observed trash and boxes stored outside the rear receiving kitchen door. Discontinue storing trash and boxes outside the facility near the rear end receiving door.
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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)



Public Health
Environmental Health Services

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LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739	INSPECTOR Eduardo Ramirez

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Clean and maintain clean the kitchen floors in the following locations:

- 1). Clean the floors under the deep fryers of severe dirt, debris and grease build-up.
- 2). Clean the floors under the cook's line grill of severe dirt, debris and grease build-up.

- 1). Repair / seal then holes in the lower wall under the cooks line equipment.
Seal all holes that can harbor vermin.
- 2). Repair / replace the missing floor/ wall tiles in the kitchen wall behind the deep fryers.
Maintain all floors/ walls to be cleanable and in good repair.

-Observed wet floor throughout the rear kitchen area and inside the walk-in cooler. Maintain floor clean and dry.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

52. VC & D

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: Approximately 1 pound of fried fish
Approximately 1 pound of stuffed crab
Approximately 1/2 pound of ham

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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.

Overall Inspection Comments

The health permit and was suspended and this facility was ordered closed on this date due to a live cockroach infestation. A notice of closure sign was posted on this date.

Signature(s) of Acknowledgement

NAME: Heng Lin
TITLE: Owner