

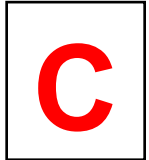


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA COOK		DATE 7/12/2022	REINSPECTION 7/26/2022	PERMIT 1/31/2023
LOCATION 16075 FOOTHILL BL B, FONTANA, CA 92335			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 20933 NEW HAMPSHIRE AV, TORRANCE CA 90502			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:00 PM	TIME OUT 3:30 PM	FACILITY ID FA0002486	RELATED ID PR0013375	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 76

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex		4	
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○ In	N/O	5. Hands clean and properly washed; gloves used pro		4	2
In		6. Adequate handwashing facilities supplied & accessi			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	○ N/O	N/A		4	2
In	N/O	N/A	+	4	⊗
○ 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		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	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
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**

POINTS 4	<p>Compliance date not specified Complied on 7/12/2022 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following:</p> <ul style="list-style-type: none"> - one (1) tray of chicken string pean at the front serving line to be at 118F. Operator voluntarily condemned and destructed(VC&D) the food item - one (1) tray of cooked chicken stored on top of an oil gallon container in front of the ice machine without temperature intervention. Measured the food item to be at 87.8F. Operator stated the food items was about to be recooked and was removed from temperature control thirty (30) minutes prior to inspection. - two (2) containers of cooked rice at the food preparation table to the left of the grill to be at 66.7F and 100F. Operator stated that the food items were cooked two (2) hours prior to inspection, and were cooling down. - one (1) tray of imitation crab and cheese wontons in the cold-holding unit to the left of the three compartment sink to be at 49.2F. Operator stated that food items were prepared and placed inside the unit thirty minutes prior to inspection. <p>Corrected on site. The following food items were placed inside the walk-in refrigerator.</p> <p>Ensure all potentially hazardous foods items are hot holding at 135F and above, or cold holding at 41F and below.</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 **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 7/12/2022 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: Observed the deflector and ice chute on the ice machine with heavy accumulation of a black and pink substance. Active contamination of ice observed.</p> <p>Corrected on site: The ice machine was turned off for cleaning. Ice will be discarded.</p> <p>Manager advised to wash, rinse and sanitize the interior of the ice machine before further use. Immediately discontinue use of ice and clean and sanitize machine. Maintain food in good condition and free of adulteration and/or spoilage at all times.</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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p>Inspector Comments: Observed employee washing vegetables inside the handwashing sink to the left of the cold-holding refrigerator unit at the cooks line.</p> <p>Ensure handwashing sinks are used only for handwashing.</p> <p>Note: Facility does not have a food preparation sink. Advised facility to clean and sanitize the three compartment sink to wash the vegetables.</p>
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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)



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9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified
	Complied on 7/12/2022
	Violation Reference - HSC - 114000

Inspector Comments: Observed the following:
 - three(3) trays of cooked chow mein noodles to be at 118-124F on the food preparation table to the right of the three compartment sink. Food items were placed in front of a dusty fan. No active contamination of the noodles were observed.
 Upon questioning, employee stated that the cooked noodles were cooling down before being placed inside the walk-in refrigerator. Cooked noodles were cooked and placed on the preparation table during time of inspection.

 - one (1) tray of cooked chicken at the food preparation table at 122F. Operator stated the food item was cooked twenty five minutes prior to inspection. Food item was sitting on the food preparation table to cool down, without any intervention.

Discontinue this practice.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 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

Containers may be stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Food must be stirred as necessary to evenly cool a liquid or a semi-liquid food

Corrected on site. The cook relocated the food items to the walk-in refrigerator for cooling.

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: <https://youtu.be/hiOExyNgDIQ>



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27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed the following:
- raw shell eggs in a bowl to be stored above onions in the cold-holding unit to the left of the three compartment sink
- cooked noodles without cover stored under raw chicken in the walk-in refrigerator

Store all ready to eat foods above raw foods to avoid possible cross contamination. Ensure to store foods in a manner so that the potentially hazardous food (PHF) items with the lower cooking temperatures are stored above the PHF item with the higher cooking temperatures.

- The hierarchy of cooking temperatures are as follows:
- 145F degrees: Raw egg shells cooked to customer order, fish, and single portions of: beef, pork, lamb, veal
 - 155F degrees: Ground beef, hamburger, meatloaf, and sausage, injected meats, egg dishes
 - 165F degrees: Poultry & poultry containing dishes, leftovers for hot holding, stuffed fish meat & poultry, microwave cooking

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

Inspector Comments: Observed nine (9) unlabeled containers in a food cart at the cook's line including soy sauce and chili sauce.

Ensure that food or ingredients removed from original packages are identified with the common name of the food, if 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>

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 one (1) fan to the right of the three compartment sink to be stored with heavy accumulation of dust.

Clean the fan. Maintain equipment in a clean and sanitary manner.

2) Observed the gaskets of the cold-holding refrigerator unit in front of the cook's line to be in disrepair, and have heavy accumulation of dried food.

Repair/replace gaskets. Maintain equipment in a clean and sanitary manner and in good repair.

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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Complied on 7/12/2022 Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1) Observed scoop with a handle in salt, flour and rice to be directly touching the food. Obtain an approved scoop with handle and store scoop with handle upright, out of food. Corrected on site. 2) Observed three (3) knives stored on the magnetic strip to the left of the three compartment sink with accumulation of oil and debris. Knives were not observed to be in use. Store all equipment and utensils in a clean and sanitary manner at all times. Corrected on site. Operator removed the knives.
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

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 - 114149, 114149.1	Inspector Comments: 1) Observed heavy accumulation of grease and debris build-up located on the vents above the cook's line. Clean the vents and maintain in clean condition to promote proper ventilation. Ensure there is no grease buildup or condensation draining on the hood system to prevent dripping onto food, equipment, utensils, or linens 2) Observed gap between the grease filters approximately one inch in one (1) of the ventilation hoods above the grill. Provide proper fitting filters in the ventilation hood to allow for proper grease ventilation.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

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 - 114135, 114185.1	Inspector Comments: Observed several wet wiping towels stored outside of sanitizing solution on the food preparation table at the front serving line and the food preparation table near the cook's line. Ensure wet wiping towels are stored directly inside the sanitizing solution when not in use.
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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>



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed the following: - missing air gap between the draining pipe and floor sink under the cook's line - drain pipe of the walk-in refrigerator closer to employee restroom to be broken in half and not reaching the floor sink
	Repair/replace the drain pipe of the walk-in refrigerator. Ensure all pipes draining into a floor sink have at least a 1-inch air gap or twice the diameter of the pipe, whichever is greater.	

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)

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 following: - one (1) gallon employee water and one (1) open employee drink stored above the food preparation table in front of the three compartment sink - two (2) personal drinks in the cabinet under the rice cooker at the serving line near food intended for customer consumption - two (2) personal drinks stored above the soda syrup near the upright freezer unit
	Discontinue this practice. Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces	

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)

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: Observed a 4 by 2 inch gap in the ceiling above the Traulsen upright refrigerator unit near the walk-in refrigerator.
	Repair ceiling panel and seal gaps to prevent vermin entrance.	

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))



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48. FOOD HANDLER CERTIFICATION

POINTS

3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed two (2) food service worker at this facility with expired San Bernardino County food handler card.

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

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

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

Overall Inspection Comments



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Letter grade "C" posted on this date to the left of entrance door.

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

A PEP talk was given. The following handouts were provided:

- Rescore handout provided on this date.
- Missing food handler card
- Top 5 CDC Risk Factors
- Proper Cooling Procedures
- Hot/cold holding decals
- Cooking temperature decal

For a C Grade (Score of 70 to 79): The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The 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 food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection.

No signature obtained due to COVID-19 safety measures

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

NAME: DuanYing Sun
TITLE: Manager