



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HIEP THANH SUPERMARKET INC		DATE 8/4/2020	REINSPECTION DATE 8/18/2020	PERMIT EXPIRATION 3/31/2021
LOCATION 822 N WATERMAN AV, SAN BERNARDINO, CA 92410			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 822 N WATERMAN AV, SAN BERNARDINO, CA 92410			IDENTIFIER: Meat	
TIME IN 3:25 PM	TIME OUT 4:05 PM	FACILITY ID FA0000673	RELATED ID PR0013014	PE 1620
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 78

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
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O	+		⊗
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	4
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In		+	4	⊗
22. Sewage and wastewater properly disposed				
VERMIN				
In		+	⊗	2
23. No rodents, insects, birds, or animals				

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	⊗
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	⊗
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	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	1
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	⊗
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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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 8/4/2020 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: 1.) Observed meat grinder, and two meat slicers to have dried up meat debris accumulated as if it was not cleaned after the last use. Grinder was observed to be covered with a cover instead of properly cleaned. Upon investigation, person in charge stated that they got busy and did not get to clean the machines. Employees were observed conducting other task at this time.</p> <p>Discontinue this practice. Ensure to clean equipment that comes into contact with potentially hazardous foods properly.</p> <p>Corrected on site. Person in charge was informed.</p> <p>2.) Observed knives wedged between wall and prep table surfaces.</p> <p>Discontinue this practice.</p> <p>Store utensils in a way that contamination cannot occur.</p> <p>3.) Meat case observed to have a foul smell and food debris near the bottom which indicates that it is not cleaned properly.</p> <p>Clean and maintain in sanitary condition.</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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

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

POINTS 4	<p>Compliance date not specified Complied on 8/4/2020 Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: Observed approximately 7-10 house flies roaming around in main kitchen. Upon observation, front door was not closing properly and rear door was propped open. Air curtain was turned on mid inspection.</p> <p>Ensure that vermin such as flies remain out of the facility.</p> <p>A follow up will be conducted to ensure compliance.</p>
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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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Complied on 8/4/2020 Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed operator was unable to demonstrate the knowledge of minimum temperature of cooking, hot and cold holding for potential hazardous food (PHF) regarding fish as it relates to their operation.</p> <p>Ensure all assigned employees have the knowledge of the required cooking temperatures and the hot and cold holding temperatures of potential hazardous foods.</p> <p>Corrected on site. Employee was educated on proper cooking temperatures on this day.</p>
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Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	Inspector Comments: Observed multiple personal bottles and cups stored in the meat case. Discontinue this practice. Employee items shall be placed in a designated area for employees only. Corrected on site.
	Complied on 8/4/2020	
	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	Inspector Comments: Upon inspection, handwash bowl was filled with bowls, utensils and blocked by boxes. Discontinue this practice. Ensure that handwash stations are clear and easily accessible. Corrected on site.
	Not In Compliance	
	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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified	Inspector Comments: Observed employee prepping pork at prep table and to have a full plastic container of sliced raw meat sitting underneath prep table. An internal temperature was taken and the meat was observed to be at 55-60F, upon investigating, cook stated that he began cutting up the mean less than four hours ago. Discontinue this practice. Ensure that employees are storing meat properly after it is prepped. Potentially hazardous foods shall not be held out of temperature. Corrected on site. Finished bin was taken to the walk in cooler.
	Complied on 8/4/2020	
	Violation Reference - HSC - 113996, 113998, 114037	

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

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS 2	Compliance date not specified	Inspector Comments: Upon inspection, observed all floor sinks to have standing water and not draining properly. Person in charge stated that approximately every 3-4 months their drains get clogged to where they need to "snake" it or contact professional service. Observed two restrooms to have a sign "non-operable" One employee restroom available. Corrected on site. Maintenance was able to clear the piping prior to the end of inspection. A follow up will be conducted to ensure compliance.
	Complied on 8/4/2020	
	Violation Reference - HSC - 114197	

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1	<p>Inspector Comments: Observed fish thawing in standing water in prep sink.</p> <p>Discontinue this practice.</p> <p>Defrost using one of the following approved methods:</p> <ol style="list-style-type: none"> 1). In the refrigeration unit. 2). In the microwave oven. 3). As part of the cooking process. 4). Under cold running water. <p>Note-This frozen beef was placed in the refrigeration unit.</p> <p>Corrected on site.</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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>

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: Observed crates on fish stored on the ground in the walk in cooler.</p> <p>Ensure all product are stored at least six inches off the ground.</p> <p>Person in charge informed at this time.</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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: Fan guards in walk in cooler observed to have very heavy dust accumulation.</p> <p>Clean and maintain in good condition.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p>Inspector Comments: 1.) Observed very heavy oil accumulation behind and underneath fryers.</p> <p>2.) Kitchen floors all throughout kitchen observed in need of deep cleaning.</p> <p>Clean and maintain in sanitary condition.</p>
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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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Table with 2 columns: Facility Name (HIEP THANH SUPERMARKET INC), Date (8/4/2020), Location (822 N WATERMAN AV, SAN BERNARDINO, CA 92410), Inspector (Mechelle Rouse)

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.

- 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.

Overall Inspection Comments

Letter grade "C" was posted on this day.

Due to the facility receiving a score between 79 and 80, this food facility MUST correct the deficiencies listed in the official inspection report (OIR) and MUST submit to our division a written request for a re-score inspection within 30 days of the OIR.

Non- compliance will result in a charged follow up inspection at an hourly rate of \$245.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue(s):

- Received a letter score of 89 or below
Cited for any 4 point critical violation (violations 1-23)

Handouts Provided:

- Five (5) CDC risk factors
Request for a Re-Score Inspection
Foodborne Illness-Causing Organisms in the U.S

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged inspection at an hourly rate of \$245.



Public Health
Environmental Health Services

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

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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:
TITLE: