



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WONG'S KITCHEN		REINSPECTION DATE 10/02/2015		INSPECTOR Anies Kondoker		DATE 9/18/2015	
LOCATION 2150 N E ST, SAN BERNARDINO, CA 92405				PERMIT EXPIRATION 5/31/2016		IDENTIFIER: None	
TIME IN 8:07 AM	TIME OUT 9:21 AM	FACILITY ID FA0009554	RELATED ID PR0007726	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: Due to presence of live cockroaches in kitchen and storage areas, the facility is to remain closed until the permission to re-open is granted.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed live cockroaches on wall of 2-compartment sinks in prep area and in storage room, underneath prep tables, on handles of reach-in refrigerators and on floors under cooking equipments, under 2-compartment sinks and in storage room.

Observed many dead cockroaches on floor under cooking equipment, on 2-compartment sinks, and on floors throughout kitchen and storage room.

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)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed cracks behind unfinished floor underneath 2-compartment sink in kitchen area.

Observed live cockroaches going into the cracks when after owner steam cleaned the 2-compartment sink.

Seal all openings and crevices.

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))

Overall Inspection Comments



Public Health
Environmental Health Services

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If the facility is ready to be open after 5:30 pm today, call 909 356 3805.

Re-inspection will be conducted with a charge of \$245 per hour (minimum charge of \$122.50 will be applied).

Ensure to clean and sanitize areas where live and dead cockroaches were found.

Clean and sanitize all containers stored at 2-compartment sinks.

Seal all cracks and crevices.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Paul Lau".

NAME: Paul Lau

TITLE:

Total # of Images: 0