



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MONGOLIAN BAR-B-Q</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Cheryl Barahona</b>	DATE <b>9/11/2019</b>
LOCATION <b>1488 E HIGHLAND AV, SAN BERNARDINO, CA 92404</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>11:00 AM</b>	TIME OUT <b>1:03 PM</b>	FACILITY ID <b>FA0010016</b>	RELATED ID <b>CO0067472</b>	PE <b>1621</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDE / FACILITY CLOSED	

**RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)**

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

**16K995 Permit - Suspension**



**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC

**Inspector Comments:** During todays complaint inspection two (2) live cockroaches were found at this facility. Permit has been suspended due to the presence of live german cockroaches. A Closure sign was posted at the front entrance of the facility.

Facility was asked to closed during the inspection. See violation 23 for corrective actions and more information.

A Supervisory review will be schedule on Monday, 9/16/1019, to discuss how facility will become compliant.

Facility shall remain closed until vermin and vermin proofing is addressed. Call 1(800) 442-2283 for a reinspection once addressed.

**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.



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### 16K999 Complaint Inspection

Compliance Date: Not Specified

**Inspector Comments:** A complaint investigation was conducted on this day for complaint number: CO0067472.

Reference - HSC

**NATURE OF COMPLAINT:**

The complainant alleged that there were three (3) live cockroaches in the action cooking station/grill and flies were on the food.

**FINDING(S):**

NOTE: Previous cockroach complaints have been filed on: 1/17/2019, 12/11/2018, 11/21/2018, 8/20/2018, 8/14/2018 and more.

The owner was interviewed and the following was provided:

- Owner was not aware of this complaint.
- Owner stated that pest control services are conducted on a monthly basis.
- Owner provided invoices from "All Star Pest Elimination" for the following dates 6/20/2019, 7/30/2019. Most recent date of service, was on 8/22/2019 at 6:00 AM, and it included the following:

TARGET PEST: Ants, Roaches, Spiders.

TREATED AREAS: Interior- kitchen, storage area, dish wash area, waiter stations, dining room, grill area, and buffet line.

- Owner stated that the pest control has not changed and have been provided services to this facility for over two (2) years. The next pest control appointment was made for this evening, 9/11/19, and subsequent appointments will be scheduled on a later date (more frequent spraying will be conducted every two weeks). Documents will be provided from owner by the next follow -up inspection.

**OBSERVATION(S):**

- Two (2) live German cockroaches were observed in the following areas:  
One (1) live adult cockroach and one (1) juvenile cockroach were found under the 3-compartment sink.
- Three (3) dead American roaches were found in the following areas:  
Floor sinks under the buffet line, under the fish tank (next to the cold holding unit), and under the 3-compartment sink in the front register area.
- Various dead cockroaches, ranging from juvenile to adult, were found throughout the facility (under and behind equipment, behind decorative plants, in the waiter stations, by the rear walk-in freezer, etc).

**RESULT(S):**

An active cockroach infestation was confirmed on this day. A supervisory review will be scheduled on Monday, 9/16/2019, to discuss how facility will become compliant.

Five (5) violations were noted on this day.

Complaint will remain open until the infestation is eliminated and vermin proofing is addressed.

**Description:** A complaint report has been received by Environmental Health.



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### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Observed the following infestation violations:

- Live cockroaches in the following areas of the dish washing area: One (1) live adult cockroach and one (1) juvenile cockroach were found under the 3-compartment sink.

- Dead cockroaches, ranging from juvenile to adult, were found throughout the facility (under and behind equipment, behind decorative plants, in the waiter stations, by the rear walk-in freezer, etc). Three (3) American roaches were found in floor sinks under the buffet line, under the fish tank (next to the cold holding unit), and under the 3-compartment sink in the front register area.

Clean and sanitize all affected areas. Eliminate vermin. Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Please address the following:

- Facility shall wash and sanitize all affected areas throughout the facility.
- Schedule a treatment with the facility's pest control services, to service the facility.
- Attend Supervisory Review at the San Bernardino Environmental Health office.

NOTE: The health permit to this facility was suspended on this date due to an active cockroach infestation. The facility must remain closed for business (a minimum of 24 hours) until a re-inspection is conducted and the health permit, to operate this facility, is re-instated by a representative of the San Bernardino Environmental Health Services.

Call 1(800)442-2283 when facility is ready to re-open. A supervisory review and re-inspection will be scheduled to determine compliance.

Operator shall report to the San Bernardino Environmental Health Department at:

385 N. Arrowhead Ave. Second Floor.  
San Bernardino, CA.

For the supervisory review. Call 1(800)442-2283 for more information.

**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)

### 16C030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049,  
114051

**Inspector Comments:** Observed approximately a half pound bag of beef stored directly on the floor, inside the walk-in freezer.

Ensure foods are stored at least 6 inches above floor.

NOTE: Operator voluntarily discarded this meat.

**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))

### 16C042 Garbage and refuse properly disposed; facilities maintained

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114244, 114245

**Inspector Comments:** Observed rear facility dumpster left open. Dumpster were not covered

Ensure the exterior premises and all trash containers are kept clean and properly covered.

**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)



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### 16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

**Inspector Comments:** 1.) Observed air curtain above delivery door, located in the rear of the facility, to be turned off.

Ensure air curtain is on and fully operational at all times when the door is opened for food deliveries.

2.) Observed a half inch gap under the back delivery door.

Replace/repair door gap. Recommend installing an approved vermin proofing door sweep.

**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)

### 16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

**Inspector Comments:** 1.) Observed accumulation of trash, food residue, dead cockroaches, and debris in the following areas:

- Walk-in freezer
- Walk-in refrigerator
- Dry storage area
- Under waiter stations

Ensure to adequately clean and maintain all non-food contact surfaces in a sanitary manner that prevents contamination.

2.) Observed the following areas in disrepair:

- broken tile by the rear delivery door.
- cracked base cove tile by the walk-in refrigerator
- a ~2 in diameter hole above the rinse sink, behind the sprayer, and on ceiling tile above the ice machine.

Ensure all floors, walls, and ceilings (of all rooms in the facility) are of a durable, smooth, nonabsorbent, and easily cleanable surface and in good repair at all times.

**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

A NOTICE OF CLOSURE Sign has been posted at the front entrance of facility.

DO NOT REMOVE, RELOCATE OR OBSCURE from public view. Failure to comply may result in a charged reposting assessment of \$245.00 per hour.

At this time facility's health permit is hereby suspended due to an active vermin infestation.

Contact Environmental Health Services at 1(800)442-2283 when facility is ready to re-open. A minimum of 24 hours closure is required.

Contact after hours emergency number for weekend re-opening at 1(800)472-2376.

### Signature(s) of Acknowledgement



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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NAME: Chien Song  
TITLE: Manager

Total # of Images: 0