



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WANDA SUPER BUFFET			REINSPECTION DATE Not Specified	INSPECTOR Estefani Ayala	DATE 10/23/2019
LOCATION 5440 PHILADELPHIA ST, CHINO, CA 91710			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:09 PM	TIME OUT 4:50 PM	FACILITY ID FA0004336	RELATED ID CO0068068	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K999 Complaint Inspection

Compliance Date: Not Specified **Inspector Comments:** The purpose of this visit was to conduct a complaint investigation.

Reference - HSC

NATURE OF COMPLAINT:
Complainant stated food was not hot enough.

-The operator had not heard of this complaint.

FINDINGS:
After a complete and thorough inspection of the kitchen evidence was observed to support the complaint (See violation 16H107).
During the inspection the presence of live and dead german cockroaches were observed. This resulted in facility closure.

The facility was open and serving customers at the time of the inspection.

No further action warranted at this time.

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

16C023 No rodents, insects, birds, or animals **⚠ CRITICAL ⚠**

Compliance Date: Not Specified **Inspector Comments:** Observed live roaches in the following areas:
-Two live adult german roaches and nymphs below the north buffet line near the drain.
-Several nymphs and one adult german roach between the loose coving next to the cook's line.
-One nymph german roach near lose panel below the three compartment sink.
-One adult crawling on the floor near the north kitchen entrance.

Observed dead german roaches in the following areas:
- Approximately one adult and 3-4 nymph below the sushi buffet line
-One nymph below the three compartment sink.
-One nymph next to a cutting board on prep cold holding unit behind the sushi station.

Ensure Facility is free of vermin and that no evidence of vermin is present.

Note: At the time of the inspection person in charge could not provide name or last service report from exterminator company. It is highly recommended to get a professional exterminator to treat the facility. Keep all records of service reports.

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)



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16H107 Hot and Cold Holding Temperatures



Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed the following potentially hazardous foods out of safe temperature ranges at the buffet line:
-Fried squash at 105.5 F
-Watermelon at 55.4 F
-Cantaloupe at 52.9 F
-Sushi at 57.6 F

Ensure all cold holding potentially hazardous foods are kept at or below 41 F. All hot holding potentially hazardous foods must be kept at 135 F or above.

Violation Description: The following topic was discussed with the person in charge:

HOT AND COLD HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

- 1) Potentially hazardous food shall be maintained at or above 135 degrees F, or at or below 41 degrees F with exceptions noted below (#3).
- 2) Roasts cooked to a minimum temperature of 145 degrees F for 3 minutes must be held at 130 degrees F or above.
- 3) The following foods may be held at or below 45 degrees F:
 - Raw shell eggs.
 - Unshucked live Molluscan shellfish.
 - Pasteurized milk and pasteurized milk products in original sealed containers.
 - Potentially hazardous foods held during transportation.
- 4) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41 degrees F, but not above 45 degrees F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an imminent health hazard.
-Roach infestation

Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection.

A "Notice of Closure" sign was posted at the entrance of the facility.

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)

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed the sink at the buffet lines and the one near the northern entrance of the kitchen to have no paper towels.

Ensure all hand wash stations provide paper towels at all times.

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)

16C008 Time as a public health control; procedures & records

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Measured sushi rice behind the sushi station 78 F. Person in charge stated they only use the rice for only 4 hours and then discard. On this date no log or time was observed to indicate when rice was taken out of temperature or when it should be discarded.

Provide written procedures for.....that specifies the following:

An approved TPHC (Time as a Public Health Control) plan must follow the following procedure:

- 1). The food shall be marked to indicate when the product will be discarded. Food is allowed to be out of temperature control; for no more than four (4) hours.
- 2). The food shall be cooked and served or discarded within four (4) hours once removed from temperature control.
- 3). Food that is not marked properly or that has exceeded the four hour time limit shall be discarded.
- 4). Written procedures shall be maintained in the premises specific to the product under a TPHC.

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)



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16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed the following areas to have excessive food and grease build up:
-Cold holding unit behind the sushi bar.
- All equipment below the ventilation hood and across the grill (refrigerator, cold holding units). All equipment at the cooks line.

Ensure entire facility is cleaned thoroughly regularly to prevent build up. Keep equipment clean and in a sanitary manner.

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)

16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: 1) Observed several utensils being stored between equipment that were observed with excessive grease and food debris.

Discontinue this practice immediately. Ensure all utensils are stored in a clean and sanitary manner.

2) Observed knives and utensils being stored in a container of stagnant water.

Discontinue this practice. Ensure knives and utensils are stored in ice between use.

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)

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

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed several tile and metal coving broken throughout the kitchen area.
Observed a metal wall panel lose below the three compartment sink.
Observed several hole approximately 1/2" wide around pipes located below the three compartment sink.

Ensure all holes, gaps, and walls are intact and sealed to prevent vermin entrance.

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: Observed the walls and ceilings above and next to the hand wash sink parallel to the grill to have dust build-up.

Ensure all walls and ceilings are maintained clean and in a sanitary manner.

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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The permit for this facility is hereby suspended on this date and the facility is closed due to an active roach infestation.

A supervisor review has been scheduled for October 24, 2019 at 9:00 AM, in the Rancho Cucamonga office of Environmental Health Services located at 8575 Haven Avenue.

A Notice of Closure sign was posted near the main entrance. Do not remove, alter or hide the sign in any way.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Chloe Lou".

NAME: Chloe Lou
TITLE: Manager

Total # of Images: 0