



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THAI PLACE LLC		DATE 9/15/2020	REINSPECTION DATE 9/29/2020	PERMIT EXPIRATION 12/31/2070
LOCATION 1689 KENDALL DR K1, SAN BERNARDINO, CA 92407			INSPECTOR Rubi Guido	
MAILING ADDRESS 1689 KENDALL DR K1, SAN BERNARDINO, CA 92407		<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 11:01 AM	TIME OUT 1:15 PM	FACILITY ID FA0003440	RELATED ID PR0008802	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 80

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			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	+	⊗	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A		2
8. Time as a public health control; procedures & record				
In	N/O	N/A		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		4
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	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 9/15/2020
Violation Reference -

Inspector Comments: A) Observed employee wash her hands with hand soap and cold water, dry hands, and then proceed to don gloves.

Ensure employees wash hands with hand soap and water (measuring a minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: The employee was immediately instructed to properly wash hands. Corrected onsite.

B) Observed the cook touch her pants and grab her glasses with gloved hands, and then proceed to the cooking station.

Ensure employees wash hands with hand soap and water (measuring a minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: The cook was immediately instructed to wash hands. Corrected onsite.

C) Observed a second cook touch his mask with gloved hands and then proceed to reach for containers with food at the cold holding unit located across from the cook line.

Ensure employees wash hands with hand soap and water (measuring a minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: The cook was immediately instructed to wash hands. Corrected onsite.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4
Compliance date not specified
Complied on 9/15/2020
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: A) Measured the following potentially hazardous foods (PHFs) stored in the reach-in cooler (ambient temperature at 52F) located across from the cook line:

- Squid at 45F
- Raw fish at 45F
- Raw pork at 45F
- Raw beef at 48F-55F
- Raw chicken at 46F-52F
- Cooked potatoes at 45F
- Raw shell eggs at 70F-77F
- Tofu at 48F
- Cooked shell eggs at 45F
- Cooked beef at 53F
- Cooked pork at 52F
- Cooked baby corn at 52F
- Rice noodles in water at 50F

The cook stated that these items were placed in the unit on 9/14/20.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The owner voluntarily discarded these PHFs. See VC&D for details. Corrected onsite.

B) Measured the internal temperature of the following PHFs stored in the reach-in cooler (ambient temperature at 52F) located across from the cook line:

- Cooked bamboo at 55F
- Raw shrimp at 45F-48F
- cooked vegetables at 57F
- Pad Thai noodles in water at 75F

The owner stated that these items were placed in the unit at 10:30am-11am, approximately 1-1.75 hours prior to questioning.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: The owner relocated these items to the upright refrigerator at the time of inspection. Corrected onsite.

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



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Complied on 9/15/2020
Violation Reference - HSC -
113947-113947.1

Inspector Comments: A) Upon questioning, the owner stated that before COVID-19 the facility would take home the raw chicken for preparation and slicing. Now, because there is no one at home to prepare the chicken, the facility prepares and slices the chicken at the facility. The facility discontinued the preparation and slicing of chicken at home in February, 2020.

Discontinue the preparation and slicing of chicken/food at home. All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

Note: The owner was educated at the time of inspection. Corrected onsite.

B) Upon questioning, the owner was unable to demonstrate adequate knowledge in the proper warewashing procedures. The owner stated that the sanitizer concentration level (chlorine) is 50ppm when manual warewashing.

Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.

Note: The owner was educated at the time of inspection. Corrected onsite.

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>

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS
1

Compliance date not specified
Complied on 9/15/2020
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed a package with raw chicken (measured 37F) and a box with raw shrimp (measured 39F) stored in the 3-compartment sink without any intervention of temperature control. The owner stated that these items were placed in the sink to thaw.

Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70°F) of sufficient velocity for less than 2 hours at the preparation sink; in microwave oven; or during the cooking process.

Note: The owner relocated these items to the upright refrigerator at the time of inspection. Corrected onsite.

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>

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: A) Observed raw chicken stored above raw vegetables (uncovered) in the upright refrigerator.

All food shall be stored, prepared, displayed, or held so that it is protected from contamination.

B) Observed containers with food without lids/covers, stored in the reach-in cooler located across from the cook line.

All food shall be stored, prepared, displayed, or held so that it is protected from contamination.

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.



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29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed a container with hand soap to be stored next to trays/containers on the bottom shelf of the table located across from the warewashing area. The owner stated that the trays/containers are used for food. All poisonous, toxic, and cleaning substances shall be stored separate from food, utensils, and food-contact surfaces.
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Complied on 9/15/2020 Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed a strainer with cabbage stored in the janitorial sink. The owner stated that the cabbage was being strained before discarding it. The owner also stated that the janitorial sink is used to strain food that will be discarded. Food shall be stored in approved containers, equipment, and locations, and in approved manners to prevent possible contamination. Note: The employee discarded the cabbage at the time of inspection. Corrected onsite.
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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)	Inspector Comments: Observed excessive mold and debris buildup on the shelves in the reach-in cooler that is located across from the cook line. All nonfood-contact surfaces of utensils and equipment shall be clean.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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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: A) Observed an unapproved Kenmore microwave (labeled as "household microwave oven") in use and located across from the fryers.

Discontinue the use of this equipment. Obtain approved, food-grade equipment for proper food storage/preparation that is NSF approved/ANSI certified, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable.

B) Measured the ambient temperature of the reach-in cooler (52F) located across from the cook line to be holding potentially hazardous foods (PHFs). Observed several water leaks inside the unit. Observed no containers with food stored below the leaks at this time.

Discontinue the use of this equipment for the storage of potentially hazardous foods. Repair/replace the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the ambient temperature of this unit measures 41F or below and is capable of holding and maintaining the internal temperature of potentially hazardous foods at 41F or below.

Note: The owner removed all PHFs from the unit at the time of inspection. The owner stated that the unit will no longer be used to store PHFs. The owner stated that she will propose a new refrigeration unit to EHS Plan Check by 9/24/20 and will not install any units until approval has been given. The unit shall be approved by EHS Plan Check before beginning construction/renovations/installations. A follow-up inspection will be conducted on 9/24/20 to determine compliance. If compliance is not met upon reinspection, the a billable re-reinspection will follow.

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: A) Observed the janitorial sink (located to the left of the preparation sink) being used to store and strain food. The owner stated that the janitorial sink is used to strain food that will be discarded.

Discontinue this practice. Equipment/sinks shall be used only for the intended use.

B) Observed a pair of tongs (unprotected from possible contamination) stored on the oven handle.

Utensils and equipment shall be handled and stored so as to protect food from possible contamination.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed toilet paper to be stored outside of the dispenser in the men's restroom, and paper towels to be stored outside of the dispenser in both the men's and women's restroom.

Ensure all handwashing sinks are stocked with hand soap and paper towels in dispensers, cold water, and hot water measuring a minimum temperature of 120F (measured from the faucet) at all times.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

Compliance date not specified
Complied on 9/15/2020
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: A) Measured the temperature of food stored with customer food in the reach-in cooler that is located across from the cook line. The owner stated that the food belonged to employees.

Discontinue this practice. Provide a designated area for employee's personal items that is separate from customer food and food contact surfaces.

Note: The owner removed the food items from the reach-in cooler at the time of inspection. Corrected onsite.

B) Observed keys and a mask stored next to customer food/seasonings on the table across from the cook line. The cook stated that these items belonged to an employee.

Discontinue this practice. Provide a designated area for employee's personal items that is separate from customer food and food contact surfaces.

Note: The cook removed these items at the time of inspection. Corrected onsite.

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: A) Observed missing ceiling panel above the water heater that is located in the kitchen.

Provide approved ceiling panel. The walls/ceilings shall have durable, smooth, nonabsorbent, and washable surfaces.

B) Observed several detached cove base tiles below the 3-compartment sink.

Approved cove base tile shall be provided in all areas, except customer service areas, and where food is stored in original unopened containers.

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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52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The owner consented to the condemnation and destruction of the following items (weight in approximation):

- Squid (2 lb)
- Raw fish (2 lb)
- Raw pork (5 lb)
- Raw beef (7 lb)
- Raw chicken (8 lb)
- Cooked potatoes (5 lb)
- Raw shell eggs (26 items)
- Tofu (1 container)
- Cooked shell eggs (2 items)
- Cooked beef (5 lb)
- Cooked pork (5 lb)
- Cooked baby corn (1 can)
- Rice noodles in water (2 lb)

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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
- 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. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



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"B" grade card posted on this date.

PEP talk given.

The following documents were provided:

- Re-score form
- Top 5 CDC Risk Factors
- Proper Handwashing handout
- Active Managerial Control handout
- Risk Based Inspection Frequency handout
- Stickers: 3-Compartment Sink, Cold Hold, Handwashing

NOTE:

DO NOT REMOVE, OBSTRUCT IN ANY WAY, OR RELOCATE THE LETTER GRADE CARD.

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

When ready for re-inspection, submit a re-score inspection application.

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: