



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BOONSEE THAI KITCHEN				REINSPECTION Not Specified	INSPECTOR Tirza Tetteh	DATE 4/27/2022
LOCATION 11368 KENYON WY G, RANCHO CUCAMONGA, CA 91701				PERMIT	IDENTIFIER: None	
TIME IN 5:16 PM	TIME OUT 5:49 PM	FACILITY ID FA0001279	RELATED ID CO0082736	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENED	

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.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Permit is reinstated and facility may reopen.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K993 Re-Reinspection

Compliance Date: Not Specified

Inspector Comments: A billable reinspection was conducted to verify compliance regarding an active cockroach infestation. During a follow-up inspection conducted on 4/26/2022, the following was observed:

Not In Compliance

Reference - HSC

- one (1) live on wall behind the rice cooker in the kitchen
 - one (1) live on wall behind the chest freezer
 - one (1) live on floor crawling under last refrigeration unit
 - one (1) dying cockroach on floor under last refrigeration unit leading towards the restrooms
- Observed dead cockroaches in the following areas:

- on floor behind chest freezer
- on floor under the reach-in freezers
- on floor under reach-in refrigerators near 3-compartment sink
- on bottom shelf of storage cabinet in front of restrooms
- on floor behind small couch in dining area

On this day, observed two (2) dying nymph cockroaches on floor inside the kitchen and under the furthest refrigeration unit in the dry storage area. Operator stated pest control services were received the day prior.

Eliminate cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times.

A billable reinspection will be conducted on 5/04/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Permit is reinstated and facility may reopen.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed two (2) dying nymph cockroaches on floor inside the kitchen and under the furthest refrigeration unit in the dry storage area. Operator stated pest control services were received the day prior.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Eliminate cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times.

A billable reinspection will be conducted on 5/04/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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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Overall Inspection Comments

Notice of Closure sign removed.

Grade 'A' posted with date of 4/7/2021 for most recent routine inspection.

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](#).

Total # of Images: 0