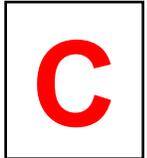




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KING BUFFET		DATE 8/26/2016	REINSPECTION DATE 9/09/2016	PERMIT EXPIRATION 12/31/2016
LOCATION 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			INSPECTOR Ivy Saguan	
MAILING ADDRESS 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			IDENTIFIER: None	
TIME IN 3:03 PM	TIME OUT 6:34 PM	FACILITY ID FA0010147	RELATED ID PR0002496	PE 1622
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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](#).



SCORE 72

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.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊗
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		⊗
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		⊗
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	⊗
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	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
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	1
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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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FACILITY NAME KING BUFFET	DATE 8/26/2016
LOCATION 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408	INSPECTOR Ivy Saguan

54. PERMIT SUSPENSION

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Health Permit is suspended at this date due to active vermin and fly infestation of the food facility. Food facility is closed and needs approval from Department of Health, Environmental Services to be re-opened. Food facility must be completely vermin free before facility can be open to public.
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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)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS	Compliance date not specified Complied on 8/26/2016 Violation Reference -	Inspector Comments: Observed an employee cleaning food prep tables, handling soiled dishes and utensils and wiping hands with the wet towel he is carrying with him the whole time and proceeded in handling food from the reach in refrigerator. Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling. Discontinue using of wet towels to clean and wipe hands as replacement of hand washing with warm water, soap, ad dry hands with paper towels. Employee was advised of proper hand washing, employee then washed hands and corrected critical violation on site.
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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/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf



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9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
Complied on 8/26/2016
Violation Reference - HSC -
114000

Inspector Comments: Observed two trays of uncovered baked chicken beside the oven held at 80F without any intervention. As per cook, these chicken were cooked 3 hours prior and were being cooled down before transferring chicken into walk-in cooler.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Cook voluntarily disposed of two trays of baked chicken, see VC&D # 52.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed an employee actively washing and scrubbing dishes and utensils without using a sanitizing solution as a final step. Observed chlorine sanitizer solution in 3 compartment sink at 0ppm, verified with the use of test strips.

All food contact surfaces including dishes and utensils shall be cleaned and sanitized. Maintain chlorine sanitizer solution at 3 compartment sink at 100ppm. Submerge all food contact surfaces in chlorine sanitizer for at least 30 seconds before allowing to air dry.

Employee was advised on proper ware washing methods and agreed on rewashing and sanitizing all the dishes and utensils.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Observed an employee (dishwasher), doesn't have adequate knowledge on proper ware washing methods.
Observed manager have no adequate knowledge on proper cooling method upon interview.

All employee shall have adequate knowledge and training in food safety as it relates to their assigned duties.

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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed no soap in the hand washing station close to the employee rest room. Provide soap at all hand washing stations and ensure soap is readily available upon each use.
	Not In Compliance Violation Reference -	

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)

17. COMPLIANCE WITH GULF OYSTER REGULATIONS

POINTS 2	Compliance date not specified	Inspector Comments: Observed raw oyster tags and invoices were not kept for records. Oyster invoices and tags must be kept for records for at least 90days.
	Not In Compliance Violation Reference - HSC - 113707	

Violation Description: Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations 13675, Cal Code Section 113707).

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: 1.) Observed several alive and dead adult and nymph cockroaches on the floors and walls under food preparation sink, behind ice machine, behind and both sides of reach-in refrigerator, under 3 compartment sink, crates under ware wash machine, under food storage containers and under shelves of food storage area, and on shelves for condiments. Clean, sanitize and eliminate cockroach all over the kitchen. Eliminate cockroach and all evidence of vermin in the entire food facility. Health Permit is suspended and food facility is closed. 2.) Observed flies in the kitchen, several fly tapes were taped from the wall and observed to be filled with dead flies. These fly tapes were placed directly above food prep table and sink. Observed flies in the dining area. Discontinue use of fly tapes as these are not approved method of pest control. A tray of cantaloupe melons and a tray of peeled oranges from the customer serving station were discarded due to fly infestation. See VC&D #52. Maintain the facility free from flies.
	Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	

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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed soup bowl used as a scoop for raw meat was stored on top of cooked imitation crab in the cooling unit by the cook's line. Food must be separated and protected from any form of contamination. Soiled utensil and juice from raw meat must not touch or stored over cooked and ready to eat food.
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

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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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed raw pork chop in a tray uncovered, several bags of shrimps, and imitation crabs were stored under the shelf, directly on the floor in the walk-in freezer. All food must be protected and stored at least 6 inches above the floor.
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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))

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: 1.) Observed cooling unit by the cooks line was leaking water. Observed pooled water inside the unit. Observed all door gasket of the cooling unit were in disrepair. Black mold-like appearance in this cooling unit's door gaskets were observed. Replace / repair water leak of cooling unit by the cook's line. Replace / repair door gaskets and maintain cooling unit free of mold. 2.) Observed ice machine beside reach-in cooler has black - mold like appearance on the inside cover. Clean, sanitize and maintain ice machine. 3.) Observed reach-in refrigerator close to the oven was filled with paper trash inside. Food wrappers and papers were observed to be on top of frozen pizza and chicken. Clean and maintain refrigerator free from trash.
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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: 1..) Observed soup bowl is used to scoop raw meat inside the cooling unit by the cook's line. Discontinue use of soup bowl as a scoop as these bowl has no handle and touching food with bare hands will not be guaranteed. 2.) Observed scoops with handles were submerged inside starch, sugar, and rice bulk containers. Store scoops in a manner that it will not contaminate food, scoop handles must not touch food.
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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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed several wet wiping cloths on top of food prep tables, cook's line, on top of shelves and on employees. Wiping cloths must be stored in a sanitizer bucket with approved sanitizing solution at 100ppm chlorine or 200ppm quaternary ammonium in between uses.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



Public Health
Environmental Health Services

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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: Observed pool of dirty water, thick grease build up, food debris accumulation on floors under equipment, sinks, food prep tables, and refrigeration units. Clean, and maintain floors free from pools of dirty water, thick grease build up, and food debris accumulation in the entire food facility.
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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))

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following foods were voluntarily discarded by the cook and the manager: 1.) Approximately 3lbs of baked chicken 2.) 1 lb of peeled oranges 3.) 2 lbs of cut cantaloupes (melons)
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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."

Overall Inspection Comments

A letter grade "C" mand a Notice for Closure is posted at this date.

DO NOT REMOVE, RELOCATE OR MOVE GRADE/ CLOSURE CARD.

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

A hearing is scheduled at 9:00am on 8/29/16 at the Department of Health, Environmental Services located at 172 W. 3rd Street, San Bernardino CA 92415.

Signature(s) of Acknowledgement

NAME: sandy fu
TITLE: manager