



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

|  |                     |                          |   |                                |
|--|---------------------|--------------------------|---|--------------------------------|
| FACILITY NAME<br><b>WONG'S KITCHEN</b>                   |                     | DATE<br>3/11/2015        | REINSPECTION DATE<br>3/17/2015                      | PERMIT EXPIRATION<br>5/31/2015 |
| LOCATION<br>2150 N E ST, SAN BERNARDINO, CA 92405        |                     |                          | INSPECTOR<br>Anies Kondoker                         |                                |
| MAILING ADDRESS<br>2150 N E ST, SAN BERNARDINO, CA 92405 |                     |                          | IDENTIFIER: None                                    |                                |
|  |                     |                          | SERVICE: 001 - Inspection - Routine                 |                                |
|  |                     |                          | RESULT: 05 - Corrective Action / Follow up Required |                                |
|  |                     |                          | ACTION: 03 - Reinspection Required                  |                                |
| TIME IN<br>2:02 PM                                       | TIME OUT<br>4:25 PM | FACILITY ID<br>FA0009554 | RELATED ID<br>PR0007726                             | PE<br>1620                     |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 83**

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                                |
|---|---|--|--------------------------------------|-----|-----|------------------------------------|
| <span style="color: green;">○</span> In | N/O                                     | 1. Demonstration of knowledge; food safety certification |                                      |     |     | 2                                  |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES    |   |  |                                      |     |     |                                    |
| <span style="color: green;">○</span> In |   | 2. Communicable disease; reporting, restrictions & excl  |                                      |     | 4   |                                    |
| <span style="color: green;">○</span> In | N/O                                     | 3. No discharge from eyes, nose, and mouth               |                                      |     |     | 2                                  |
| <span style="color: green;">○</span> In | N/O                                     | 4. Proper eating, tasting, drinking or tobacco use       |                                      |     |     | 2                                  |
| PREVENTING CONTAMINATION BY HANDS       |   |  |                                      |     |     |                                    |
| In                                      | N/O                                     | 5. Hands clean and properly washed; gloves used prop     | <span style="color: green;">+</span> |     | 4   | <span style="color: red;">⊗</span> |
| <span style="color: green;">○</span> In |   | 6. Adequate handwashing facilities supplied & accessib   |                                      |     |     | 2                                  |
| TIME AND TEMPERATURE RELATIONSHIPS      |   |  |                                      |     |     |                                    |
| In                                      | N/O                                     | N/A  | <span style="color: green;">+</span> |     | 4   | <span style="color: red;">⊗</span> |
| In                                      | N/O                                     | <span style="color: blue;">○</span> N/A                  |                                      |     | 4   | 2                                  |
| <span style="color: green;">○</span> In | N/O                                     | N/A  |                                      |     | 4   | 2                                  |
| <span style="color: green;">○</span> In | N/O                                     | N/A  |                                      |     | 4   |                                    |
| In                                      | <span style="color: blue;">○</span> N/O | N/A  |                                      |     | 4   |                                    |
| PROTECTION FROM CONTAMINATION           |   |  |                                      |     |     |                                    |
| In                                      | <span style="color: blue;">○</span> N/O | N/A  |                                      |     |     | 2                                  |
| <span style="color: green;">○</span> In |   | 13. Food in good condition, safe and unadulterated       |                                      |     | 4   | 2                                  |
| <span style="color: green;">○</span> In | N/O                                     | N/A  |                                      |     | 4   | 2                                  |

| FOOD FROM APPROVED SOURCES              |     |   |  | COS | MAJ | OUT                                |
|---|-----|---|--|-----|-----|------------------------------------|
| <span style="color: green;">○</span> In |     | 15. Food obtained from approved source      |  |     | 4   |                                    |
| In                                      | N/O | <span style="color: blue;">○</span> N/A     |  |     |     | 2                                  |
| In                                      | N/O | <span style="color: blue;">○</span> N/A     |  |     |     | 2                                  |
| CONFORMANCE WITH APPROVED PROCEDURES    |     |   |  |     |     |                                    |
| In                                      |     | <span style="color: blue;">○</span> N/A     |  |     |     | 2                                  |
| CONSUMER ADVISORY                       |     |   |  |     |     |                                    |
| In                                      | N/O | <span style="color: blue;">○</span> N/A     |  |     |     | 2                                  |
| HIGHLY SUSCEPTIBLE POPULATIONS          |     |   |  |     |     |                                    |
| In                                      |     | <span style="color: blue;">○</span> N/A     |  |     | 4   |                                    |
| WATER/HOT WATER                         |     |   |  |     |     |                                    |
| <span style="color: green;">○</span> In |     | 21. Hot and cold water available            |  |     | 4   | 2                                  |
| LIQUID WASTE DISPOSAL                   |     |   |  |     |     |                                    |
| <span style="color: green;">○</span> In |     | 22. Sewage and wastewater properly disposed |  |     | 4   | 2                                  |
| VERMIN                                  |     |   |  |     |     |                                    |
| In                                      |     | 23. No rodents, insects, birds, or animals  |  |     | 4   | <span style="color: red;">⊗</span> |

| 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                      | <span style="color: red;">⊗</span> |
| 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  | 1                                  |
| 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 | 1                                  |
| 36. Equipment, utensils and linens: storage and use          | <span style="color: red;">⊗</span> |
| 37. Vending machines   | 1                                  |
| 38. Adequate ventilation and lighting; designated area       | <span style="color: red;">⊗</span> |
| 39. Thermometers provided and accurate                       | 1                                  |
| 40. Wiping cloths: properly used and stored                  | <span style="color: red;">⊗</span> |
| PHYSICAL FACILITIES  |                                    |
| 41. Plumbing: proper backflow devices                        | 1                                  |
| 42. Garbage and refuse properly disposed; facilities m       | 1                                  |
| 43. Toilet facilities: properly constructed, supplied, clea  | <span style="color: red;">⊗</span> |
| 44. Premises; personal/cleaning items; vermin-proofin        | <span style="color: red;">⊗</span> |

| PERMANENT FOOD FACILITIES                                | OUT                                |
|--|------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | <span style="color: red;">⊗</span> |
| 46. No unapproved private homes/living or sleeping qu    | 1                                  |
| SIGNS REQUIREMENTS                                       |                                    |
| 47. Signs posted; last inspection report available       | 1                                  |
| 48. Food worker cards                                    | 2                                  |
| 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** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 3/11/2015  
 Violation Reference -

**Inspector Comments:** Observed an employee putting a glove on her right hand after talking on the phone, taking raw shrimps with her right hand, picking up vegetables then cooking and packaging food without washing her hands. Observed her hands touching cooked food while packaging it.

Ensure that employees wash their hands after handling non-food items or raw animal products before handling ready to eat food or as often as necessary to prevent contamination by hands.

Gloves can be worn only after proper hand washing is performed.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 3/11/2015  
 Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** - Measured bean sprouts at 45 - 54 F in a bin in cooks line.

- The following items were found on counters without using time as public health control:
  - bbq pork at 62 F
  - ribs at 99 - 102 F
  - egg foo yong at 97 F
  - cooked chicken at 90 F

Measured bbq pork in a container inside a reach-in refrigerator at 62 F. Unit's ambient temperature was below 41 F.

An employee stated that the foods were left out during lunch rush. Some of them were just cooked.

All potentially hazardous foods shall be held at 41 F or below or at 135 F or above. Do not leave food at room temperature when not handling it. If the food is just cooked ensure to follow proper cooling procedures.

**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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

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

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance  
 Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed several live and many dead cockroaches on floor under woks near walk-in cooler.

Observed some dead cockroaches on drip trays under woks.

Observed 2 cans of Raid roach bombs under woks.

Observed dead cockroaches next to cornstarch slurry under bin of to-go container in cooks line.

Observed dead cockroaches in to-go container storage room and in rear storage room.

There's evidence that operator trying to eliminate the infestation by treating it themselves. Observed an empty container and a filled container of household pesticide outside.

Take proper measure to eliminate infestation. Obtain an approved pest control service.

**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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**27. FOOD SEPARATED AND PROTECTED**

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><span style="font-size: 2em; color: red;">1</span> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113984 (a, b, c, d, f) | <b>Inspector Comments:</b> - Observed a container of bell pepper stacking directly on top of an open container of rice in walk-in cooler.<br><br>Observed a container of vegetable stacked directly on top of an open container of celery.<br><br>Discontinue double stacking containers without proper coverings.<br><br>- Observed wiping cloths used as cutting board liners.<br>Discontinue this practice. Use non-absorbent liners as needed. |
|---|---|--|

**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.

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><span style="font-size: 2em; color: red;">1</span> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114074, 114081, 114119 | <b>Inspector Comments:</b> - Observed in-use rice scoop in water at 113 F.<br>Store in-use utensils in iced water or in hot water at 135 F or above. |
|---|---|--|

**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><span style="font-size: 2em; color: red;">1</span> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114149, 114149.1 | <b>Inspector Comments:</b> Observed missing light cover over light bulbs in 2-compartment sink that's used as prep sink.<br><br>Replace. |
|---|---|--|

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><span style="font-size: 2em; color: red;">1</span> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114135, 114185.1 | <b>Inspector Comments:</b> Observed several soiled and wet towels on counters.<br><br>Store them in a sanitizer bucket between each use. |
|---|---|--|

**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)



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**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114250, 114276 | <b>Inspector Comments:</b> - Observed missing self-closing device at restroom door in the kitchen.<br><br>Replace.<br><br>- No restroom is available to the customer. The door that leads to the patio is locked. An employee stated that the restroom has been locked down for about 2 months.<br><br>Restore the function of the restroom. |
|---|---|--|

**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)

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

|   |   |   |
|---|---|---|
| <b>POINTS</b><br><div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114067 (j), 114123 | <b>Inspector Comments:</b> - Observed employees' foods and personal items stored next to foods for kitchen use in reach-in refrigerator and in storage room.<br><br>Store all personal items in a designated place, away from foods and food contact surfaces.<br><br>- Observed many unused items throughout storage rooms.<br><br>Remove unused items. Clean and organize the area. |
|---|---|---|

**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**

|   |   |  |
|---|---|--|
| <b>POINTS</b><br><div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114143 (d), 114266 | <b>Inspector Comments:</b> - Observed debris build-up in floor sink under spoon storage (near a table_.<br>- Observed grease build-up on floors under cooking equipments.<br>- Observed missing and cracked tiles under cooking equipments.<br>- Observed damaged wall in to-go container storage room.<br>- Observed debris build-up on light covers in cooks line.<br><br>Repair all floors and tiles so that they are smooth and easily cleanable.<br>Ensure that all floors and walls are clean. |
|---|---|--|

**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**

DO NOT HIDE, REMOVE, RELOCATE B LETTER GRADE POSTED BY INSPECTOR.

Non-compliance will result in a charged inspection, office hearing or further legal action.

This facility is referred to HELP program.

Re-inspection on cockroaches issue is scheduled on or after 3/17/15.



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**Signature(s) of Acknowledgement**

A handwritten signature in blue ink, appearing to read "Paul Lau".

NAME: paul lau  
TITLE: owner