



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>PHO KOBE</b>		DATE 7/1/2019	REINSPECTION DATE 7/15/2019	PERMIT EXPIRATION 3/31/2020
LOCATION 15208 BEAR VALLEY RD 300A, VICTORVILLE, CA 92395			INSPECTOR Jeanette Guido	
MAILING ADDRESS 12391 SAN DIMAS ST, VICTORVILLE CA 92392			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:10 PM	TIME OUT 4:56 PM	FACILITY ID FA0015951	RELATED ID PR0021208	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 74**

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		2. Communicable disease; reporting, restrictions & excl		4	
In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			⊗
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop	+	⊗	2
In		6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	⊗

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	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
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	1
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 7/1/2019  
Violation Reference -

**Inspector Comments:** 1) An employee was observed coming in from back door (just starting shift) and donned new gloves prior to washing hands.

Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Corrected on site.

Employee was informed on adequate handwashing procedures and properly washed hands with warm water and soap and dried with clean paper towel prior to donning new gloves.

2) Observed employee rinsing gloved hands at hand sink.

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

Employee was instructed to take gloves off and properly wash hands with hand soap and hot water (minimum of 100F).

**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 7/1/2019  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed the following potentially hazardous foods out of temperature:

The following were located in cold-holding #1:  
 -Steak measured 54F stored in unit at 1:00pm, approximately 1.5 hours prior to questioning  
 -Rice noodles measured 56F-58F stored in unit at 12:00pm, approximately 2.5 hours prior to questioning  
 -Spring roles measured 57F stored in unit at 12:00pm, approximately 2.5 hours prior to questioning  
 -Imitation crab meat measured 57F  
 -Chicken measured 62F stored in unit at 7:00am, approximately 7.5 hours prior to questioning  
 -Ranch measured 57F stored in unit for approximately 2 days  
 -Tarter sauce measured 56F stored in unit for approximately 2 days

The following was stored in cold-holding #2  
 -Rice measured 48F

The following were stored in cold-holding #3  
 -Raw steak measured 48F stored in unit at 12:00pm, approximately 3 hours prior to questioning  
 -Cooked chicken measured 57F stored in unit at 12:00pm, approximately 3 hours prior to questioning  
 -Cooked shrimp measured 47F

-Beef measured 51F stored on slicer. Employee stated that he/she was slicing meat. Preparation was not observed at time of inspection.

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

The following were voluntarily condemned and destroyed by the person in charge:  
 -Imitation crab meat stored in cold-holding unit #3  
 -Cooked shrimp stored in cold-holding unit #3  
 -Cooked chicken stored in cold-holding unit #3  
 -Ranch stored in cold-holding unit #1  
 -Tarter sauce stored in unit #1

Note:  
 Ambient temperature for cold-holding unit#1 measured 59F (See violation #35)  
 Ambient temperature for cold-holding unit#2 measured 36F  
 Ambient temperature for cold-holding unit#3 measured 38F

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

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **MAJOR**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 7/1/2019  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed all sanitizer buckets at 0 ppm. Employees were actively utilizing wiping cloths from those buckets to sanitize preparation tables connected to cold-holding units.

Maintain the sanitizer at a minimum of 100 ppm Chlorine when using wiping cloths.

This violation was corrected on site and the operator added chlorine to the cloth sanitizer bucket. Observed concentration at 100 ppm + Chlorine.

**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/TowelSanitizingSolution.pdf>



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**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p><b>Inspector Comments:</b> 1) Upon questioning, employee was unable to adequately describe the manual 3-compartment ware washing procedures. Employee stated that dishes are washed, sanitized and rinsed.</p> <p>Employee was educated on manually ware washing dishes by the following procedures:</p> <ol style="list-style-type: none"> <li>1. Wash dishes with minimum 100 degrees F water and soap.</li> <li>2. Rinse dishes with cold, clear running water.</li> <li>3. Sanitize dishes with either quaternary ammonium at 200 ppm for one minute, or chlorine at 100 ppm for 30 seconds.</li> <li>4. Allow dishes to air dry</li> </ol> <p>Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.</p> <p>2) Upon questioning, employee was unable to demonstrate adequate knowledge in the following areas:</p> <ul style="list-style-type: none"> <li>- Proper chicken cooking temperature</li> <li>- Proper hot-holding temperature of potentially hazardous foods</li> </ul> <p>Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety. At time of inspection, all food handlers had valid San Bernardino County Food Handler Cards.</p> <p>Note: Employee was educated at time of inspection.</p>
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**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>

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<p><b>Inspector Comments:</b> Observed employee drinking personal beverage in food preparation area.</p> <p>All employees must eat and drink away from food storage and food preparation areas.</p>
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**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<p><b>Inspector Comments:</b> Observed bottle stored inside front hand sink.</p> <p>Handwashing facilities shall only be used for handwashing.</p>
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**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)

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

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<p><b>Inspector Comments:</b> Several flies were observed in the kitchen/preparation area.</p> <p>Eliminate all flies from this facility and maintain this facility free from vermin-including but not limited to flies</p>
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**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

**POINTS**

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** 1) Observed utensils stored directly inside container with handle of scoop coming into contact with food item in the following containers:

-Taro powder  
-coconut powder  
-Honeydew powder

2) Observed cup of ice stored directly on top of vegetable egg rolls. Employee stated that ice cream belonged to an employee.

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

Egg rolls were voluntarily condemned and destroyed by the person in charge.

**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.

### 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 one (1) can of WD-40 stored next to rice noodles. Observed rice noodles in sealed package.

All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material, and food-contact surfaces.

**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.

### 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 cold-holding unit #1 to be non-functional. Ambient temperature measured 59F.

Repair/replace cold-holding unit.

Reinspection will be conducted on 7/8/19 to verify compliance.

2) Observed unapproved chest freezer repaired with tape stored next to walk-in refrigerator.

Replace chest freezer with approved NFS commercial freezer that has been approved by an ANSI accredited program.

**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:** C02 cylinder was observed stored in stored room not secured and chained.

Secure all C02 cylinders to a rigid structure.

**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)



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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed one (1) light to be non-functional above stove.  Replace/repair light.
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**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> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: 1) Observed cloths not completely submerged in sanitizer. 2) Observed several wet cloths stored on counters throughout facility  Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution.
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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)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following were voluntarily condemned and destroyed by the person in charge: -One container of imitation crab meat stored in cold-holding unit #3 -One container of cooked shrimp stored in cold-holding unit #3 -One container of cooked chicken stored in cold-holding unit #3 -One (1) bottle of ranch stored in cold-holding unit #1 -One (1) bottle of tarter sauce stored in unit #1 -Approximately 6 vegetable egg rolls
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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."

**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.

**Overall Inspection Comments**



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"C" grade card posted on this date.

PEP talk was rejected at this time.

The following documents were provided to the operator:

- 1.) Top 5 CDC Risk Factors
- 2.) Proper Cooling Methods handout
- 3.) Active Managerial Control handout
- 4.) Rescore form
- 5.) warewashing handout

**NOTE:**

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

DO NOT REMOVE, RELOCATE OR MOVE NOTICE OF CLOSURE.

When ready for re-inspection, contact 800-442-2283.

**Signature(s) of Acknowledgement**

NAME: Rizalina Tadic  
TITLE: Manager