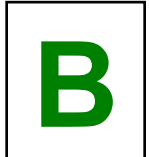




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>DELHI PALACE</b>		DATE 8/25/2017	REINSPECTION DATE 9/08/2017	PERMIT EXPIRATION 3/31/2018
LOCATION 2001 S DINERS CT, SAN BERNARDINO, CA 92408			INSPECTOR John Babalola	
MAILING ADDRESS 2001 DINERS CT, SAN BERNARDINO CA 92408			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:30 PM	TIME OUT 4:11 PM	FACILITY ID FA0004571	RELATED ID PR0009590	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](#).



**SCORE 84**

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
<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					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<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: blue;">+</span>	<span style="color: red;">⊗</span> 2
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	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In				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				4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
In			<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
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	<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 handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>DELHI PALACE</b>	DATE <b>8/25/2017</b>
LOCATION <b>2001 S DINERS CT, SAN BERNARDINO, CA 92408</b>	INSPECTOR <b>John Babalola</b>

**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405
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**Inspector Comments:** The permit to operate is hereby suspended and the facility ordered closed due to imminent health hazard. A Supervisory Review is hereby scheduled for Monday, 8/28/17 at 11:00 AM in our office, Environmental Health Services, 385 N. Arrowhead Ave, 2nd Floor, San Bernardino, CA. Call (800) 442-2283 for questions. A representative of Delhi Palace is required to be at the meeting.

The permittee has right to a hearing, if requested within 15 calendar days, to show cause why the permit should not be suspended and facility not ordered closed.

**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)

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



<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 8/25/2017 Violation Reference - HSC - 113996, 113998, 114037
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**Inspector Comments:** Observed raw chicken at 67 degrees F and cooked mix vegetables at 89 degrees F in the prep area. Observed ranch salad dressing at 52 degrees F, cheese at 52 degrees F, and Thousand Islands dressing at 52 degrees F in the buffet area. Maintain all potentially hazardous foods at 41 degrees F or below or 135 degrees F or above at all times. See VC&D.

**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)

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



<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 8/25/2017 Violation Reference - HSC - 114259.1, 114259.4, 11425
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**Inspector Comments:** Observed both live and dead adult German roaches almost everywhere in the prep area, storage area, bar area, and in the restrooms. Take effective steps to completely eliminate roaches and other vermin from the facility. The manager stated the facility is being treated and maintained for vermin by Ecotech Pest Control twice every month. Observed receipts of services dated 8/1/17, 7/31/17, 7/18/17, 6/29/17, and 6/13/17.

Note: The facility is hereby ordered closed due to imminent health hazard. A Supervisory Review is hereby scheduled for Monday, 8/28/17 at 11:00 AM in our office, Environmental Health Services, 385 N. Arrowhead Ave, 2nd Floor, San Bernardino, CA. Call (800) 442-2283 for questions. A representative of Delhi Palace is required to be at the meeting. Closed sign posted.

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)
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**Inspector Comments:** Observed several food containers left open to overhead contamination inside the walk-in cooler. Provide covers to food containers.

**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.

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130
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**Inspector Comments:** Observed grime buildup on the can opener blade and on the wire shelves inside the walk-in cooler. Provide a thorough cleaning.

Observed debris and rusty buildup on the bottom shelf inside the beer box in the bar area. Maintain clean.

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DELHI PALACE	DATE 8/25/2017
LOCATION 2001 S DINERS CT, SAN BERNARDINO, CA 92408	INSPECTOR John Babalola

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed lint buildup on the exhaust vent cover in the restroom. Maintain clean.
	Violation Reference - HSC - 114149, 114149.1	

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a leak under the 3-compartment sink. Make repairs.  Observed debris buildup inside the floor sink in the prep area. Maintain clean.
	Violation Reference - HSC - 114171, 114189.1	

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed debris buildup on the floor, especially at corners, in the storage area, in the bar area, in the prep area, and inside the walk-in cooler. Provide a thorough cleaning.
	Violation Reference - HSC - 114143 (d), 114266	

**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))

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed one expired food handler card. Renew this expired food handler card within 14 days as to avoid a billable re-inspection.  <b>Note:</b> Left a copy of missing food handler card form that must be returned to our office within 14 days.
	Violation Reference - SBCC - 33.0409	

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)



Public Health  
Environmental Health Services

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DELHI PALACE	DATE 8/25/2017
LOCATION 2001 S DINERS CT, SAN BERNARDINO, CA 92408	INSPECTOR John Babalola

#### 52. VC & D

##### POINTS

0

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

**Inspector Comments:** Observed about 20 lbs of raw chicken at 67 degrees F and about 7 lbs of cooked mix vegetables at 89 degrees F in the prep area. Observed about 2 lbs of ranch salad dressing at 52 degrees F, about 3 lbs of cheese at 52 degrees F, and about 2 lbs of Thousand Islands dressing at 52 degrees F in the buffet area. Maintain all potentially hazardous foods at 41 degrees F or below or 135 degrees F or above at all times. These foods are discarded by the manager.

**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

Note: The facility is hereby ordered closed due to imminent health hazard. A Supervisory Review is hereby scheduled for Monday, 8/28/17 at 11:00 AM in our office, Environmental Health Services, 385 N. Arrowhead Ave, 2nd Floor, San Bernardino, CA. Call (800) 442-2283 for questions. A representative of Delhi Palace is required to be at the meeting. Closed sign posted.

A 'B' grade is earned at the time of inspection.

#### Signature(s) of Acknowledgement

NAME: mandeep singh  
TITLE: supervisor