



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THAI T		REINSPECTION DATE Not Specified		INSPECTOR Jin Lee	DATE 7/16/2020
LOCATION 9000 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 1:20 PM	TIME OUT 4:00 PM	FACILITY ID FA0002383	RELATED ID CO0071381	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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, 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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The health permit to this facility was suspended this date due to the cockroach infestation that was observed in the kitchen facility.

Several live adult and nymph german cockroaches were observed in the rear kitchen under and above the 3-compartment sink and on the floor between kitchen side door and women's restroom door. Call this office when you are ready to re-open and re-inspection will be conducted to determine compliance.

A supervisor review is scheduled on Friday, 07/17/2020, at 10 AM in the Rancho Cucamonga office located on 8575 Haven Ave. Rancho Cucamonga. Provide any pest control receipts/ reports to the review.

This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

Do not remove or relocate closure sign. Non-compliance will result in a billable follow-up re-inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THAI T	DATE 7/16/2020
LOCATION 9000 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91730	INSPECTOR Jin Lee

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to investigate a complaint received by this office on July 16th, 2020.

Reference - HSC

Management had heard of this complaint.

The complainant stated that the complainant discovered a roach in the pineapple fried rice. The complainant stated the complainant called them immediately, and they admitted that they believed the complainant, so they know they have roaches in their kitchen. The complainant stated their kitchen is very unsanitary. The complainant stated the complaint has photos.

On this date, The manager stated they did not have issues and monthly professional pest control service is provided by Terminix. The manager stated all floors are cleaned every night and performed deep cleaning every Sunday.

On this date, after though inspection of this food facility, observed both past and live cockroach infestation at the time of this inspection.

Observed one (1) dead adult cockroach on the floor behind the ice making machine at the server station, two (2) dead adult cockroaches in the floor sink under the chest freezer in the kitchen, four (4) dead nymph and adult cockroaches of the floor under the 3-compartment sink in the rear kitchen, ten (10) dead adult and nymph cockroaches in the small storage room next to the "Fridgcon", double door reach-in freezer, and six (6) dead adult cockroaches on the floor between kitchen side door and women's restroom door.

Observed two (2) live nymph and one (1) live adult cockroaches on the wall above the 3-compartment sink in the rear kitchen and two (2) near dead adult cockroaches on the floor between kitchen side door and women's restroom door. Observed no evidence of cockroaches on foods including pineapples, rices, and seasonings at the time of this inspection.

Observed one (1) roach killing bait on the floor under the soda machine, one (1) roach killing bait on the floor under the ice storage, and one (1) roach killing bait on the floor under the cash register at the front server station. Observed one (1) roach killing bait on floor under the imitate palm tree at the dining area.

Observed multiple gaps and holes in the ceiling at the servers station, preparation and cooking area, and dishwashing and storage area.

Observed grease and debris build up on the walls and ceiling at the server station, kitchen, and storage area.

Measured chlorine sanitizer at 300 ppm.

Measured hot water at all sinks above 120 degree F.

Measured all foods stored in the refrigeration units below 41 degree F.

Observed no cooking or preparing foods at the time of this inspection.

The Notice of Closure sign posted at the front window, and facility is closed on this date. The Health Permit was suspended on this date due to the cockroach infestation in this food facility.

Description: A complaint report has been received by Environmental Health.

16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Several live german adult and nymph cockroaches were observed on the wall above 3-compartment sink and under 3-compartment sink in the rear kitchen. In addition several dead cockroaches were observed in rear kitchen storage room floor and hallway floor.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner.

The Health Permit was suspended this date due to the cockroach infestation in this food facility.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THAI T	DATE 7/16/2020
LOCATION 9000 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91730	INSPECTOR Jin Lee

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed rear exit screen door open and gaps under the rear exit screen door.

Not In Compliance

Enclose this gap to prevent the entrance of vermin.

Violation Reference - HSC - 114067 (j), 114123

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: 1. Observed holes and gap at the following area:

Not In Compliance

- 1) Two (2) holes in the ceiling above cup and napkin storage in the server station.
- 2) One (1) hole in the ceiling above the reach-in freezer in the kitchen.
- 3) One (1) hole in the ceiling above the rear kitchen entrance.
- 4) Multiple holes on the wall above 3-compartment sink.

Violation Reference - HSC - 114143 (d), 114266

Seal all holes that can harbor vermin.

2. Observed grease and debris build up on the floor under the stove burner in the kitchen.

Maintain all floors in a clean and sanitary manner at all times.

3. Observed broken and missing tiles and coving under the mop sink, next to the utensil storage rack in front of double door reach-in refrigerator.

Maintain all floors to be cleanable and in good repair.

4. Observed dirt and grease build up on the walls above the chest freezer in the kitchen and also not smooth surface.

The walls must have smooth and durable surface.

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

Observed a non-movable black box stored on the floor behind the chest freezer in the kitchen. The manager stated this box stored in this facility prior to open this food facility about 15 years ago.

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