



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|---|----------------------------|---------------------------------|---|-----------------------------|---|
| FACILITY NAME WORLD BUFFET | | | REINSPECTION DATE Not Specified | INSPECTOR Jin Lee | DATE 3/20/2019 |
| LOCATION 1919 E RIVERSIDE DR, ONTARIO, CA 91761 | | | PERMIT EXPIRATION | IDENTIFIER: None | |
| TIME IN 2:35 PM | TIME OUT 4:20 PM | FACILITY ID FA0032748 | RELATED ID CO0065061 | PE 1622 | SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED |

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.



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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to investigate a foodborne illness complaint received by this office March 19th. 2019.

Reference - HSC

NATURE OF COMPLAINT:

The complainant stated he/she ingested chow mein, dumplings, orange chickens, string bean broccoli, some shelled sea food, and regular iced tea at 04:45 PM on Tuesday, 03/12/2019. The complainant alleged he/ she suffered fever, nausea, diarrhea, and vomiting after ingesting the foods from this facility at 07:00 PM on Tuesday, 03/12/2019.

FINDING(S) and OBSERVATIONS:

The management heard about this complaint.

On this date, Manager on-site stated no illness employee reported, all kitchen equipments are working properly, no power outage, no hot and/ or cold water outage, sewage back up, no changes in food suppliers, food preparation and/ or cooking procedures, and no unusual event.

Cook stated food items above prepared and cooked as follow:

1. Chow Mein - received as dry chow mein pasta and stored in the dry storage. Cook the chow mein pasta with the boiling water above 300 degree F and stored in the small double door reach-in refrigeration unit across the stove burner in the kitchen prior to stir the chow mein pasta. Stir with oil, garlic, and soy sauce above 300 degree F and stored in the hot holding tables at the buffet line. Observed the chow mein stored in the dry storage, and the boiled chow mein covered with plastic wrap was stored in the small double door reach-in refrigeration unit. The cooked chow mein stored in the hot holding table was measured at 144 degree F at the time of this inspection.

2. Dumplings - received as precooked and prepackaged potsticker (O'Tasty) and stored in the small double door reach-in refrigeration unit across the stove burner prior to fry the dumpling. Dumplings were fried above 380 degree F with fryer then stored in the hot holding table at the buffet line.

Observed precooked and prepackaged potstickers stored in the small double door reach-in refrigeration unit across the stove burner. The potstickers were measured at 38 degree F at the time of this inspection. The cooked dumplings stored in the hot holding table as the buffet line were measured at 110 degree F. Maintain the temperature of all potentially hazardous foods at or below 41 degree F when cold holding and above 135 degree F when hot holding at all times. The person in charge stated the dumplings stored for 20 minutes. Corrected on site. The 7 dumplings were discarded by the person in charge.

3. Orange Chicken - received raw chickens stored in the walk-in refrigerator 41 degree F, washed then cut and seasoned with salts and peppers, covered with flours, frying with oils at the stove burner above 300 degree F and mix with orange chicken sauce (sugar, vinegar, soy sauce, and chopped oranges).

The raw chickens at the walk-in refrigerator was measured at 34 degree F at the time of this inspection. The cooked orange chickens in the hot holding table at the buffet line was measured at 144 degree F.

4. String bean - received as a fresh and stored in the walk-in refrigerator below 41 degree F, washed and deep fried with deep fryer above 380 degree F and stored in the hot holding table at the buffet line.

Observed the washed string beans stored in the single door reach-in refrigerator next the deep fryer. The fried string beans in the hot holding table at the buffet line was measured at 138 degree F at the time of this inspection.

5. Broccoli - received as a fresh and stored in the walk-in refrigerator below 41 degree F, washed and stir fried with beef above 300 degree F. The raw beef received and stored in the walk-in refrigerator below 41 degree F, washed and stir fried with the broccoli.

Observed broccoli stored in the small double door reach-in refrigeration unit. The cooked broccoli beef stored in the hot holding table at the buffet line was measured at 145 degree F at the time of this inspection.

6. Shelled sea food (Crab, Crawfish, Clam, and shrimp): Crab- received precooked and prepackaged frozen crab stored in walk-in freezer, washed then boiled with hot water or fries with deep fryer above 300 degree F. Crawfish - received precooked and prepackaged frozen crawfish stored in walk-in freezer, washed then stir fried with oil above 300 degree F. Clam - received precooked and prepackaged frozen clam stored in walk-in freezer, washed then boiled with hot water. Shrimp - received fresh shrimps stored in walk-in refrigerator, washed then boiled with hot water or stir fried with oil above 300 degree F.

Observed crab, crawfish, and clam stored in the walk-in freezer. The crab, crawfish, and clam stored in the



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walk-in freezer were measured between -8 degree F and - 15 degree F at the time of this inspection.

On this date, a critical handwashing violation and a critical food temperature violation were observed at the time of this inspection. Also, the routine inspection was conducted at the same time of this foodborne illness complaint inspection. Please refer the routine inspection report for the critical violations and the additional violations.

Temperature of hot water at all sinks were measured at 123 degree F.
Two (2) chlorine sanitizer cloth buckets were measured at 100 ppm.
The dish wash machine quaternary ammonium sanitizer was measured at 200 ppm.
Temperature of foods in walk-in refrigerator was measured at 34 degree F.
Temperature of foods in walk-in freezer was measured between - 8 degree F and -15 degree F.

RESULTS:

The critical violations were corrected on site.
No further action warranted at this time. The case is closed on this date.

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

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113996, 113998,
114037

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

Overall Inspection Comments

A routine inspection was conducted at the same time of this foodborne illness complaint inspection. Refer the routine inspection report for additional violations.

Signature(s) of Acknowledgement

NAME: Xiaomin Liu
TITLE: PIC

Total # of Images: 0