

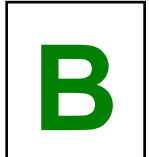


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RO CHINATOWN FAST FOOD		DATE 5/17/2022	REINSPECTION 5/18/2022	PERMIT 1/31/2022
LOCATION 227 W FOOTHILL BL, RIALTO, CA 92376			INSPECTOR Ulysses Rodriguez	
MAILING ADDRESS 227 W FOOTHILL BL, RIALTO CA 92376			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:30 AM	TIME OUT 1:50 PM	FACILITY ID FA0015474	RELATED ID PR0020504	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 80

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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			4	
2. Communicable disease; reporting, restrictions & ex				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
In				2
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	⊗
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			+	4
21. Hot and cold water available				
In			4	⊗
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In				⊗
23. No rodents, insects, birds, or animals				

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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	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	⊗



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RO CHINATOWN FAST FOOD	DATE 5/17/2022
LOCATION 227 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Ulysses Rodriguez

54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Permit is suspended and facility is closed due to active German cockroach infestation. Notice of closure is posted at this time.
--------------------	---	---

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED MAJOR

POINTS 4	Compliance date not specified Complied on 5/17/2022 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: 1. Upon questioning, cook stated that food contact surfaces are cleaned with a detergent. When asked about sanitizing frequency, cook stated that food contact surfaces are not sanitized. All food-contact surfaces of utensils and equipment shall be clean and sanitized. Corrected on site: Employees were instructed on how to set up a sanitizer solution bucket and sanitizer compartment at the three-compartment sink to clean and sanitize food-contact surfaces equipment and utensils. 2. Observed utensils stacked on a storage rack above the three-compartment sink. Employees stated the utensils were clean. Observed water in between the stacked utensils. Ensure equipment and utensils that are cleaned and sanitized are allowed to fully air-dry prior to storage and use. Corrected on site: Employees were instructed to rewash all of the wet utensils.
--------------------	--	--

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: <https://youtu.be/Gz6zPqZtv2s>

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

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed several live and dead nymph and adult cockroaches in the following areas of the facility: 1. On the floor in the dry storage area across from the walk-in refrigerator. 2. Inside of and on the floor under the mop sink. 3. On the floor under the three-compartment sink. 4. In a storage area beneath the hot-holding equipment. 5. On the floor in the server area. Eliminate cockroach infestation from facility and maintain facility free of all vermin. Clean and sanitize all affected areas and maintain clean. A reinspection will be conducted on 5/18/2022 to verify compliance. Manager was advised to call the customer service line should more time be required prior to reinspection.
--------------------	--	---

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)

More Information: https://youtu.be/1yuxW_p9Bxs



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RO CHINATOWN FAST FOOD	DATE 5/17/2022
LOCATION 227 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Ulysses Rodriguez

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Complied on 5/17/2022
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Upon questioning, cook was not knowledgeable of the following:
- Proper cooling procedure
- Proper warewashing procedure at a three-compartment sink
- Minimum sanitizer solution concentration when using chlorine
- Minimum sanitizing frequency of food contact surfaces

Ensure that all food employees shall have adequate knowledge of, and are properly trained in, food safety as it relates to their assigned duties.

Corrected on site: Employee was educated.

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>

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114000

Inspector Comments: Upon questioning, cook stated that ribs are cooked and then left out on a prep table to cool for two to three hours to cool before being moved to the walk-in refrigerator.

Ensure to use an approved method when cooling food:
Approved cooling methods include:

1. Placing the food in shallow pans.
2. Separating the food into smaller or thinner portions
3. Using rapid cooling equipment such as chill blasters
4. Using containers that facilitate heat transfer.
5. Adding ice as an ingredient.
6. Using ice paddles.
7. Inserting appropriately designed containers in an ice bath and stirring frequently.
8. In accordance with an approved HACCP plan.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: <https://youtu.be/hiOExyNgDIQ>

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Compliance date not specified
Complied on 5/17/2022
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Measured the maximum hot water temperature at the following sinks to be:
- 96.4F at the three-compartment sink
- 101.3F at the food prep sink
- 112.3F at the mop sink

Handwash sinks in the kitchen, server area and customer restroom all reached a minimum hot water temperature of 100F.

Ensure a minimum hot water temperature of 120F is provided at both the prep sink and mop sink and a minimum of 100F at the three-compartment sink.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RO CHINATOWN FAST FOOD	DATE 5/17/2022
LOCATION 227 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Ulysses Rodriguez

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed several 5-gallon buckets of sauces and good stored on the floor beside the cold-holding unit and in the dry storage area. Ensure all food is stored at least six (6) inches above the floor.
--------------------	---	--

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

More Information: <https://youtu.be/km4FCy IQ44>

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114087, 114089	Inspector Comments: Observed crispy noodles that are prepackaged in the facility missing labels that meet the requirements as prescribed by the Sherman Food, Drug, and Cosmetic Law. (a) Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law (Part 5 (commencing with Section 109875)), 21 C.F.R. 101-Food Labeling, 9 C.F.R. 317-Labeling, Marking Devices, and Containers, and 9 C.F.R. 381-Subpart N Labeling and Containers, and as specified under Sections 114039 and 114039.1. (b) Label information shall include the following: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling. (c) Bulk food that is available for consumer self-service shall be prominently labeled with either of the following in plain view of the consumer: (1) The manufacturer's or processor's label that was provided with the food. (2) A card, sign, or other method of notification that includes the information specified under paragraphs (1), (2), and (5) of subdivision (b).
--------------------	---	---

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: 1. Observed the sides of cooking equipment under the exhaust hood to have excessive food debris and grease build-up. 2. Observed spaces under the hot-holding unit to have excessive grease and sauce build-up. 3. Observed the fan guards in the walk-in refrigerator to have excessive dust build-up. Clean the sides of cooking equipment and maintain them free of excessive food debris and grease build-up.
--------------------	---	--

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RO CHINATOWN FAST FOOD	DATE 5/17/2022
LOCATION 227 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Ulysses Rodriguez

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Complied on 5/17/2022
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed three soiled wiping cloths stored on a cutting board attached to a cold-holding unit. Upon questioning, cook stated wiping cloths are used once then put away in a hamper.

Ensure wiping cloths are used only once unless maintained fully submerged in clean sanitizer solution when not in use or in between uses.

Corrected on site: Employees set-up a sanitizer solution bucket and stored their towels fully submerged in the solution.

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)

More Information: <https://youtu.be/QGKUN9MDxjg>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed the faucets at the three-compartment sink and handwash sink beside the three-compartment sink to be leaking and in disrepair.

Repair/replace the plumbing for the faucets at the three-compartment sink and adjacent handwash sink and maintain plumbing fixtures in good repair.

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

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Observed the floors throughout the facility to have excessive food debris and grease build-up, particularly in the dry storage area across the walk-in refrigerator and below the cooking equipment under the exhaust hood.

Clean the floors and maintain the facility free of excessive food debris and grease build-up.

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))

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RO CHINATOWN FAST FOOD	DATE 5/17/2022
LOCATION 227 W FOOTHILL BL, RIALTO, CA 92376	INSPECTOR Ulysses Rodriguez

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments

Notice of new health permit removed.

Notice of closure is posted at this time. Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was e-mailed to the facility.

The following forms/handouts were provided:

- Re-score Inspection
- Top 5 CDC Risk Factors
- Proper Cooling Methods
- Proper Warewashing Procedure

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](#).

Signature(s) of Acknowledgement

No sig

NAME: Qiong Lin
TITLE: Lead