



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RED CASTLE & KOREAN BBQ HOUSE		DATE 3/7/2019	REINSPECTION DATE 3/11/2019	PERMIT EXPIRATION 11/30/2019
LOCATION 403 S RIVERSIDE AV, RIALTO, CA 92376			INSPECTOR Cheryl Barahona	
MAILING ADDRESS 403 S RIVERSIDE AV, RIALTO CA 92376			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:12 PM	TIME OUT 5:10 PM	FACILITY ID FA0028532	RELATED ID PR0037266	PE 1622

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 72

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			2
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			2
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O 5. Hands clean and properly washed; gloves used prop	+	⊗	2
○ In	6. Adequate handwashing facilities supplied & accessib	+	⊗	2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
○ In	N/O N/A 8. Time as a public health control; procedures & record	+		4 ⊗
○ In	N/O N/A 9. Proper cooling methods	+		4 ⊗
○ In	N/O ○ N/A 10. Proper cooking time & temperatures			4
○ In	N/O ○ N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
○ In	○ N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated	+		4 ⊗
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized	+	⊗	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source			4
○ In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
○ In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	N/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
○ In	21. Hot and cold water available	+		4 ⊗
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
○ In	23. No rodents, insects, birds, or animals			4 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	⊗
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	⊗
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	1
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	⊗
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 3/7/2019
Violation Reference -

Inspector Comments: Prior to returning to the preparation table, employee, put on used/soiled latex gloves over cotton gloves and continued to pick up a cutting knife.

NOTE: Corrected on site. The employee was directed to discard the soiled gloves and remove cotton gloves from the cooking area.

Gloves are to be used for no more than one task. Employees are not to wear cotton gloves or use unapproved hand coverings.

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>

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

POINTS
4

Compliance date not specified
Complied on 3/7/2019
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: A)
Observed dish machine data plate indicate only hot water sanitizing as on option which required 174 degree F hot water. Hot water was measured at ~130 degrees F during use. Chlorine sanitizer was added to dishwasher, though was detectable at approximately 10 ppm.

Discontinue use of dishwasher until repairs can be made to meet manufacturers requirements.

Corrected on site, dishes were rewashed.

B.) Observed the following items stored inside a water –filled container:

- 1.) one (1) in-use ice cream scoops measured at 67.8F degrees.
- 2.) one (1) in-use tongs for beef dipping measured at 64F degrees.

Operator stated that utensils are stored in container all day long. Utensils have been in container for less than 2 hours.

Ensure all food contact surfaces are maintained in a manner to prevent contamination and or bacterial growth. Keep in-use utensils in temperature control or replace/sanitize utensils every four (4) hours.

NOTE: Corrected on site. Operator placed containers in reach-in refrigerator.

C.) Observed four (4), recently washed, deep plastic pans stacked on top of each other without adequate means to air dry.

Ensure cleaned and sanitized utensils and equipment is allowed to adequately drain and air dry.

NOTE: Corrected on site. Operator unstacked the pans to allow for proper air drying.

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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 3/7/2019
Violation Reference -

Inspector Comments: 1.) Observed hand washing sink obstructed by a dish cart. Observed the following items were observed in the handwashing sink: scissors, tongs, two (2) metal scrubbing pads.

Ensure the handwashing sink is always accessible to ensure proper handwashing is performed in the facility.

Corrected on site.

2.) Observed paper towels outside the paper towel dispenser.

Ensure all disposable paper towels, in the facility, are properly installed inside a dispenser.

Corrected on site.

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)

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS
2

Compliance date not specified
Complied on 3/7/2019
Violation Reference - HSC - 114000

Inspector Comments: Observed time as a public health control used (for rice cakes, rice paper, and rice noodles) but this food has not been marked or otherwise identified. The food has been out of temperature control for less than 2 hours (measured at 63F -66F degrees).

When only using time as a public health control for potentially hazardous food, ensure PHF items is be marked or otherwise identified that it has been out of temperature control for less than four hours.

NOTE: Corrected on site. Operator moved both above mentioned food items into the walk-in refrigerator.

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Complied on 3/7/2019
Violation Reference - HSC - 114000

Inspector Comments: Observed approximately 20 pounds of house-made mashed potatoes improperly cooling in a deep bowl.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site.

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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

POINTS 2	Compliance date not specified Complied on 3/7/2019 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed severe dents on the following cans on seams: 1.) Two (2) 6lb 10 oz can of Corn 2.) One (1) 4.85 lbs. can of Oyster sauce Ensure to maintain canned food free from dents to protect food from contamination. NOTE: The cans were voluntarily condemned and discarded. See violation 52.
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Complied on 3/7/2019 Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: A.) Observed handwashing sink hot water shut off at valve underneath handwash sink. NOTE: the operator was educated on proper handwashing procedures and was immediately asked to turn the hot water valve back on. Ensure to maintain all equipment in good working order to facilitate good handwashing procedures and to minimize contamination of food. B.) Observed the mop sink and preparation sink was only able to provide hot water at temperatures between 110°F and 112°F. Ensure to maintain all equipment in good working order to facilitate good handwashing procedures and to minimize contamination of food. Provide hot water of at least 120 degrees F at these sinks. Please contact EHS for review and approval prior to installing new equipment at (800)442-2283. NOTE: a re-inspection will be conducted within 48 hours to ensure compliance. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. NOTE: Operator turned on the hot water valve under the 3 compartment sink and returned hot water to the handwashing sink.
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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)



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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)	<p>Inspector Comments: A.) Observed the double doors, behind the standing reach-in refrigeration unit adjacent to the walk-in freezer, to open directly to customer area.</p> <p>Ensure to secure and protect all food items and kitchen equipment away from customer access and reach.</p> <p>B.) Observed an unapproved customer self-service ice cream cone station by the facility main entrance.</p> <p>Ensure to maintain all food service activities away from customer access and reach.</p> <p>C.) Observed an unapproved front meat station located in the restaurant seating area.</p> <p>Ensure to maintain all food service activities away from customer access and reach.</p> <p>D.) Observed an server station (with silverware, and front of the house items) located in the restaurant seating area.</p> <p>Ensure to maintain all food service activities away from customer access and reach.</p>
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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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<p>Inspector Comments: Observed two (2) boxes of raw beef briskets stored directly on the floor inside the walk-in freezer.</p> <p>Ensure foods are stored at least 6 inches above floor.</p>
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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))

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	<p>Inspector Comments: Observed several containers that were not ANSI approved throughout the facility.</p> <p>Discontinue the use of this equipment. Obtain approved, food-grade, equipment for proper food storage that is NSF approved, or equivalent.</p>
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<p>Inspector Comments: Observed two (2) light bulbs burned out above the preparation table and mop sink.</p> <p>Repair/ replace light bulb in order to have adequate lighting to facilitate cleaning and inspection in the food preparation area.</p>
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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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following wiping cloths violations: 1.) Two (2) wet and soiled wiping cloth found on top of the preparation station and salad preparation area. 2.) One (1) wet and soiled wiping towel, used as slip resistant, under a cutting board. 3.) Three (3) wet and soiled wiping cloths stored outside the sanitizer bucket. Ensure all wiping cloths are fully submerged in sanitizer after each use. Wiping towel is intended for cleaning purposes only. <u>NOTE: Corrected on site. Operator was instructed to store all towels in the sanitizing towel bucket.</u>
	Not In Compliance Violation Reference - HSC - 114135, 114185.1	

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: A.) Observed a leak on the handwashing sink faucet and on the mop sink faucet. Hot water was shut off at handwash sink to remedy leak. Discontinue turning off hot water valve. Repair or replace leaking faucets. Ensure that all plumbing is up to code and in good working condition. B.) Observed air gap missing between draining pipe and floor sink under the preparation sink. <u>Ensure all pipes draining into a floor sink have at least a 1 inch air gap.</u>
	Not In Compliance 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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: Observed air curtain above delivery door to not turn on when door is opened. <u>Ensure air curtain is fully operational at all times when opened.</u>
	Not In Compliance 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)



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed eight (8) employees without a valid and/or current San Bernardino County food worker card. Provide current valid San Bernardino County food worker card for these employees within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services by email to sbcfoodworker@gmail.com or via mail or fax to 909-387-4323. Fail to comply 100% will result in a charged inspection of \$122.50 minimum to verify compliance. After this date, if these employees might no longer be working at this facility, person in charge shall clearly indicate the dates of termination onto the Missing Food Handler Cards- Inspector Handouts.
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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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

51. PLAN REVIEW

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: A plan check consultation is required at this time for several areas in this facility which do not meet current requirements. Transfer of ownership last occurred November 2018.
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Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following was voluntarily condemned and discarded: 1.) Two (2) 6lb 10 oz can of Corn 2.) One (1) 4.85 lbs. can of Oyster sauce
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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



Public Health
Environmental Health Services

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NOTE:

Please contact Environmental Health Plan Check Department at 1(800)442-2283 to schedule a consultation to discuss operational and facility changes within 30 days.

The following unapproved areas of open food service was observed on this day:

- 1.) Customer self-service ice cream cone station.
- 2.) Meat slicing area with open raw beef.
- 3.) Server station with open food and front-of-the-house items.

Discontinue the use of these areas until plan check review is conducted.

“C” grade card was posted on this day. Do not remove, relocate, or obscure from public view. Failure to comply may result in a billable repositing inspection.

Due to this facility receiving a score below 80, a re-score inspection request must be submitted within 30 days.

PEP talk given.

The following documents were provided to the operator:

- 1.) Missing Food Handler – Inspector worksheet
- 2.) Top 5 CDC risk factors
- 3.) Active Managerial Control Sheet
- 4.) Hand washing
- 5.) Proper Cooling Methods sheet
- 6.) Request for a Re-score Inspection Form
- 8.) Stickers: 3 compartment sink, Cold hold.

NOTE: PEP talk given at this time.

Reinspection for the hot water and dish machine will occur Monday, 3/11/19, to determine compliance.

Signature(s) of Acknowledgement

NAME: meehee an
TITLE: Owner