



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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| FACILITY NAME NO 1 ASIA BUFFET | | REINSPECTION DATE Not Specified | INSPECTOR Ashley Flores | DATE 9/29/2020 |
| LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739 | | PERMIT EXPIRATION | IDENTIFIER: None | |
| TIME IN 4:29 PM | TIME OUT 5:12 PM | FACILITY ID FA0010319 | RELATED ID CO0072927 | PE 1622 |
| | | SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to conduct a food borne illness investigation.

Reference - HSC

The complainant alleged that three (3) people have gotten sick after two (2) hours from eating the following items at this facility on Tuesday September 22: CHICKEN, OYSTERS, SPINACH WITH CHEESE, FRIED RICE, SHRIMP, JELLO, CHICKEN STICKS, FRENCH FRIES. The complainant alleged to having sought medical attention after experiencing the following symptoms: vomiting, diarrhea, fever, dizziness, and stomach pain.

On this date, the person in charge was aware of the complaint. Person in charge explained that complainant called and requested facility to provide a refund and pay medical bills. Person in charge explained that they informed the complainant that they could issue a refund but complainant did not return or call back. Person in charge explained that to her knowledge the facility had not had any power outage, water outage, sewage problems, or sick employees. Person in charge explained that since the COVID pandemic, preparation of meats has changed as delivery of meats is no longer coming in frozen but are received fresh.

The following observation were made this day in the facility:

Chicken: Observed chicken in reach-in and walk-in refrigeration to measure 41 F or below. Observed container of marinated chicken in reach-in cooler without a lid (see violation). Observed two (2) containers of marinated chicken in the walk-in freezer stored directly on the floor (see violation).
Oysters: Observed three (3) trays of oysters out of temperature (see violation).
Spinach with cheese: Did not observe at the time of this inspection.
Fried Rice: Observed rice in hot holding unit to measure 135 F or above. Observed rice scoop in container of water to measure 86 F (see violation).
Shrimp: Observed shrimp in reach-in coolers to measure 41 F or below.

Observed employee wiping food contact surfaces with cloth that measured 0ppm for any sanitation (see violation). Observed unclean knives stored with clean knives (see violation). Observed dead adult cockroaches in storage area away from food preparation/storage (see violation).

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

16K007 Proper hot and cold holding temperatures



Compliance Date: Not Specified

Inspector Comments: 2. Observed reach-in cooler with the following potentially hazardous foods out of temperature:

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

- Fried chicken measured 52 F
- Three (3) trays of oysters measured between 51-53 F

Note: The internal thermometer read above 50 F and the external thermometer read above 50 F. Person in charge explained that out of temperature foods had been placed in cooler over 4 hours ago.

Ensure all potentially hazardous foods (PHF) are maintained at 41 F or below for cold holding and 135 F or above for hot holding.

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



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16K014 Food contact surfaces: clean and sanitized



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed employee cleaning reach-in coolers doors and counters with a wet wiping rag that measured 0 ppm for any sanitizer.

Required sanitizer levels for food-contact surfaces are as follows:

- 1) 100 parts per million (ppm) of chlorine for 30 seconds
- 2) 200 ppm of quaternary ammonia for 1 minute
- 3) 25 ppm of iodine for 1 minute
- 4) Or any other sanitizer that complies with Title 40 of the CFR

Corrected on site: Employee was educated on food contact surfaces being cleaned and sanitized with proper sanitizer levels.

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>

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed 14 dead adult cockroaches behind unused buffet area that is currently used as storage for chairs and non-food items. Did not observe any evidence of vermin in any food preparation/storage area.

Clean/sanitize area and ensure facility is kept clean of vermin.

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)

16K027 Food separated and protected

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Observed container of marinated raw chicken in reach-in cooler without a lid.

Ensure all food is stored covered and separated to prevent possible contamination.

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.

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed two (2) containers of raw meats stored on the floor of walk-in freezer.

Ensure food is stored at least 6 inches off the floor at all times.

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))

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: 1. Observed rice scoop in container of water that measured 86 F.

In a container of water, if the water is maintained at a temperature of at least 135°F or below 41°F (ice water) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of residues.

2. Observed three (3) unclean knives stored with clean knives on magnetic strip by walk-in cooler.

Ensure utensils are properly clean and sanitized before storing with other clean utensils.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

Overall Inspection Comments



Public Health
Environmental Health Services

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The purpose of this inspection was to conduct a food borne illness investigation inspection as well as a routine inspection. Please check routine inspection conducted to see all other violations not related to this complaint on the EHS website.

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

NAME: Joanna Pacheco
TITLE: Manager

Total # of Images: 0