



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WORLD BUFFET				REINSPECTION DATE Not Specified	INSPECTOR Ngoc Le	DATE 6/6/2019
LOCATION 1919 E RIVERSIDE DR, ONTARIO, CA 91761				PERMIT EXPIRATION 9/30/2019	IDENTIFIER: None SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	
TIME IN 3:16 PM	TIME OUT 4:07 PM	FACILITY ID FA0032748	RELATED ID PR0042611	PE 1622		

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Health permit to operate was temporarily suspended on 5/30/19 due to evidences of active rodent infestation.

At the time of this inspection, after a thorough inspection throughout this food facility including but not limited to the front kitchen, back kitchen, sushi bar and dinning area, no evidences of past or active rodent infestation observed. Observed 30-40 empty rodent paper glue traps throughout the areas listed above. Observed all gaps, holes, and crevices were eliminated. Manager produced a receipt of professional pest control service on 6/6/19 which stated "inspected all traps, no activity seen, all clean".

According to the manager all contaminated or suspected of contamination areas were washed with hot water and sanitized with 100 - 200 ppm of Chlorine. Manager stated that facility will have weekly pest control service.

Observed all food to be in safe and free of contaminant condition. Observed hot and cold water available throughout this food facility. Observed equipment, food contact surfaces, nonfood contact surfaces, floors, walls and ceilings maintained in clean and good working condition.

RESULT(S):

Health permit was hereby reinstated.
Facility may now open to the public.

Description: The health permit to operate is hereby reinstated and facility may open.



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FACILITY NAME WORLD BUFFET	DATE 6/6/2019
LOCATION 1919 E RIVERSIDE DR, ONTARIO, CA 91761	INSPECTOR Ngoc Le

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This re-reinspection was requested by the person in charge of this food facility.

The purpose of this re-reinspection was to determine compliance regarding to facility closure due to evidences of active rodent infestation on 5/30/19.

OBSERVATION(S):

Observed closure sign remained posted at the front entrance. Also observed sign "remodel" on traffic cones around the entrance of this facility.

After a thorough inspection throughout this food facility including but not limited to the front kitchen, back kitchen, sushi bar and dining area, no evidences of past or active rodent infestation were observed. Observed 30-40 empty rodent paper glue traps throughout the areas listed above. Observed all gaps, holes, and crevices were eliminated. Manager produced a receipt of professional pest control service on 6/6/19 which stated "inspected all traps, no activity seen, all clean".

Observed all food to be in safe and free of contaminant condition. Observed hot and cold water available throughout this food facility. Observed equipment, food contact surfaces, nonfood contact surfaces, floors, walls and ceilings maintained in clean and good working condition.

According to the manager all contaminated or suspected of contamination areas were washed with hot water and sanitized with 100 - 200 ppm of Chlorine sanitizing solution. Manager stated that facility will have weekly pest control service.

RESULT(S):

Facility may now open to the public.

Closure sign was removed.

Grade card "B" posted on the front entrance door. The Letter Grade Card must not be defaced, marred, camouflaged, relocated, hidden, or removed. Failure to comply will result in billable re-inspection with an hourly rate of \$245.00 per hour with a minimum charge of \$122.50.

Eliminate all vermin, or evidences of vermin infestation off this food facility. Take necessary preventative measures as often as needed.

NOTE: a follow up inspection will be conducted on or after 6/13/19 to determine compliance regarding to vermin activity throughout this food facility. Any evidences of active vermin infestation including but not limited to rodent shall result in permit suspension and facility closure.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

Overall Inspection Comments

No summary comments have been made for this inspection.

Total # of Images: 0