



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RIALTO BUFFET		DATE 10/21/2020	REINSPECTION DATE 11/04/2020	PERMIT EXPIRATION 8/31/2070
LOCATION 201 E BASELINE RD, RIALTO, CA 92376			INSPECTOR Vanessa Salcedo	
MAILING ADDRESS 201 E BASELINE RD, RIALTO CA 92376			IDENTIFIER: PEP	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:00 AM	TIME OUT 3:48 PM	FACILITY ID FA0013034	RELATED ID PR0017339	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 74

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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
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 prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	⊗
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	2
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, display				
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				
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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	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	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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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54. PERMIT SUSPENSION

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an active cockroach infestation.

- Remove/eliminate all evidence of the cockroaches using an approved method of pest control as soon as possible.
- Seal all gaps/crevices in the facility.
- Clean and sanitize the affected areas.

All evidence of cockroaches activity must be eliminated from the facility prior to reopening. The facility must remain closed for at least 24 hours prior to reopening.

Call Environmental Health Services at (800) 422-2283 in order to schedule a supervisor review and prior to opening the facility.

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

Inspector Comments: 1) Observed the following to be wet, stacked and stored in a manner which did not allow for adequate draining and air drying.

- Clean pans on the clean dish storage rack near the three compartment sink
- Clean cups by the soda machine

Ensure that all clean dishes are allowed to completely air dry after the sanitizer step prior to use or storage.

2) Observed mold like build up on the ice deflector inside the ice machine.

Ensure all food contact surfaces are maintained in a clean and sanitary condition. Clean and sanitize all areas of the ice machine that may come into contact with food.

3) Observed can opener to be covered in residue and debris build up. Operator was observed rinsing the can opener in water without soap and did not sanitize then set it on the rack where other clean containers were air drying.

Ensure to properly clean and sanitize can opener and all food contact surfaces.

4) Observed mechanical warewash machine to be nonfunctional.

Maintain all equipment in good repair.

A reinspection will be conducted in one (1) week to determine compliance.

Food workers were advised to use the three (3) compartment sink for warewashing until the mechanical warewash machine is repaired/replaced.

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

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: 1) Observed the following dead cockroaches:</p> <ul style="list-style-type: none"> -Two (2) American cockroaches by walk in refrigerator -One (1) American cockroach in the employee's restroom -Two (2) German cockroaches by the water heater -Three (3) German cockroaches under storage racks by employee restroom -One (1) German cockroach by warewash sink <p>2) Observed the following live cockroaches:</p> <ul style="list-style-type: none"> -One (1) German cockroach by the water heater -Two (2) German cockroaches under storage racks by the employee restroom <p>Eliminate these cockroaches then clean and sanitize all affected areas. Ensure that the facility remains free of vermin.</p> <p>A reinspection is required to determine compliance f no vermin in the facility.</p>
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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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Upon questioning, an employee could not demonstrate adequate knowledge in the following areas:</p> <ul style="list-style-type: none"> -Proper chicken, shrimp and beef cooking temperatures -Proper warewashing procedure -Proper sanitizer bucket concentration <p>Ensure employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.</p> <p>Corrected on site: employee was educated during the inspection.</p>
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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>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following potentially hazardous foods (PHFs) cold held above 41 F:</p> <ul style="list-style-type: none"> -A medium clear container filled with shelled eggs to measure between 53.4 F-61.5 F -Four (4) shelled eggs on ledge of cold holding unit to measure between 80F-82F <p>NOTE: Per employee the container of eggs were placed there half an hour prior to temperature measurement and the four (4) eggs on the ledge have been placed there since the day prior.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> <p>Corrected on site. Employee voluntarily discarded the four (4) eggs on the ledge and relocated the container of eggs inside the refrigerator.</p>
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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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21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed the handwash sink nearest to the door inside the men's restroom providing a maximum water temperature of 77F. Ensure that handwash sinks are able to provide both hot water of over 100F and cold water. <u>A reinspection will be conducted in one (1) week to determine compliance of hot water at the handwash sink.</u>
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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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	Inspector Comments: Observed three (3) medium containers filled with raw chicken to be stored on the top storage rack above ready to eat foods in the walk in refrigerator. Ensure that all food is stored, prepared, displayed or held so that it is protected from contamination.
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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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Observed approximately eight (8) cans of unapproved bug spray intended for residential use only stored throughout the facility. Ensure all toxic substances are approved and used according to manufacturer specifications.
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1) Observed multiple clear containers containing various powdered substances above the cold holding unit without labels. Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable. 2) Observed several boxes containing food placed on the floor in the walk in freezer. Ensure food is stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination.
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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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed debris build up on the following: -Refrigerator handles -Freezer handles -Small cold holding unit handles <u>Remove build up and maintain in a clean and sanitary condition.</u>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: Observed no sanitizer test strips at facility. Ensure test strips are provided to check sanitizer concentrations.
	Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed wet wiping towels stored in chlorine sanitizer solution at 0ppm. Maintain chlorine sanitizer solution above 100 ppm.
	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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Observed toilet paper to be out of the dispenser in the employee restroom. Ensure that toilet paper is provided inside a permanently installed dispenser.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed air curtain above delivery door near the walk in refrigerator non-operational. Ensure air curtain is fully operational at all times.
	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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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 floors throughout the facility to be covered in debris and grease build up. Ensure floors are kept clean and in good repair at all times.
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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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed One (1) food service worker(s) at this facility without a current/valid San Bernardino County Food Handler Card. Provide a valid San Bernardino County Food Handler Card for each of these workers within fourteen (14) days. A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance.
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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 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: Observed one (1) hose to be mounted to the wall by the warewash sink. Upon questioning, operator stated that the hose is used to clean the kitchen floor. Further review is required by Environmental Health Services Plan Check department.
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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 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Employee voluntarily discarded four (4) raw shelled eggs on this date.
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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."



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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.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

The permit was suspended on this date due to an active cockroach infestation.

The facility must remain closed for at least 24 hours prior to reinspection. Call Environmental Health Services at (800)442-2283 to schedule a supervisor review and prior to reopening the facility.

Notice of Closure posted on this date.

Do not remove or relocate notice of closure.

For a C grade (score of 70 to 79), the food facility must correct the deficiencies listed in the Official Inspection Report (OIR) and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a " B " grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a " B " grade is achieved on a re-score inspection.

A reinspection inspection is required in one (1) week to determine compliance of hot water at the handwash sink in the men's restroom and proper function of the mechanical warewash machine.

The following was provided to the operator:

- Food handler form
- Re-score form
- COVID 19 packet
- 5 CDC Risk factors
- Self inspection checklist
- Dishwashing sticker
- Is it done yet sticker
- Cold and Hot holding temperature sticker
- Handwashing sticker
- PEP talk video

If compliance is not met at the time of the initial reinspection, any future reinspection will be billed.



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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: Evan Lin
TITLE: Owner