



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WORLD BUFFET		REINSPECTION DATE 6/14/2019	INSPECTOR Jin Lee	DATE 5/31/2019
LOCATION 1919 E RIVERSIDE DR, ONTARIO, CA 91761		PERMIT EXPIRATION 9/30/2019	IDENTIFIER: None	
TIME IN 1:55 PM	TIME OUT 3:33 PM	FACILITY ID FA0032748	RELATED ID PR0042611	PE 1622
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE				

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This re-inspection was conducted at the request of the operator.

This facility was closed for business at the time of this inspection. Observed closure sign posted on the front door.

On 05/29/2019, the health permit for this facility was suspended due to a rodent infestation. On this date, after a thorough inspection of the entire facility, observed no evidence of active rodent infestation throughout the kitchen including the floor under ladder to the attic, the floor under along the wall through the front and back kitchen, the floor next to the floor sink at the sushi bar, all preparation tables, all storage shelves, and dining room. This kitchen and the dining area were observed as cleaned and sanitized at the time of this inspection.

However, observed excessive dried rodent droppings at the private party hall across the kitchen area.

1. Floor under the storage rack.
2. An large squared opening across the storage rack.
3. Every corner including near the exit door.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Ensure to clean and sanitize affected area in an approved manner.

The health permit to operate this facility could not be reinstated on this date. The health permit to this facility remained suspended.

Addition violations were observed and noted on this re- inspection.

A billable re-inspection will be conducted to determine compliance.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Observed excessive dried droppings at the private party hall across the kitchen area posed an imminent health hazard to the public.

The health permit for this facility remained closed. The notice of closure sign remained posted on this date.

The facility must remain closed until a billable re-inspection is conducted and the health permit is reinstated by environmental health services.

Contact environmental health at (800) 442-2283 when ready to re-open and a re-inspection will be conducted to verify compliance.

Do not move, relocate, or remove the closure sign. Failure to comply will result in a billable inspection at an hourly rate of minimum \$245.

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)

16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed black-mold like growth on the long rectangular shaped floor sink under the east 3-compartment sink.

Clean and sanitize this floor sink. Maintain all floors kept clean and sanitized at all times.

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



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16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed two (2) utensil scoops stored directly in the salt and flour bins with the handles of the scoops coming into contact with the salt and flour.

Discontinue this practice and store the scoop so that handle does not come into contact with the salt and the flour.

Corrected on site. The scoops were removed by the manager.

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)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed holes and gaps on the ceiling at the ladder to the attic and above the surveillance cam monitor in the dry storage area.

Seal all holes and gaps that can harbor vermin.

2. Observed a large square shaped opening at the bottom of the wall across the storage rack in the private party hall.

Seal the opening to prevent the harborage of vermin.

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))

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Christo Cheng
TITLE: Assistant Manager

Total # of Images: 0