385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
PHO SAI GON	7/1/2015	Next Routine	11/30/2015

LOCATION	INSPECTOR
8802 BASELINE RD A, RANCHO CUCAMONGA, CA 91701	Dior Porter

MAILING ADDRESS: 8802 BASELINE RD STE A, RANCHO CUCAMONGA CA 91701 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
10:00 AM	11:47 AM	FA0000532	PR0016404	1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of $4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of $122.50.

A

SCORE 91

See the following pages for the code sections and general requirements that correspond to each violation listed below.

In = In compliance
COS = Corrected on-site
N/O = Not observed
MAJ = Major violation
N/A = Not applicable
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		4	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	2
In	N/O	N/A	**9.** Proper cooling methods		4	2
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 reservice of food			2
In			**13.** Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	**14.** Food contact surfaces: clean and sanitized		4	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	2
			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	1
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	1
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	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Missing single service towels at the handwash sink in the restroom. Missing single service soap at the handwash sink in the kitchen. Provide single service soap and paper towels to the dispenser at all times.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS 4

Compliance date not specified
Complied on 7/1/2015
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Measured eggs and raw meat products holding at 50F inside the walk in cooler and reach in cooler near the cook's line. According to operator, the food was at 41F shortly before inspection and the unit is scheduled for defrosting 07/01/15. Operator relocated the items to the walk in freezer. Discontinue holding potentially hazardous food at unapproved temperatures. Repair units as necessary. Will return for reinspection to verify walk in cooler is holding food at 41F and below.

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/510012_how_to_keep_food_out_of_danger_zone.pdf

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 handles of scoops inside of bulk food items. Discontinue allowing for handles to come in contact with the food.

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.

48. FOOD HANDLER CERTIFICATION

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed 1 expired food handler card. Provide proof of valid certification within 14 days using the form provided. Failure to comply will result in $245/hr reinspection.

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 fax to 909-387-4272.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Tim N.
TITLE: