



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NO 1 ASIA BUFFET				REINSPECTION DATE Not Specified	INSPECTOR George Gonzales	DATE 6/21/2021
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:09 PM	TIME OUT 5:04 PM	FACILITY ID FA0010319	RELATED ID CO0078827	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: A complaint was received by San Bernardino County Environmental Health on 06/18/2021.

Reference - HSC

Nature of Complaint:
Complainant stated food was served cold on two separate dates.

Findings:
Manager was unaware of the complaint. Employee stated spring rolls and lettuce are only foods served cold.

Observations:
Observed the following:

1. Food measured at 41 F or below in the reach-in preparation refrigerator across from the cooks line.
2. Food measured at 41 F or below inside the walk-in refrigerator.
3. Food measured below 41 F inside the walk-in freezer.
4. Pho being hot held measured at 185 F.
5. Broth being hot held measured at 160 F.
6. Pork measured at 156 F taken off the cook's line to be served.
7. Chicken measured at 186 F taken off the cook's line to be served.
8. Precooked noodles reheated in the microwave to 170 F.
9. Rice measured at 129 F being hot held in the rice cooker.

Employee stated the rice was cooked three (3) hours prior to inspection.

NOTE: Corrected on site. Employee discarded rice. See VC&D.

COOLING:
Operator stated food cooked the day before is cooled rapidly using ice in shallow containers and placed inside of the walk-in refrigerator. Operator stated food is cooled within four (4) hours to below 41F. Observed pho cooling inside of the walk-in refrigerator measured at 55 F. Manager stated the soup was cooked two (2) hours prior to inspection.

REHEATING:
Observed food reheated in the microwave measured at 170 F for immediate service.

EQUIPMENT:
Observed a thermometer used for cooking at time of inspection.

Results:
This concludes the complaint investigation. This complaint will be closed.

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



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FACILITY NAME NO 1 ASIA BUFFET	DATE 6/21/2021
LOCATION 12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739	INSPECTOR George Gonzales

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed the following:

1. The hand wash sink near the cook's line to be obstructed by an equipment tray.

Discontinue this practice. Ensure all hand wash sinks are fully accessible and unobstructed

2. No hand soap inside the soap dispenser at the hand wash sink near the cook's line.

Ensure soap is always provided inside soap dispensers at all hand wash sinks.

NOTE: Corrected on site by operator.

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)

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed rice hot held inside a rice cooker measured at 129 F.

Employee stated the rice was cooked three (3) hours prior in inspection.

Ensure all potentially hazardous food is held at or above 135 F for hot holding procedures.

Note: Corrected on site. Operator discarded rice.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: Operator voluntarily condemned and destructed ~ twelve (12) pounds of cooked rice.

Reference - HSC - 113980

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."

Overall Inspection Comments

A complaint was received by San Bernardino County Environmental Health on 06/18/2021.

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](#).

Total # of Images: 0