



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS		DATE 2/25/2019	REINSPECTION DATE 3/04/2019	PERMIT EXPIRATION 6/30/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404			INSPECTOR Tamara King	
MAILING ADDRESS 12137 BLAIREMONT WY, ORLANDO FL 32825			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:27 PM	TIME OUT 6:02 PM	FACILITY ID FA0007709	RELATED ID PR0002551	PE 1620

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 72

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			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	+	⊗	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	+	⊗	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	+	⊗	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 reserve 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	+	⊗	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	⊗
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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
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	1
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS

4

Compliance date not specified
Complied on 2/25/2019
Violation Reference -

Inspector Comments: Observed an employee change tasks from handling the cash register and customer payments to food handling without washing hands in between tasks.

Corrected on site: Employee was directed to wash hands before resuming work. Education was provided at the time of the inspection on proper hand washing frequencies.

Employees are required to wash their hands: before beginning work; before handling food/equipment/utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, artificial nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper handwashing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

POINTS

4

Compliance date not specified
Complied on 2/25/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following foods stored in the 2-door reach in preparation refrigeration unit:

- 1/3 size 6 inch deep pan of raw shrimp measured at 48 degrees F, held in this unit since the previous night.
- 1/2 size 4 inch deep pan of raw shrimp measured at 47 degrees F, held in this unit for over 7 hours.

Corrected on site: The shrimp was voluntarily condemned and discarded. See violation 52.

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



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

9. PROPER COOLING METHODS



POINTS

4

Compliance date not specified
Complied on 2/25/2019
Violation Reference - HSC -
114000

Inspector Comments: 1) The following food was observed stored in the 2-door reach in preparation refrigeration unit:

- 1/2 size 6 inch deep pan of cooked chicken measured at 47, held in this unit for over 6 hours. Per operator, the chicken was cooked in the morning and placed in the unit to cool.
- 1/2 size 6 inch pan of cooked beef measured at 98 degrees F, per operator, the beef had just been placed in the unit. Per operator, the beef had been cooled at room temperature for approximately 45 minutes prior to being placed in the unit. OPerator indicated that the food had already been cooled.

Corrected on site: The cooked chicken was voluntarily condemned and discarded, see violation 52. The cooked beef was relocated to the walk in refrigeration unit to continue cooling to below 70 degrees within the next 1 hour and to below 41 degrees within the next 5 hours.

2) Observed three (3) full size 6 inch deep plastic pans of cooked orange chicken cooling on the shelf below the prep table located adjacent to the upright 2-door freezer. The cook was informed of the improper cooling practice. Cool potentially hazardous foods in containers less than four inches in height.

Education was provided on proper cooling methods.

All potentially hazardous food shall be rapidly cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within a total of 6 hours.

Cooling shall be by one or more of the following methods:

- a) Placing the food in shallow pans (recommend using heat-conductive pans).
- b) Separating the food into smaller or thinner portions.
- c) Using rapid cooling equipment such as chill blasters.
- d) Using containers that facilitate heat transfer.
- e) Adding ice as an ingredient.
- f) Using ice paddles.
- g) Placing containers in an ice bath, stirring food frequently.
- h) In accordance with an approved HACCP plan.
- i) Utilizing other affecting means as approved by the enforcing agency.

* Potentially hazardous food is to be cooled within 4 hours to 41°F if prepared from ingredients at ambient temperature.

** Deliveries of potentially hazardous food is to be cooled to below 41°F within 4 hours if received between 41°F to 45°F.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED



POINTS

4

Compliance date not specified
Complied on 2/25/2019
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed an employee washing dishes in the 2-compartment sink with 68 to 72 degree soapy water , rinse in unclean water and air dry.

Corrected on site: The employee was directed to rewash all equipment and utensils that were just washed with hot soapy water measuring a minimum of 100 degrees F, rinse in clear water, sanitize using a chlorine solution that measures a minimum of 100ppm and then air dry. Education was provided on proper warewashing.

When manually warewashing, equipment and utensils shall be properly washed by using the following steps:

- 1) Wash in warm soapy water measuring a minimum of 100 degrees F.
- 2) Rinse in clear water
- 3) Sanitize by soaking in a sanitizer solution of 100 ppm of chlorine for 30 seconds or 200 ppm of quaternary ammonia for one minute.
- 4) Air dry

2) Observed the wooden top food preparation table in the kitchen below the pass through window with heavily accumulation of food residue, grime, and debris.

3) Observed scoop stored in the bulk corn starch bag to have heavy accumulation of food residue and grime.

4) Observed a stack of plastic 6 inch deep full size containers used for food storage stacked together with the heavily soiled exteriors of the containers in direct contact with the clean interiors of the containers below.

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>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed two (2) personal employee beverages stored directly on the wooden top food preparation table that was observed actively in use in the kitchen.

Discontinue this practice.

Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

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 several bulk containers of condiments without any lids in the dry food storage area.

Provide lids to the containers of food in order to protect them from possible contamination.

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 one unlabeled spray bottle containing a blue liquid on the half door leading through the customer area, and one unlabeled spray bottle containing a brown liquid stored on the water heater.

Label the bottles. Ensure all spray bottles are labeled with the common name of the contents.

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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed raw eggs stored on a shelf directly above ready to eat foods in the walk in refrigeration unit. Discontinue this practice. Maintain eggs at the bottom of storage racks at all time to prevent potential cross contamination from egg breakage.
---	---	--

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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following: - Heavy grease and soot accumulation in the exhaust hood. Per the labels for the hood cleaning company affixed to the exterior of the exhaust hood, cleaning was due by 6/22/2018. - Heavy food and grease accumulation with grease dripping from on the bottom shelf of the food preparation table located adjacent to the upright 2-door freezer unit. - The interior, exterior, and handles of the plastic wheeled storage bin containing bulk bags of flour and corn starch. - The exterior and handle surfaces of the upright freezer unit. - The exterior surfaces of the 2-door reach in preparation top refrigeration unit at the cooks line. - The surfaces of the shelves throughout the facility observed with accumulation of food, grease, and dust residue. - The handles of the BBQ cabinet observed with heavy food residue and grease residue. - The handle of the walk in refrigeration unit observed soiled to touch and sight with food residue. - The interior and exterior of the microwave located in the dry storage room. - Wooden shelf at the base of the wall be the water heater observed with heavy grime build up. - The cooling racks in the walk in observed with heavy residue buildup and black residue on the sides. - The "cool curtains" in the walk in heavily soiled. - The handles of the hand washing sinks throughout observed with heavy accumulation of residues and build up. Clean and sanitize the surfaces. Maintain all surfaces in a clean and sanitary manner free of accumulation of dust, dirt, grease, food residue, and other debris to prevent potential cross contamination
---	---	---

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Complied on 2/25/2019 Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1) Observed a bowl being used as a scoop inside a container rice that was observed cooling on the food preparation counter. Corrected on site. Discontinue this practice. Use food grade approved scoops with designated handles and store handles upright, in a manner that prevent direct contact of handles with food. All utensils shall be durable and approved for commercial use. 2) Observed a rice cooker in the kitchen on the food preparation table labeled for "Household use only". Remove unapproved equipment from the facility. Ensure all equipment is ANSI approved for use in commercial facilities. 3) The gaskets of the 2-door refrigeration unit at the cooks line observed to be deteriorated. Repair or replace the gaskets. 4) Observed the walls in the walk in refrigeration unit to be in disrepair. Repair or replace the walk in refrigeration unit walls.
--------------------	---	---

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed CO2 tanks not secured to a rigid surface next to the ice machine. Secure CO2 tanks to a rigid structure.
--------------------	---	--

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: 1) The kitchen was observed heavily smokey during the inspection, the hood is not operating in an effective manner to remove smoke from the facility. Repair or replace the hood to ensure proper ventilation. Contact DEHS at 800-442-2283 prior to removing or replacing any equipment.
--------------------	---	--

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	<p>Inspector Comments: Observed a wet wiping cloth stored out of the approved sanitizer bucket on the food preparation table located below the pass through window in the kitchen.</p> <p>Discontinue this practice. 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. Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.</p>
	<p>Not In Compliance</p> <p>Violation Reference - HSC - 114135, 114185.1</p>	

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)

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

POINTS 1	Compliance date not specified	<p>Inspector Comments: 1) Observed personal keys and cigarettes stored on a shelf located directly above the food preparation table in the kitchen.</p> <p>Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.</p> <p>2) Observed the access panel in the storage closet adjacent to the kitchen to be open.</p> <p>Seal the access panel to prevent entrance and harborage of vermin into the facility.</p> <p>3) Observed a gap below the rear door of the facility greater than 1/4 inch.</p> <p>Seal the gap to prevent the entrance/ harborage of vermin in the facility.</p> <p>4) Observed the mop stored in the mop bucket filled with dirty mop water.</p> <p>Discontinue this practice. Ensure mops are stored in a manner that allows for adequate air drying and to prevent contamination of floors and walls.</p>
	<p>Not In Compliance</p> <p>Violation Reference - HSC - 114067 (j), 114123</p>	

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

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: 1. Observed thick food debris build up on the floors in the following areas of the facility:

- Below the cooking equipment.
- Below the 3- compartment sink.
- Below the storage racks of the dry food storage area.
- Below the preparation table.
- Below the BBQ Cupboard.

Clean the floors. Maintain the floors in a clean and sanitary condition free from an accumulation of dust, dirt, food residue, and other debris and clean frequently to prevent the harborage of vermin.

2. Observed floor tiles missing in the following locations:

- In the dry storage room.
- Below the cooking equipment
- In front of the cooking equipment.
- At the base coving in front of the walk in refrigeration unit.

Repair or replace the missing tiles. Maintain floors, smooth, durable, continuously smooth, nonabsorbent, and easily cleanable.

3) Observed heavy dust, dirt, and grease accumulation of the walls and ceilings in the facility.

Thoroughly clean the walls and clean the ceiling tiles. Maintain the walls and ceilings in clean and sanitary condition free from accumulation of dust, dirt, food residue, grease, and other debris.

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))

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: - 1/3 size 6 inch deep pan of raw shrimp measured at 48 degrees F, held in this unit since the previous night.
- 1/2 size 4 inch deep pan of raw shrimp measured at 47 degrees F, held in this unit for over 7 hours.

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."

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.

Overall Inspection Comments



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NEW CHINA EXPRESS	DATE 2/25/2019
LOCATION 1211 N WATERMAN AV, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

Grade card replaced on this date, a "C" grade card was posted this date.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Request for Rescore form, Food temperature stickers.

A follow up will be conducted in 1 week to verify that foods are being properly cooled and warewashing is being properly conducted.

Notes:

Hot water in the facility measured a minimum of 120F.
All hot holding temperatures observed above 135F.

****For a C grade****

The food facility MUST correct the deficiencies listed in the Official Inspection Report (OIR) and must submit to our Division a written request for a re-score inspection 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 may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

Signature(s) of Acknowledgement

NAME: bobby lumintang
TITLE: chef