



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | | | |
|---|---------------------|--------------------------|-------------------------|--|-----------------------------------|--------------------------------|
| FACILITY NAME HIEP THANH SUPERMARKET INC | | | | DATE 8/4/2020 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 3/31/2021 |
| LOCATION 822 N WATERMAN AV, SAN BERNARDINO, CA 92410 | | | | INSPECTOR Mechelle Rouse | | |
| MAILING ADDRESS 822 N WATERMAN AV, SAN BERNARDINO CA 92410 | | | | IDENTIFIER: Prepackaged Market | | |
| | | | | SERVICE: 001 - Inspection - Routine | | |
| | | | | RESULT: 03 - Corrective Action / No Follow up Required | | |
| | | | | ACTION: 01 - No Further Action Required | | |
| TIME IN 4:47 PM | TIME OUT 5:27 PM | FACILITY ID FA0000673 | RELATED ID PR0039242 | PE 1684 | | |

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 91

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 | | 4 | 2 |
| ○ In | | 6. Adequate handwashing facilities supplied & accessib | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | N/A | + | ⊗ 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | |
| In | N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | N/O | N/A | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|-----|---|-----|-----|--------------------------------------|
| ○ In | | 15. Food obtained from approved source | | 4 | |
| In | N/O | N/A | | | 2 |
| In | N/O | N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/O | N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| In | | N/A | | 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 |
| 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 | 3 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | ⊗ |
| 53. Impoundment | |
| 54. Permit Suspension | |



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

| | | |
|---------------------------|--|--|
| POINTS 4 | <p>Compliance date not specified Complied on 8/4/2020 Violation Reference - HSC - 113996, 113998, 114037</p> | <p>Inspector Comments: Cold holding reach in case located next to meat market observed to not be holding potentially hazardous foods in proper temperature. The following items were observed to be held at an internal temperature of 48-60F at the time of inspection.</p> <ul style="list-style-type: none"> - Raw pork bone-3 - Pork blood-3 - Raw pork stomach-6 - Pork Guts-6 - Pork Heart-8 - Pork Liver-3 -Pork Gizzards-2 - Pork Tongue-3 - Beef tendon-2 - Multiple forms of raw chicken-4 - Meat loaf-6 - Multiple bags of rice noodles that indicated on packaging to "keep refrigerated" - appx 60 bags <p>Note: Packaging also needs to state the date of packaging. Ensure to provide this when pre-packaging raw meat.</p> <p>Corrected on site. Product was voluntarily discarded and condemned due to improper temperature holding.</p> |
|---------------------------|--|--|

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

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: Observed approximately 7-10 house flies roaming around in main kitchen. Upon observation, front door was not closing properly and rear door was propped open. Air curtain was turned on mid inspection.</p> <p>Ensure that vermin such as flies remain out of the facility.</p> <p>A follow up will be conducted to ensure compliance.</p> |
|---------------------------|--|--|

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)

39. THERMOMETERS PROVIDED AND ACCURATE

| | | |
|---------------------------|---|---|
| POINTS 1 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159</p> | <p>Inspector Comments: Observed no functional thermometer in reach in cold case across from meat market area.</p> <p>Provide a functional display thermometer.</p> |
|---------------------------|---|---|

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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



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52. VC & D

POINTS
0

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

Inspector Comments: Multiple potentially hazardous foods were voluntarily discarded on this day due to improper temperature control:

- Raw pork bone-3
- Pork blood-3
- Raw pork stomach-6
- Pork Guts-6
- Pork Heart-8
- Pork Liver-3
- Pork Gizzards-2
- Pork Tongue-3
- Beef tendon-2
- Multiple forms of raw chicken-4
- Meat loaf-6
- Multiple bags of rice noodles that indicated on packaging to "keep refrigerated" - appx 60 bags

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.

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



Public Health
Environmental Health Services

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Letter grade "A" was posted on this day.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged follow up inspection at an hourly rate of \$245.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue(s):

Cited for any 4 point critical violation (violations 1-23)

Handouts Provided:

Five (5) CDC risk factors

Foodborne Illness-Causing Organisms in the U.S

Request for a Re-Score Inspection

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged inspection at an hourly rate of \$245.

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:

TITLE: