



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN CHOPSTIX		REINSPECTION DATE 9/29/2021	INSPECTOR Christine Pascua	DATE 9/22/2021
LOCATION 12119 APPLE VALLEY RD, APPLE VALLEY, CA 92308		PERMIT EXPIRATION 4/30/2022	IDENTIFIER: None	
TIME IN 3:01 PM	TIME OUT 3:40 PM	FACILITY ID FA0014793	RELATED ID PR0019541	PE 1620
SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED				

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Permit reinstated on this date. "A" grade card was placed near the front door of the facility. A follow up inspection will be conducted 09/29/2021 to review if facility is in compliance.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Re-inspection was conducted on this date to verify for vermin. Facility was closed on 09/17/2021 due to facility not completely free of vermin.

Observations on this date:

- No live cockroaches or other vermin on this date.
- Three dead cockroaches in the following areas: two in the mop sink, one in near the dry good storage box of cups.

Results: A follow up inspection will be conducted 09/29/2021 to review if facility is in compliance.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed three dead cockroaches in the following areas:

- 2 in the mop sink.
- 1 in the box of cups in the dry storage area.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed a small hole on the ceiling tile above the dry good storage area.

Repair/replace wall to be durable and smooth. Seal all holes/cracks to prevent from harboring 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

Re-inspection was conducted on this date. Re-inspection was requested by the person in charge.

A follow up inspection will be conducted on 09/29/2021.

"A" grade card was re-posted on this date.



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GOLDEN CHOPSTIX	DATE 9/22/2021
LOCATION 12119 APPLE VALLEY RD, APPLE VALLEY, CA 92308	INSPECTOR Christine Pascua

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

No Sig

NAME: Kheang
TITLE: person in charge

Total # of Images: 0