



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>KING BUFFET</b>		DATE 10/19/2022	REINSPECTION 11/02/2022	PERMIT 1/31/2070
LOCATION 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			INSPECTOR Keanu Yamaoka	
MAILING ADDRESS 204 E HOSPITALITY LN, SAN BERNARDINO CA 92408			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:20 PM	TIME OUT 4:55 PM	FACILITY ID FA0010147	RELATED ID PR0002496	PE 1622

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 81**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & ex			4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used pro			4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessi				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊘</span>	2
In	N/O	N/A	8. Time as a public health control; procedures & record	<span style="color: blue;">+</span>	<span style="color: red;">⊘</span>	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods			4
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	<span style="color: red;">⊘</span>

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			2
<span style="color: green;">○</span> In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	<span style="color: red;">⊘</span>

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	<span style="color: red;">⊘</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊘</span>
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	<span style="color: red;">⊘</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	<span style="color: red;">⊘</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊘</span>
46. No unapproved private homes/living or sleeping	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	<span style="color: red;">⊘</span>
53. Impoundment	
54. Permit Suspension	



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Table with 2 columns: Facility Name (KING BUFFET), Date (10/19/2022), Location (204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408), Inspector (Keanu Yamaoka)

7. PROPER HOT AND COLD HOLDING TEMPERATURES MAJOR

POINTS 4

Compliance date not specified
Complied on 10/19/2022
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the pork in the walk-in cooling unit, measured at approximately 51F. Upon questioning, the manager stated that the pork had been prepared two (2) hours prior to inspection.

Maintain the cold holding temperature of all potentially hazardous foods at or below 41F.

CORRECTED ON SITE: Operator relocated the pork to the freezer to allow for rapid cooling.

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

More Information: https://youtu.be/Rl6w5DtEs7w

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS MAJOR

POINTS 4

Compliance date not specified
Complied on 10/19/2022
Violation Reference - HSC - 114000

Inspector Comments: 1) Observed the following to exceed the four hour limit, located at the sushi self-service line:

- approximately one (1) pound of cooked rice
-sixteen (16) pieces of California sushi roll
-two (2) pieces of salmon roll
-five (5) pieces of Philadelphia roll
-six (6) pieces of Alaskan roll
-one (1) pound of salmon sashimi

Ensure food items held using time as a temperature control are marked or otherwise identified that it has been out of temperature control for less than four hours. All potentially hazardous food items shall be discarded after 4 hours. Food items shall not exceed the time marked.

CORRECTED ON SITE: Employee discarded the aforementioned food items. See VC & D.

2) Observed missing time stamps for each item of sushi at the sushi self-service line.

Ensure to mark or otherwise identify or label all food under time-as-a-public health control, to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control. Ensure that written procedures are maintained in the food facility and are available to the enforcement agency upon request.

NOTE: When using time as control only, the following conditions must be met:

- 1. The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.
2. The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
3. The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
4. Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** 1) Observed large metal containers above the two-compartment sink to be wet nesting.

Ensure all clean dishes/wares are allowed to completely air dry after the sanitizer step prior to use or storage.

2) Observed two (2) dead adult cockroaches in-between a stack of metal sheet pans, located on the shelving above the two-compartment sink. The sheet pans were not in-use at the time of inspection.

Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.

3) A box of plastic cups and two (trays) stored on the floor of the warewashing area.

Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.

**NOTE:** The aforementioned items were relocated to the warewashing area, pending cleaning and sanitizing.

**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:** <https://youtu.be/Gz6zPgZtv2s>

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed the following:

-a rodent dropping under the cold-holding unit adjacent to the cook line

-a dead cockroach by the mop sink

-several rodent droppings in the floor area by the water heater

-rodent droppings in the dry storage area, adjacent to the employee restroom

After a thorough search of the facility, observed no signs of an active infestation. **NOTE:** No food or food contact surfaced were observed to be contaminated.

Clean and sanitize all affected areas and maintain the facility free from vermin. Eliminate vermin from the facility.

**NOTE:** A follow up will be conducted in one (1) week to verify compliance of no vermin in the facility. Failure to comply may result in billable follow-up inspections.

**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)



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**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:** 1) Observed cleaning chemicals and dishwashing detergent, stored amongst soy sauce buckets and cutting boards. No contamination was observed.

Discontinue this practice. Ensure that all nonfood items and cleaning/sanitizing chemicals are stored separately from all food and food contact surfaces, so as to prevent contamination.

2) Observed the following uncovered foods throughout the facility:  
-ice, beneath the soda machine at the service station  
-shrimp, inside of the reach-in cooling unit, adjacent to the stove range

Ensure that all food is covered and stored in a manner to prevent contamination.

3) Observed one (1) container of raw chicken stored above one (1) container of raw beef, located inside of the walk-in refrigerator. No contamination was observed.

Discontinue this practice. Ensure to store raw poultry below all other meats and to store all raw meats in the correct vertical order.

4) Observed the following cans to be dented:  
-one (1) can of olives, 6 lbs  
-one (1) can of beets, 6 lbs  
-one (1) can of bamboo shoots, 6 lbs

Discard all dented or damaged cans. Ensure to inspect cans upon delivery and in storage to determine any potential adulteration of the contents inside.

CORRECTED ON SITE: Upon request, the operator discarded all dented cans.

**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.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:** Observed the following throughout the facility:

-one (1) squeeze bottle of vinegar  
-two (2) squeeze bottles of oil

Ensure that all food or ingredients, removed from the original packages are identified with the common name of the food, if not commonly identifiable.

**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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** Observed ice buildup along the door frame of the reach-in freezer.

Ensure that all equipment is properly operative and in good repair.

**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)



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> Observed the following: -cleaning chemicals and dishwashing detergent, stored amongst cutting boards, near the ice machine. No contamination was observed. -two (2) knives, containing food residue, stored on the magnetic knife holder, amongst the clean knives
		Ensure that all utensils and equipment are stored so as to be protected from contamination.

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> Observed the potable water lines of the employee restroom as well as the women's restroom to leak upon flushing.
		Repair/replace all plumbing fixtures.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> Observed an employee cellphone in workspace behind the sushi bar.
		Ensure a designated space for employee's personal items are separated from customer food and food-contact surfaces.

**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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> Observed a heavy accumulation of food debris and residue throughout the facility.
		Ensure that all floors, walls, and ceilings are maintained clean and in good repair.

**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))



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#### 52. VC & D

**POINTS**  
**0**

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

**Inspector Comments:** The operator has voluntarily consented to the condemnation and destruction of the following foods:  
-approximately one (1) pound of cooked rice  
-sixteen (16) pieces of California sushi roll  
-two (2) pieces of salmon roll  
-five (5) pieces of Philadelphia roll  
-six (6) pieces of Alaskan roll  
-one (1) pound of salmon sashimi

**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

#### 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

#### Overall Inspection Comments

"B" letter grade card was posted visibly within the facility.

DO NOT REMOVE, RELOCATE, OR MOVE GRADE CARD.

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

The following resources were provided to the operator:

- Request for Re-score handout
- 5 CDC Risk Factors handout
- Food Facility Self-Inspection Checklist

NOTE: A follow up will be conducted in one (1) week to verify compliance of no vermin in the facility. Failure to comply may result in billable follow-up inspections.

#### 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](#).



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**Signature(s) of Acknowledgement**

NAME:  
TITLE: