



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DELHI PALACE		DATE 12/3/2018	REINSPECTION DATE 12/17/2018	PERMIT EXPIRATION 3/31/2019
LOCATION 2001 S DINERS CT, SAN BERNARDINO, CA 92408			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 2001 DINERS CT, SAN BERNARDINO CA 92408			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:30 AM	TIME OUT 3:25 PM	FACILITY ID FA0004571	RELATED ID PR0009590	PE 1621

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 83

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 7. Proper hot and cold holding temperatures	+	4	⊗ 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		4	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		⊗	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	1
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	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	⊗

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	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified	Inspector Comments: A "Notice of Closure" seal was issue on this date. REASON FOR CLOSURE: Imminent health hazard -Cockroach infestation and Poor food handling practices and overall food facility maintenance and sanitation.
	Not In Compliance Violation Reference - HSC - 114409, 114405	

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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

POINTS 4	Compliance date not specified	Inspector Comments: Observed the following: 1.) Facilities ice maker covered in slime buildup around the outside , ice maker also had slime buildup accumulating on the inside that dripped into the consumers ice. Food manager was immediately informed to discontinue using ice make until it has been completely cleared, cleaned and sanitized. Corrected on site. Ice was removed from bin. Machine shall be completely clean prior to next inspection. 2.) Meat grinder observed soiled and not cleaned after last use. 3.) Large accumulation of food debris and food spills observed on food preparation table upon entering for inspection. Corrected on site. Preparation table was cleaned off prior to the end of inspection. Ensure that food contact surfaces are clean immediately after each use. Required sanitizer levels for food-contact surfaces are as follows: 100 parts per million (ppm) of chlorine for 30 seconds, 200 ppm of quaternary ammonia for one minute, and 25 ppm of iodine for one minute, or any sanitizer that complies with Title 40 of the CFR. Note: Inspection was conducted at 11:30am the exact opening time of facility. Ensure that kitchen is thoroughly cleaned the night prior to prevent vermin harborage.
	Complied on 12/3/2018 Violation Reference - HSC - 113984(e), 114097, 114099	

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>



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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: 1.) Observed three(3) live cockroaches in the following areas ; Behind stove, under and above mop sink.</p> <p>2.) Observed house flies in the back kitchen area (Screen door as a large gap at the bottom).</p> <p>The facility shall remain free from vermin activity at all times. Manager shown pest control receipt dated 11-28-18, no comments made as of the target pest , areas treated or summary of service.</p> <p>Prior to the next inspection, facility shall show an updated receipt with a detailed summary of findings.</p> <p>A follow up will be conducted on this item.</p> <p>Note: This is a repeat-repeat violation. The facility has undergone two supervisory reviews in which were all conducted due to cockroach infestation. The facility has undergone ownership change as of May 16, 2018 according to the manager but has not submitted the proper forms. A permit investigation will be conducted to confirm ownership change.</p>
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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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	<p>Compliance date not specified Complied on 12/3/2018 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed Cooked Basmati Rice in the front counter self service hot holding buffet line at 125-127F.</p> <p>Ensure that potentially hazardous food items are held at a minimum 135F at all times.</p> <p>Corrected on site. Rice was reheated to 165F and maintained at 135F.</p>
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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

27. FOOD SEPARATED AND PROTECTED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)</p>	<p>Inspector Comments: 1.) Observed seasoning without lid(black pepper like substance) in the dry storage area.</p> <p>2.) Observed minced garlic stored in the two door refrigeration unit located in the middle of the kitchen with no lid or form of overhead protection.</p> <p>3.) Observed one dented can of tomato paste. Item was VC&D see below for detail.</p> <p>Discontinue this practice. Ensure that all food items are properly stored.</p>
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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.



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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 Complied on 12/3/2018 Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed two(2) large pots stored on the ground upon arriving in kitchen. 1) One (1) sauce in which food manager stated contained yogurt was observed at 68F. Food manager stated this item was taken out 45minutes prior to inspection. The other did not contain potentially hazardous food items and was moved back into cooler. Ensure that potentially hazardous foods are maintained at 41F and below and that food items are stored six inches and above at all times.
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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: The following areas observed in need of cleaning: -Floor area underneath dry storage shelving observed to have a type of oil or liquid substance spilled. -Areas underneath the heavy cooking equipment in need of cleaning. -Cooking hood observed heavy accumulation of oil build up. -Dry storage shelving observed with dust, food accumulation build up. Ensure that all non-food contact surfaces are cleaned and sanitized in good condition. Manager was informed.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

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 - 114130, 114130.1, 114130	Inspector Comments: Observed the following: -Hand soap dispenser at bar missing its top covering -Broken paper towel dispenser at prep sink hand wash area. -Dry storage shelving observed broken Repair or replace these items in good working order.
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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

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 Complied on 12/3/2018 Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1.) Observed soiled utensils stored in room temperature water next to the cook line. Discontinue this practice. Soiled utensils shall be stored in ice water 41F and below or 135F and above to prevent bacterial growth. Corrected on site. Ice was added to water , utensils are now maintained at 41F.
		2.) Observed cups and bowls being used as scoops in multiple bins throughout the dry storage area. Discontinue this practice. Only scoops with handles shall be used to prevent cross contamination. Manager was informed.

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)

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

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 Complied on 12/3/2018 Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed back screen door open and a larger than one inch gap exposed at the bottom. Ensure to provide weather stripping of some sort to prevent vermin entry. Corrected on site. Door was closed.
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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

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 - 114143 (d), 114266	Inspector Comments: Observed multiple areas throughout the facility ceiling with gaps exposing the ceiling. - Ice maker/storage room - Dry storage room Observed floor throughout the facility in need of deep cleaning. Ensure to clean, repair or maintain the areas listed above in good condition.
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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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49. PERMITS AVAILABLE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">0</div>	Comply by 12/4/2018 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: A copy of the operators San Bernardino County Health permit was not available this date. Maintain a copy of the San Bernardino County health permit at this facility to be available upon request.
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Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: One dented can of tomato paste - 12oz
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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



Public Health
Environmental Health Services

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IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered to immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13 Article 3 of the California Health and Safety Code. The attached inspection report specifies the conditions that warrant this closure and the sections of the law that have are being violated. Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health. You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 days shall be deemed a waiver of your right to a hearing. An owner, manager, or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1000.00 and/or imprisonment for not more than six months for each offense. This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the internet, or Environmental Health. Contact this office at the number noted above, during normal days of business if you have any questions.

A "Notice of Closure" seal was issue on this date. **REASON FOR CLOSURE:** Imminent health hazard -Cockroach infestation and Poor food handling practices and overall food facility maintenance and sanitation.

Top five CDD Risk factor handout provided on this day.

Note: A supervisory review will be conducted prior to re-opening of this facility. Call (800) 442-2283 if you have any questions regarding compliance.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Avtar Singh".

NAME: avtar singh
TITLE: owner