385 N. ARROWHEAD AVE, SAN BERNARDINO, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov

Public Health

Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
SZECHUWAN GARDEN	8/26/2015	Not Specified	

LOCATION	INSPECTOR
8851 CENTRAL AV A, MONTCLAIR, CA 91763	Casey Salazar

MAILING ADDRESS	☐FACILITY ☐OWNER ☐ACCOUNT	IDENTIFIER: None
8851 CENTRAL AV A, MONTCLAIR, CA 91763		SERVICE: 004 - COMPLAINT - INITIAL

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE
1:30 PM	3:00 PM	FA0005414	CO0052001	1622	ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating Pl (100-Up Seats)

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complaint stated 2 members of the same family ate a dish of broccoli beef, chicken, steamed rice and lemon water on 7/16/15 and one member of the family developed a confirmed case of Salmonella and other family member became ill but did not seek medical attention.

Facility operators have not received any food borne illness complaints and was not aware of complaint received.

According to manager at time of inspection:
1. There has been no reported food borne illness complaint from suspected food.

2. There have been no reported illness from employees nor have there been any symptoms of food borne illness symptoms observed from employees. According to managers, if any employee is ill they are to let management know and are not to come in to work.

3. Facility has not experienced any food processing failure such as refrigerator problems, water or power outages, hot water heater failure, and waste water overflow within food preparation area nor were there any unusual events that occurred.

4. Facility has not changed suppliers. Foods are delivered by Golden Market Food approximately twice a week and facility purchases any additional items from Restaurant Depot.

5. Facility has not changed or modified any ingredients.

6. Facility has not recruited any new employee within the last month.

-Beef and chicken is delivered frozen in the mornings twice a week. Deliveries are accepted by an employee each time. When meat is purchased by facility in store, meat is frozen -and transported in ice to restaurant.
-Broccoli and lemons are also delivered in ice when delivered and purchased at supply store.
-Beef is cut while frozen and then thawed under cold running water for less than 2 hours. Once defrosted, beef is marinated and stored in refrigerator to be used later on in the day.
-Chicken is partially defrosted and then cut. No marination occurs; chicken is stored in refrigerator once cut.
-Beef and chicken inside cold top table and in walk in refrigerator was measured below 41F .
-Rice is cooked every morning and as needed throughout the day. Per employees, rice is not re-used the next day. Temperature of rice inside warmer was observed above 135F.
-Broccoli is cut and washed prior to use by kitchen staff.
-Lemons are washed and cut by servers.
-All dishes are cooked to order and nothing is reheated and reserved. Cook was unable to demonstrate knowledge of proper cooking temperatures.

Routine inspection was conducted simultaneously with complaint investigation, see below for violations observed or routine inspection report.

Description: A foodborne illness complaint report has been received by Environmental Health.

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LOCATION	INSPECTOR
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16K023 No rodents, insects, birds, or animals ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed approximately 10 flies in kitchen area. Flies were observed landing on ceiling, clean prep tables and equipment but not on any foods. All open foods were covered with a lid at time of inspection. Operator killed approximately 6-7 flies at time of inspection. Employees removed all food contact equipment contaminated by flies to be washed and, cleaned and wiped down contaminated food contact surfaces with a sanitizer rag during inspection. Employees will be cleaning entire kitchen tonight. Observed only one fly in kitchen at end of inspection.

Note: Observed back door open and air curtain on. Back door is next to dumpster. Observed several flies at dumpster area. Door was closed.

Ensure proper measures are taken to eliminate vermin from facility.

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)

16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113947-113947.1

Inspector Comments: Observed kitchen manager unable to demonstrate knowledge on proper cooking temperatures, hot holding and cold holding temperatures. Provide regular trainings to employees on proper food handling procedures.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed wet wiping towels stored on prep table. Ensure wet wiping towels are returned to sanitizer bucket after each use.

Corrective action: Towels were placed in sanitizer bucket.

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)

16K042 Garbage and refuse properly disposed; facilities maintained

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114244, 114245

Inspector Comments: Observed dumpster lid open. Ensure dumpster lid is maintained closed at all times to prevent vermin attraction and breeding.

Note: Per manager, new dumpster will be brought to replace current dumpster.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

16K048 Food Handler Certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - SBCC - 33.0409

Inspector Comments: Observed 2 missing food handler cards. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of $245.
Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the “Missing Food Handler” form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

Routine inspection was conducted simultaneously with complaint investigation.

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Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0