



**Public Health**  
Environmental Health Services

**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

|  |                             |  |  |                          |
|--|-----------------------------|--|--|--------------------------|
| FACILITY NAME<br><b>LITTLE DRAGON</b>                          |                             | REINSPECTION DATE<br><b>3/13/2017</b>            | INSPECTOR<br><b>Lourdes Laninovich</b> | DATE<br><b>2/27/2017</b> |
| LOCATION<br><b>178 E HIGHLAND AV, SAN BERNARDINO, CA 92404</b> |                             | PERMIT EXPIRATION<br><b>1/31/2016</b>            | IDENTIFIER: None                       |                          |
| TIME IN<br><b>9:05 AM</b>                                      | TIME OUT<br><b>10:00 AM</b> | FACILITY ID<br><b>FA0010188</b>                  | RELATED ID<br><b>PR0009206</b>         | PE<br><b>1621</b>        |
|  |                             | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION |  |                          |
|  |                             | RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU  |  |                          |
|  |                             | ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED  |  |                          |

**RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

**16K994 Reinspection**

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** This is a follow-up inspection to verify abatement of cockroach infestation that led to closure of this facility during routine inspection on 2/22/17.

At this time, several live nymphs and one live adult cockroach were observed below cooking equipment, one adult was observed on the wall below the prep sink, several dead roaches were observed on floors throughout the facility and one dead nymph was observed on the prep unit.

Invoices from Full Shield Inc. dated 2/22/17 and 2/24/17 were reviewed at this time. Invoices stated facility had been fogged and dusted for cockroaches throughout the premises.

Continue with pest control service to completely eliminate cockroach infestation. Remove dead cockroaches and clean and sanitize all affected areas. Thoroughly clean floors below cooking equipment and seal any holes in walls.

Facility is to remain closed until cockroach infestation has been fully abated.

Contact EHS for reinspection once facility is free of cockroaches. The next reinspection will be billed at \$245 per hour, half hour minimum.

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

**16K045 Floors, walls and ceilings: built, maintained, and clean**

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

**Inspector Comments:** Observed one to two inches of grease and food residue accumulated on floors below cooking equipment.  
Clean floors and maintain free of grease and food residue.

Observed several cracks and holes in walls throughout facility.  
Seal all cracks and openings in walls to prevent entry of 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**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME:

TITLE:



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Total # of Images: 0