



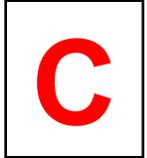
**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LITTLE BEIJING</b>		DATE <b>9/14/2015</b>	REINSPECTION DATE <b>9/28/2015</b>	PERMIT EXPIRATION <b>3/31/2016</b>
LOCATION <b>967 KENDALL DR E, SAN BERNARDINO, CA 92407</b>			INSPECTOR <b>Yvette Velasco</b>	
MAILING ADDRESS <b>967 KENDALL DR STE E-F, SAN BERNARDINO CA 92407</b>			IDENTIFIER: None	
TIME IN <b>11:31 AM</b>	TIME OUT <b>1:47 PM</b>	FACILITY ID <b>FA0012788</b>	RELATED ID <b>PR0016770</b>	PE <b>1621</b>
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 76**

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance  
+ COS = Corrected on-site
- N/O = Not observed  
⊗ MAJ = Major violation
- N/A = Not applicable  
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification				⊗
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	+	⊗		2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	+		4	⊗
In	N/O	N/A			4	2
In	N/O	N/A	+	⊗		2
In	N/O	N/A	+	⊗		
In	N/O	N/A			4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A				2
In		13. Food in good condition, safe and unadulterated			4	2
In	N/O	N/A	+	⊗		

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In		15. Food obtained from approved source			4	
In	N/O	N/A				2
In	N/O	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A				2
CONSUMER ADVISORY						
In	N/O	N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A			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			4	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	1
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	1
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	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
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	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 9/14/2015  
 Violation Reference -

**Inspector Comments:** Observed employee enter food preparation area, put on gloves, and attempt to handle food without first washing his hands. Observed employee wash hands with cold water.

Corrected on site. Employee properly rewashed his hands.

Ensure employees properly wash hands with soap and warm water between tasks and glove changes.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 9/14/2015  
 Violation Reference - HSC - 114000

**Inspector Comments:** Observed employee attempt to cool chow mien in large, deep, plastic containers tightly covered with plastic wrap. Observed chow mien at 83F and cooked that had began cooling two hours prior.

Observed large, plastic container of cooked rice in cook line reach-in refrigerator at 86F. Employee stated that rice was prepared the night prior and placed in the reach-in to cool.

Corrected on site. Chow mien was placed in walk-in at shallow levels in uncovered containers in order to ensure proper cooling.

Corrected on site. White rice was voluntarily discarded.

Ensure to use an approved method when cooling food.

Approved cooling methods include:

1. Placing the food in shallow, heat-conductive pans. [Metal pans are heat-conductive; plastic containers are not heat-conductive.]
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance with an approved HACCP plan.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)



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Table with 2 columns: FACILITY NAME (LITTLE BEIJING), DATE (9/14/2015), LOCATION (967 KENDALL DR E, SAN BERNARDINO, CA 92407), INSPECTOR (Yvette Velasco)

10. PROPER COOKING TIME & TEMPERATURES CRITICAL

Table with 2 columns: POINTS (4), Compliance date not specified, Inspector Comments: Observed vegetable egg rolls cooked to 109F-112F in deep fryer. Corrected on site. Employee recooked egg rolls to 135F for hot holding. Ensure to properly cook vegetables to a minimum of 135F.

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food\_Safety\_Final\_11\_29\_11.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED CRITICAL

Table with 2 columns: POINTS (4), Compliance date not specified, Inspector Comments: Observed stacked wet dishes on drying rack and on dry storage racks. Observed food debris build-up on equipment on dry storage rack. Corrected on site. Equipment was placed at the three-compartment sink to be re-washed, rinsed, and sanitized. Ensure to properly air dry all food contact surfaces prior to storing.

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/Towel\_Sanitizing\_solution\_Eng\_Spn\_final\_11\_30\_11.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

Table with 2 columns: POINTS (2), Compliance date not specified, Not In Compliance, Inspector Comments: Observed employees unable to demonstrate basic knowledge on food cooking temperatures and sanitizer contact time at three-compartment sink. Refresh basic food handling knowledge with all employees.

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES

Table with 2 columns: POINTS (2), Compliance date not specified, Inspector Comments: Observed cooked chicken stacked high at back steam table at 112F. Observed portions of chicken at 135F and above. Corrected on site. Chicken was reheated to 165F and placed at steam table. Chicken was stacked in pans at shallow levels and water was added to the steam table to ensure proper hot holding temperature. Ensure that all hot holding foods are maintained at or above 135F.

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/510012\_how\_to\_keep\_food\_out\_of\_danger\_zone.pdf

33. NONFOOD-CONTACT SURFACES CLEAN

Table with 2 columns: POINTS (1), Compliance date not specified, Not In Compliance, Inspector Comments: Observed excessive build up on storage racks and outer portions of equipment at the cook line. Ensure to clean and maintain all non-food contact surfaces regularly.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified                  Not In Compliance                  Violation Reference - HSC - 113725.1, 113953.5</p>	<p><b>Inspector Comments:</b> Observed that a copy of the most recent routine inspection report was not available on site.</p> <p>Ensure that a copy of the most recent routine inspection report is maintained on site and available upon request. All inspection reports are available online at <a href="http://www.sbcounty.gov/dph/ehsportal/FacilityList.aspx">http://www.sbcounty.gov/dph/ehsportal/FacilityList.aspx</a></p>
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**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified                  Not In Compliance                  Violation Reference - SBCC - 33.0409</p>	<p><b>Inspector Comments:</b> Observed 4 employees without valid San Bernardino County food worker cards. Ensure that employees maintain valid San Bernardino County food worker cards.</p> <p>Employees must provide a current food worker card within 14 days. There will be a re-inspection charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50 if current food worker card information is not faxed to the Division of Environmental health Services at 909-387-4272 on or before 9/28/15.</p>
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**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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**52. VC & D**

<b>POINTS</b> <b>0</b>	<p>Compliance date not specified                  Not In Compliance                  Violation Reference - HSC - 113980</p>	<p><b>Inspector Comments:</b> Approximately 5 lb of rice was voluntarily discarded.</p>
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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."

**Overall Inspection Comments**



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Letter grade "C" posted.

Do not move, relocate, or remove grade card. Do not cover up or obscure grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Due to a score of below an "80", this facility must submit a Request for re-score within 30 days and no later than 10/14/15. Failure to comply will result in closure of facility and/or further legal action.

HELP information provided. It is recommended that this facility receive a HELP consultation and inspector will refer facility to the HELP program.

Ensure that employees maintain current, valid San Bernardino County food worker cards. Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour with a 1/2 hour minimum if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 9/28/15. Provided operator with a Food Worker Card handout.

**Signature(s) of Acknowledgement**

NAME: Henry Young  
 TITLE: