

FACILITY NAME RO CHINATOWN F	AST FOOD				INSPECTOR Nicole Ogosi	date 5/23/2022
LOCATION 227 W FOOTHILL BL, RIALTO, CA 92376				PERMIT 1/31/2022	IDENTIFIER: None SERVICE: 013 - FOOD - BILLAE	BLE INSPECTION SERVICES
1:30 PM	TIME OUT 2:57 PM	FACILITY ID FA0015474	RELATED ID PR0020504	_{РЕ} 1621		ACTION / FOLLOW UP REQUIR STATED / FACILITY RE-OPENE

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, <u>Schedule of Fees</u>.

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,

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

16K992 Permit Reinstatement		
Compliance Date: Not Specified	Inspector Comments: Permit is reinstated and facility may reopen.	
Not In Compliance		
Reference - HSC		
Description: The health permit to operate is hereby reinstated and facility may open.		
16K993 Re-Reinspection		
Compliance Date: Not Specified	Inspector Comments: A billable reinspection was conducted to verify compliance regarding an active	
Not In Compliance	cockroach infestation. A billable re-reinspection was conducted on this date to verify compliance regarding a	

Not In Compliance	cockroach infestation. A billable re-reinspection was conducted on this date to verify compliance regarding a
Reference - HSC	cockroach infestation noted on a routine inspection on 5/17/2022 and follow-up inspection on 5/18/2022 and
	on 05/20/2022, the following was observed:
	Observed several live and dead nymph and adult cockroaches in the following areas of the facility:
	1. On the floor in the dry storage area across from the walk-in refrigerator.
	2. Inside of and on the floor under the mop sink.
	3. On the floor under the three-compartment sink.
	4. In a storage area beneath the hot-holding equipment.
	5. On the floor in the server area.
	On this day observed the following dead cockroaches in various life cycles in the following locations:
	-One (1) dead nymph cockroach near floor drain located adjacent to the handsink
	-One (1) dead nymph cockroach under the 3-compartment sink
	-One (1) egg sack located on shelfing unit adjacent to the water heater
	-One (1) dead nymph cockroach located inside the cold holding unit adjacent to the cook line
	-Two (2) dead adult cockroaches located underneath cooking equipment at cook line.
	-One (1) dead nymph cockroach located behind the toilet
	-One (1) dead adult cockroach located behind the beverage cooler located in the dining area.
	Operator stated pest control serviced the facility in the morning prior to inspection. Observed most recent pest
	control invoice dated 05/23/2022 stating no active vermin infestation. See violation 16C023
	Eliminate cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times.
	Observed heavy grease accumulation located on equipment and on floors directly underneath the ventilation hood. See violation 16C045
	A billable reinspection will be conducted on or after 06//03/2022 to verify compliance. Failure to comply will
	result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.
	Permit is reinstated and facility may reopen.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACULTY NAME CO CHINATOWN FAST FOOD DATE 5/23/2022 UCOATION 227 W FOOTHILL BL, RIALTO, CA 9237 INSPECTOR Niscole Ogosi INSPECTOR Nicole Ogosi INSPECTOR Nicole Ogosi INSPECTOR Nicole Ogosi INSPECTOR Nicole Ogosi INSPECTOR Not in Compliance INSPECTOR Not in Compliance Not in Compliance Not in Compliance INSPECTOR Not (1) dead nymph cockroach near floor drain located adjacent to the handsink -One (1) dead nymph cockroach under the 3-compartment sink -One (1) dead nymph cockroach solated inside the cold holding unit adjacent to the cook line -One (1) dead nymph cockroach located behind the toilet -One (1) dead adult cockroach located behind the toilet -One (1) dead adult cockroach located behind the toilet -One (1) dead adult cockroach located behind the beverage cooler located in the dining area. Operator stated pest control serviced the facility in the morning prior to inspection. Observed most recent pest control invoice dated 05/23/2022 stating no active vermin infestation. See violation Eliminate cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times. A bilable reinspection will be conducted on or after 06/03/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.				
Nicole Ogosi Nicole Ogosi 16C023 No rodents, insects, birds, or animals Compliance Date: Not Specified Not In Compliance Inspector Comments: On this day observed the following dead cockroaches in various life cycles in the following locations: Violation Reference - HSC - 114259.1, 114259.4, 11425 -One (1) dead nymph cockroach near floor drain located adjacent to the handsink -One (1) dead nymph cockroach outler the 3-compartment sink -One (1) dead nymph cockroach located inside the cold holding unit adjacent to the cook line -One (1) dead nymph cockroach located behind the toilet -One (1) dead adult cockroach located behind the toilet -One (1) dead nymph cockroach located behind the toilet -One (1) dead duit cockroach located behind the toilet -One (1) dead duit cockroach located behind the boler age cooler located in the dining area. Operator stated pest control serviced the facility in the morning prior to inspection. Observed most recent pest control invoice dated 05/23/2022 stating no active vermin infestation. See violation Eliminate cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times. A billable reinspection will be conducted on or after 06/03/2022 to verify compliance. Failure to comply will				
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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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Public Health

Environmental Health Services

Compliance Date: Not Specified Not In Compliance	Inspector Comments: Observed heavy grease accumulation located on floors directly underneath cooking equipment at cook line.
Violation Reference - HSC - 114143 (d), 114266	Ensure floors are kept clean and in good condition to reduce possible food contamination.
	A billable reinspection will be conducted on or after 06/03/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (1141272) 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

Notice of Closure sign removed.

Grade 'B' posted with date of 05/17/2022 from most recent routine inspection.

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A billable inspection will be conducted on or after 06/03/2022 to verify compliance in regards to areas of concern noted on inspection dated 05/23/2022. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Permit is reinstated and facility may reopen.

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.

Signature(s) of Acknowledgement



Environmental Health Services

Public Health

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
RO CHINATOWN FAST FOOD	5/23/2022
	INSPECTOR Nicole Ogosi

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NAME: Qiong Lin TITLE: Lead

Total # of Images: 0