



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>CHINA CHILLI EXPRESS</b>		REINSPECTION DATE <b>4/14/2021</b>	INSPECTOR <b>Estefani Ayala</b>	DATE <b>3/31/2021</b>
LOCATION <b>2252 S EUCLID AV I, ONTARIO, CA 91762</b>		PERMIT EXPIRATION <b>10/31/2021</b>	IDENTIFIER: Retail-Food	
TIME IN <b>2:22 PM</b>	TIME OUT <b>4:00 PM</b>	FACILITY ID <b>FA0013393</b>	RELATED ID <b>PR0017736</b>	PE <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.

#### 16K054 Permit Suspension



Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114409, 114405

**Inspector Comments:** You are hereby notified that your health permit is temporarily suspended due to an imminent health hazard.

Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection.

A "Notice of Closure" sign was posted at the entrance of the facility.

**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)

#### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed the following:  
- Approximately 7 fresh rodent droppings on soda syrup boxes.  
- Approximately 12 fresh rodent droppings below soda syrup storage rack.  
- Approximately 10 fresh rodent droppings ear the water heater.  
- One fresh rodent dropping on floor entering kitchen  
- One live german roach nymph near floor drain below the soda machine  
- Three live adult german roaches near floor drain below the soda machine  
- One live adult german roach crawling on to go containers near front service rice cooker

Facility must remain free of vermin at all times.

This is an imminent health hazard that results in health permit suspension.

Owner provided pest control report dated 3/25/21. Report stated facility was treated for roaches and rats. After speaking to the service technician he stated problem is in the ceiling that is where most of the droppings were found.

NOTE: Food not observed to be contaminated.

**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)

#### 16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114067 (j), 114123

**Inspector Comments:** Observed floors and equipment below the hood to have excessive grease and food build up.

Maintain facility clean and in a sanitary manner.

**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)

#### Overall Inspection Comments



**Public Health**  
Environmental Health Services

**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME CHINA CHILLI EXPRESS	DATE 3/31/2021
LOCATION 2252 S EUCLID AV I, ONTARIO, CA 91762	INSPECTOR Estefani Ayala

The permit for this facility is hereby suspended on this date and the facility is closed due to an active rodent infestation.

A supervisor review has been scheduled for Thursday April 1st, 2021 at 3:30:00 PM, in the Rancho Cucamonga office of Environmental Health Services located at 8575 Haven Avenue.

A Notice of Closure sign was posted near the main entrance.

Do not remove, alter or hide the sign in any way.

Please refer to the following phone numbers to request a reopening:

After Hours Number: 800-472-2376

Regular Hours: 800-442-2283

**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**

A handwritten signature in blue ink, appearing to read "Yang Ziao Zheng".

NAME: Yang Ziao Zheng

TITLE: Person in charge

Total # of Images: 0