



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MINS DUMPLING HOUSE		DATE 6/4/2019	REINSPECTION DATE 6/18/2019	PERMIT EXPIRATION 8/31/2019
LOCATION 9789 BASELINE RD, RANCHO CUCAMONGA, CA 91730			INSPECTOR Ngoc Le	
MAILING ADDRESS 3426 BRIGHTON AV, ROSEMEAD CA 91770			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:28 PM	TIME OUT 4:21 PM	FACILITY ID FA0027594	RELATED ID PR0036054	PE 1621

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.



SCORE 81

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ 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	+		⊘
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊘	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
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		4	2

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	⊘
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	⊘
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	⊘
36. Equipment, utensils and linens: storage and use	⊘
38. Adequate ventilation and lighting; designated area	⊘
39. Thermometers provided and accurate	⊘
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	⊘
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 6/4/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Measured a container of pooled egg stored beneath the main preparation table without any intervention of temperature control at 72 F at the cook line. Observed thick dry and wet egg yolks build up around the rim of this container. Employee was unsure how long this item has left at the observed location.</p> <p>Ensure all potentially hazardous food maintained below 41 F for cold holding or above 135 F for hot holding at all times. Corrected on site. Person in charge discarded about 1/2 pound of pooled egg. The container was placed in the dish washing area.</p>
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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/Food_Danger_Zone.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed the person in charge and an employee was unable to demonstrate physically the proper method of dish washing at the 3-compartment sink, nor how to test sanitizer to ensure dish washer is functional.</p> <p>Ensure all employees shall be able to demonstrate knowledge of the assigned tasks. These 2 employees were educated at the time of this inspection.</p>
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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>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	<p>Compliance date not specified Complied on 6/4/2019 Violation Reference -</p>	<p>Inspector Comments: Observed 3 employees' uncovered drinking cups stored directly on top of the main reach-in cooler at the cook line.</p> <p>Discontinue this practice. Ensure all employees shall confine eating and drinking at designated area away from food and food preparation to prevent contamination. Corrected on site. Employees were immediately advised. These drinks were immediately discarded and removed.</p>
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Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	<p>Compliance date not specified Complied on 6/4/2019 Violation Reference - HSC - 113984 (a, b, c, d, f)</p>	<p>Inspector Comments: Observed a used bandage with blood stain on the lid of the sugar container at the dry food storage.</p> <p>Immediately discontinue this practice. Ensure all food maintained in clean and sanitary manner. The manager was immediately instructed to discard the used bandage, clean and sanitize this container immediately.</p>
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Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051</p>	<p>Inspector Comments: Observed 2 soiled boxes of dry chilies, 3 unopened bags of uncooked rice stored directly on the floor in the dry food storage area. Observed an excessive amount of rubbish, dry food residue and debris on the floor around this dry storage area.</p> <p>Discontinue this practice. Store all food at least 6 inches off the floor to prevent contamination.</p>
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: A) Observed an excessive amount of bean size clumps of dust build up around the walls and ceiling at the cook line. Affected surface area was observed approximately more than 80 square footage.

Immediately clean. Clean as often as needed. Ensure all walls, and ceilings maintained in clean condition.

B) Observed thick grease and dry food residue build up around the open top lids of the main reach-in cooler at the cook line.

Clean and ensure all nonfood contact surfaces maintained in clean condition.

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

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: A) Observed wood panel used as storage shelf under the food preparation table, and wood dry food storage rack in front of the walk-in cooler.

Repair or replace. Remove. Ensure all storage shelving shall have smooth, nonabsorbent, washable, and durable surfaces.

B) Observed 2 badly torn weather strip on 2 out of 3 doors at the reach in cooler in front of the stoves.

Repair or replace. Ensure all equipment in good condition.

C)
- Observed a 2-feet high stack of single-use tofu container stored on the draining board at the 3-compartment sink for reuse. - Observed 2 badly torn tofu containers used as sponges holder at the 3-compartment sink.
- Observed 4 soiled cardboard boxes used as utensil and equipment storage container at the cook line. Observed grease mark, dust and dry food residue build up around and inside these cardboard boxes.

Discontinue reusing single-use container. Ensure all equipment to have smooth, durable, nonabsorbent, and washable surfaces.

D) Observed cardboard and foil with moderate amount of dust build up used as shelf liner above the main reach in cooler at the cook line.

Discontinue. Ensure all shelving liner have nonabsorbent, washable, smooth and durable surfaces.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119
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1

Inspector Comments: A) Observed a large cooking pan hang on the mop hanger above the mop sink next to the water heater. Observed mops were hang on the temporary hooks around the water heater.

Immediately discontinue storing cooking equipment on mop hanger. Store all equipment and utensil in a designated clean and sanitary location away from any source of contamination. Corrected on site. This pan was immediately removed for washing and sanitizing before reuse.

B) Observed 10-15 flat metal trays stored directly on the floor between preparation tables at the cook line.

Immediately discontinue this practice. Store all clean utensils in a clean and sanitary location at least 6 inches off the floor to prevent contamination.

C) Observed a soiled vegetable skinner with thick debris build up hang directly next to clean knives on the magnetic hanger above the preparation sink.

Discontinue this practice. Ensure soiled utensil stored separate from clean utensil to prevent contamination. Corrected on site. This soiled skinner was immediately removed. Person in charge was instructed to clean and sanitizie the knife hanger.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1
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1

Inspector Comments: Observed 8 nonfunctional out of 9 lights under the exhaust hood at the cook line.

Repair or replace. Ensure adequate lighting maintained at all designated areas.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159
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1

Inspector Comments: A food probe thermometer was not observed on site.

Provide and ensure all thermometers in good working condition.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed raw wood used to patch the wall directly next to cooking equipment next to the mesh delivery door. Repair or replace as soon as possible. Ensure all floors, walls and ceilings shall have smooth, nonabsorbent, cleanable and durable surfaces.
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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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Notes: Food worker cards SHALL be issued by San Bernardino County to be valid. Observed 5 employee(s) without a valid and/or current San Bernardino County food worker card. Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to sbcfoodworker@gmail.com or by mail or fax to 909-387-4323. Failure to comply 100% will result in a charged re-inspection of \$122.50 minimum to verify compliance. After this date, if this/these employee(s) might no longer be working at the facility, person in charge shall clearly indicate the date of termination onto the Missing Food Handler Card Inspector handout.
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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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

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

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

Grade card "B" posted on this date.

A request for a rescore inspection handout was explained and left with the manager.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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A handwritten signature in blue ink that reads "He Xiao Dong".

NAME: He Xiao Dong
TITLE: Manager