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.

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.

## DEMONSTRATION OF KNOWLEDGE

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

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

1. Demonstration of knowledge; food safety certification
   - COS: 2

2. Communicable disease; reporting, restrictions & excl
   - N/O: 4

3. No discharge from eyes, nose, and mouth
   - N/O: 2

4. Proper eating, tasting, drinking or tobacco use
   - N/O: 2

### PREVENTING CONTAMINATION BY HANDS

5. Hands clean and properly washed; gloves used prop
   - In: 4
   - Out: 2

6. Adequate handwashing facilities supplied & accessib
   - In: 4
   - Out: 2

### TIME AND TEMPERATURE RELATIONSHIPS

7. Proper hot and cold holding temperatures
   - In: 4
   - Out: 2

8. Time as a public health control; procedures & record
   - In: 4
   - Out: 2

9. Proper cooling methods
   - N/O: 4

10. Proper cooking time & temperatures
    - N/O: 4

11. Proper reheating procedures for hot holding
    - N/O: 4

### PROTECTION FROM CONTAMINATION

12. Returned and reserve of food
    - In: 2

13. Food in good condition, safe and unadulterated
    - Out: 2

14. Food contact surfaces: clean and sanitized
    - In: 4

### SUPERVISION

24. Person in charge present and performs duties
    - Out: 1

### PERSONAL CLEANLINESS

25. Personal cleanliness and hair restraints
    - Out: 1

### GENERAL FOOD SAFETY REQUIREMENTS

26. Approved thawing methods used, frozen food
    - Out: 1

27. Food separated and protected
    - Out: 1

28. Washing fruits and vegetables
    - Out: 1

29. Toxic substances properly identified, stored, use
    - Out: 1

### FOOD STORAGE/DISPLAY/SERVICE

30. Food storage; food storage containers identified
    - Out: 1

31. Consumer self-service
    - Out: 1

32. Food properly labeled & honestly presented
    - Out: 1

### EQUIPMENT/UTENSILS/LINENS

33. Nonfood contact surfaces clean
    - Out: 1

34. Warewashing facilities: installed, maintained, used
    - Out: 1

35. Equipment/Utensils approved; installed; clean; good repa
    - Out: 1

36. Equipment, utensils and linens: storage and use
    - Out: 1

37. Adequate ventilation and lighting; designated area
    - Out: 1

38. Thermometers provided and accurate
    - Out: 1

39. Wiping cloths: properly used and stored
    - Out: 1

40. Premises; personal/cleaning items; vermin-proofin
    - Out: 1

### PHYSICAL FACILITIES

41. Plumbing; proper backflow devices
    - Out: 1

42. Garbage and refuse properly disposed; facilities m
    - Out: 1

43. Toilet facilities: properly constructed, supplied, clea
    - Out: 1

44. Signs posted; last inspection report available
    - Out: 1

45. Signs posted; last inspection report available
    - Out: 1

46. Floor, walls, ceilings; bull, maintained, and clean
    - Out: 1

### PERMANENT FOOD FACILITIES

47. Signs posted; last inspection report available
    - Out: 1

48. Food handler cards
    - Out: 3

### COMPLIANCE & ENFORCEMENT

49. Permits Available
    - Out: 1

50. Restrooms Required
    - Out: 1

51. Plan Review
    - Out: 1

52. VCAO
    - Out: 1

53. Impoundment
    - Out: 1

54. Permit Suspension
    - Out: 1

**SCORE 85**
7. PROPER HOT AND COLD HOLDING TEMPERATURES

Inspector Comments: Measured the following items:
- Boiled sliced eggs approximately at 50°F located at the salad bar.
- Quarter cut tomato approximately at 51°F located at the salad bar.
- Imitation crab at approximately 52°F located at mongolian barbecue area.
- Chicken nuggets at approximately 100°F located adjacent to the grill area.
- Fried fish at approximately 110°F located adjacent to the grill area.
- Bean sprout at approximately 53°F located at mongolian barbecue area.
- Pot sticker at approximately 105°F located adjacent to grill area.
- Raw ground beef at 54°F located behind the grill area in a reach-in cooler.

Upon questioning operator stated they placed the raw ground meat in the reach-in cooler the prior night. According to manager all salad bar items were placed an hour prior to inspection, all mongolian barbecue foods were placed in hot holding unit forty-five (45) minutes prior to inspection, and grill area foods were placed in the hot holding unit an hour prior to inspection.

Ensure all potentially hazardous foods are held at or below 41°F or at above 135°F maintain temperature of potentially hazardous foods with keeping the amount of food low in the steam table allow the heat to distribute easily.

Corrected on site: operator reheat all hot held items to 165°F and cold held items were placed in the walk-in cooler. Operator discarded ten pounds of ground beef see VC&D for more information.

Violation Description: Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037(a))

More Information: https://youtu.be/RI6w5DtEs7w

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

Inspector Comments: Observed one severely dented can of cut green beans (6 pounds, 5 ounces) and two (2) dented cans of black olives (6 pounds, 7 ounces).

Ensure all canned foods are free of severe dents and/or swelling on the seam. Any affected cans should be separated and removed to prevent usage.

Corrected on site: Operator voluntarily discarded dented cans. See VC&D.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)


6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

Inspector Comments: Observed handwashing sink located adjacent to wok station to be blocked by a cart.

Ensure all handwashing sink are accessible at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

33. NONFOOD-CONTACT SURFACES CLEAN

Inspector Comments: Observed an excessive amount of dirt in both fan guards of walk-in cooler and reach-in cooler located adjacent to grill area.

Ensure fan guards of walk-in cooler and reach-in cooler are clean to sight and touch.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115(c))
### 35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

**FACILITY NAME**
PARADISE BUFFET

**LOCATION**
9059 CENTRAL AV, MONTCLAIR, CA 91763-1622

**DATE**
3/8/2022

**INSPECTOR**
Marvin Chaves

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Violation Reference - HSC - 114130, 114130.1, 114130</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Inspector Comments: (1) Observed torn gasket in multiple reach-in cooler.</td>
</tr>
</tbody>
</table>

Repair or replace refrigerator door gaskets and maintain in good repair at all times.

(2) Observed two meat cutter without being ANSI approved or NSF approved.

Replace with ANSI or NSF approved machine.

Corrected on site operator removed both machines to storage. Operator stated they will look for certification of both machines. Remove from premise if certification are not found.

**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)

### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

**FACILITY NAME**
PARADISE BUFFET

**LOCATION**
9059 CENTRAL AV, MONTCLAIR, CA 91763-1622

**DATE**
3/8/2022

**INSPECTOR**
Marvin Chaves

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<th>Violation Reference - HSC - 114074, 114081, 114119</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Inspector Comments: Observed multiple tongs and spoons handle making contact with food through out the self service buffet line.</td>
</tr>
</tbody>
</table>

Ensure food scoops are stored so the handles are out of the food.

Corrected on site: Operator removed soiled utensils and replace them clean and sanitized utensil.

**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)

### 41. PLUMBING; PROPER BACKFLOW DEVICES

**FACILITY NAME**
PARADISE BUFFET

**LOCATION**
9059 CENTRAL AV, MONTCLAIR, CA 91763-1622

**DATE**
3/8/2022

**INSPECTOR**
Marvin Chaves

<table>
<thead>
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<th>Violation Reference - HSC - 114171, 114189.1</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Inspector Comments: Observed the draining line located under pre-soak sink connected to three compartment sink broken and draining into a bucket.</td>
</tr>
</tbody>
</table>

Repair or replace. Ensure all plumbing fixtures in good repair.

Note: Operator stated they broke it the morning of the inspection and plumber will be there the next day to fix the issue. Operator corrected on site.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

**FACILITY NAME**
PARADISE BUFFET

**LOCATION**
9059 CENTRAL AV, MONTCLAIR, CA 91763-1622

**DATE**
3/8/2022

**INSPECTOR**
Marvin Chaves

<table>
<thead>
<tr>
<th>POINTS</th>
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<th>Violation Reference - HSC - 114067 (j), 114123</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Inspector Comments: Observed two (2) sticky fly traps adjacent to meat cutter area in kitchen and one electricity fly trap across from preparation area.</td>
</tr>
</tbody>
</table>

Ensure all fly traps are removed from kitchen area or preparation areas.

**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)
FACILITY NAME: PARADISE BUFFET
LOCATION: 9059 CENTRAL AV, MONTCLAIR, CA 91763-1622
DATE: 3/8/2022
INSPECTOR: Marvin Chaves

52. VC & D

POUNTS 0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113980

Inspector Comments: Operator voluntarily consented to condemnation and destruction of the following:
- ten (10) pounds of ground beef
- one (1) can of cut green beans (6 pounds, 5 ounces)
- two (2) can dented cans of black olives (6 pounds, 7 ounces).

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.”

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following Live Web Map.

Overall Inspection Comments

Grade 'B' posted.
Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of $122.50.

Hand out given: Re-score form, elevated risk, H.E.L.P. handout.

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

NAME: Rolando Xu
TITLE: Manager