



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WANG CHO KOREAN BBQ		REINSPECTION DATE Not Specified	INSPECTOR Sujin Lee	DATE 7/2/2021
LOCATION 3911 GRAND AV, CHINO, CA 91710		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:38 PM	TIME OUT 4:45 PM	FACILITY ID FA0011021	RELATED ID CO0078999	PE 1622
SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED				

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of the visit is to conduct a complaint inspection. The complaint was received on 6/30/2021.

Reference - HSC

Nature of complaint:

The complainant alleged the facility is unsanitary. There are multiple customers who throw up in restroom in daily basis due to unsanitary condition of the facility. The complainant alleged it is because of flies and mishandling of foods. There are flies throughout the facility. Salad is left open underneath hanging fly traps and it is not refrigerated. Steak and chicken are stored on same trays in refrigerator.

Observation:

Spoke to a manager and he stated he has received several complaints regarding restrooms being unclean.

Observed excessive fruit flies throughout the facility, including but not limited to following areas:

1. Underneath preparation sink at meat preparation area.
2. Next to shelves in warewashing area.
3. Adjacent to beer tap in server area.

When the manager was questioned if the facility is serviced by a professional pest control company, he stated he is unsure.

Observed only meat and shrimp being stored inside a one door-refrigerator in meat preparation area.

Observed raw meat to be stored separate from ready-to-eat food items in walk-in refrigerator.

Several violations were observed on this date and they are noted on the report.

Outcome:

Take necessary measures to eliminate fruit flies from the facility. Clean and sanitize all surfaces including but not limited walls, floors, ceilings, doors, shelves and food equipment.

Description: A complaint report has been received by Environmental Health.

16C005 Hands clean and properly washed; gloves used properly



Compliance Date: Not Specified

Inspector Comments: Observed a food employee who was wearing gloves grabbing raw beef with his hands and putting it inside plastic bag. Then, the food employee was observed to be grabbing a door handle of refrigerator and putting the plastic bag inside the refrigerator. Then, the food employee proceeded to grab clean dishes with his hands and grab raw meat with tongs and putting it on the dishes to be served to customers.

Not In Compliance

Violation Reference -

Ensure hands are washed when switching task from handling raw meat to handling other tasks (e.g., touching door of refrigerator and touching exterior side of dish).

Corrected on site. The food employee and manager were educated as to cross-contamination and proper handwashing practices. The food employee was instructed to take off his gloves and wash his hands. The food employee was instructed to clean and sanitize all surfaces that have been contaminated with raw meat.

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))



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16C001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments: When food employee who was cutting raw meat with meat slicer was questioned on frequency of cleaning and sanitizing of meat slicer when in use, he stated once per day.

Ensure all food employees have adequate knowledge pertaining to their assigned job duties. Ensure all food contact surfaces are cleaned and sanitized at least every 4 hours.

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)

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed accumulation of black mold-like growth on walls and interior part of deflector inside ice machine. Water was observed to be dripping from the deflector to ice.

Maintain all parts of ice machine cleaned and sanitized. Discard ice. Do not use the ice machine until it is free of mold-like growth.

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)

16C027 Food separated and protected

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Observed open cubes of ice cream inside white chest freezer at host area. Observed walls to be accumulated with ice. Observed ice fell on white tray that is being used to store macaroon ice cream.

Maintain the macaroon ice cream covered to prevent possible contamination.

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.

16C033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed exterior surfaces of containers (e.g. rice, pepper and radish) to be sticky and accumulated with black dirt.

Maintain all non-food contact surfaces in a clean and sanitary condition.

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

16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed several clean food equipment (e.g. large stainless steel containers) to be stored on green shelves that were accumulated with dust and food debris. The food equipment was not observed to be in use.

Store all clean food equipment in a manner so that it is protected from contamination. Clean and sanitize the food equipment before use.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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SNA

NAME: Blake Mays
TITLE: Manager

Total # of Images: 0