

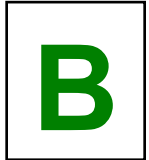


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NGUYEN'S KITCHEN		DATE 8/30/2022	REINSPECTION Next Routine	PERMIT 8/31/2022
LOCATION 4021 GRAND AV B, CHINO, CA 91710			INSPECTOR Sujin Lee	
MAILING ADDRESS 445 S MAIN ST STE B, ORANGE CA 92868			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 1:18 PM	TIME OUT 3:33 PM	FACILITY ID FA0010544	RELATED ID PR0004574	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 80

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

- 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 & ex		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 pro		4	2
In			6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time & temperatures		4	
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	+	⊗	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, displa			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	⊗
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	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
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

Compliance date not specified
Complied on 8/30/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed multiple potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows:

Inside True glass-door refrigerator:

1. Sausage at 57 F
2. Raw chicken at 54.8 F
3. Battered chicken at 59 F
4. Green sauce that contains grilled jalapeño at 56 F

Per operator, these PHFs were moved from walk-in refrigerator to this unit approximately 2 hours prior to questioning.
Corrected on site. The operator moved these PHFs to walk-in refrigerator.

Inside cold holding drawers:

1. Cooked pasta at 48 F
Per operator, this PHF was moved from walk-in refrigerator to this unit approximately 30 minutes prior to questioning.
2. Raw beef at 48 F
3. Raw pork and chicken at 44 F and 45 F respectively

Per operator, these PHFs were stored in this unit approximately 2 hour prior to questioning.

Corrected on site. The operator moved these PHFs to walk-in refrigerator.

4. Cooked chicken at 46 F.
Per operator, this PHF was stored in this unit since yesterday.
Corrected on site. The operator was instructed to discard the PHF.

Inside salad cold holding unit:

1. Green sauce that contains grilled jalapeño between 45 F and 48 F.
Per operator, this PHF was recently placed in this unit. The take-out containers of green sauce was observed stored over the fill line.

Corrected on site. The operator was instructed to fill PHF below the fill line in this unit.

Over container of water:

1. Green sauce than contains grilled jalapeño at 65 F.
Per operator, this PHF was stored over container of water approximately 1-2 hours prior to questioning.
Corrected on site. The operator was instructed to add more ice.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS 4	Compliance date not specified Complied on 8/30/2022 Violation Reference - HSC - 113984(e), 114097, 114099	<p>Inspector Comments: The sanitizer level for automatic dishwasher was measured at 0 ppm which was observed actively washing dishes.</p> <p>Ensure a minimum of 50 ppm chlorine is maintained for dish washing machine during the active warewashing.</p> <p>Corrected on site. The operator was instructed to discontinue using the dish washing machine. The operator was instructed to use 3-compartment warewashing sink.</p>

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)

More Information: <https://youtu.be/Gz6zPgZtv2s>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p>Inspector Comments: Valid manager's food certification was observed to be lacking and per manager, he became manager approximately 3-4 months prior to the inspection.</p> <p>Provide valid food manager certification from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> • 360training.com, Inc. • Learn2Serve® Food Protection Manager Certification Program • National Registry of Food Safety Professionals • Food Protection Manager Certification Program • National Restaurant Association-ServSafe® Food Protection Manager Certification Program • Prometric Inc. Food Protection Manager Certification Program <p>Note: Please use link below and click "View a list of ANSI-accredited food manager certification programs" to obtain a manager's food safety certification. https://wp.sbcounty.gov/dph/programs/ehs/food-handlers-managers/</p>

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>



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Compliance date not specified

Not In Compliance

Violation Reference -

Inspector Comments: 1. Observed following employee's food and drinks stored directly next to open containers of raw meat on preparation table where meat is actively being portioned: tumbler and half eaten cookie on clear lid.

Move employee's food and drink away from the active preparation table.

2. Observed following employee's drinks stored on shelf above preparation table at cooks line: cup of coffee with closed lid and open cup of drink. Food preparation was not observed on the preparation table.

3. Observed open cup of water stored on shelf above preparation table adjacent to mechanical warewashing unit. The employee's drink was observed stored next to open box of gloves and above closed box of sandwich bags. Food preparation was not observed on the preparation table.

Move employee' drinks away from the preparation area. Employee's food or drinks shall not be stored in non-designated areas where contamination can result. Provide designated area to store employee's food and drinks.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS

2

Compliance date not specified

Not In Compliance

Violation Reference - HSC -
114197

Inspector Comments: Observed floor sink for preparation sink located right to 3-compartment sink to be fully filled with liquid waste. Observed sign of liquid waste backup on the floor near the floor sink. Note: Observed liquid waste draining properly in all other floor sinks. Per manager, plumber is scheduled to repair the plumbing this Thursday. The manager stated he will go to Home Depot and buy plunger to drain liquid waste in floor sink after the inspection.

Discontinue using preparation sink and ensure the liquid waste drains properly into the floor sink. Clean and sanitize the floor.

Provide video showing the liquid waste draining properly into the floor sink via email by 8/31/2022. Failure to comply may result at a billable re-inspection. A reinspection will be conducted on or after 9/1/2022 in person after the video is verified.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC -
	114018, 114020, 114020.1

Inspector Comments: Observed raw shrimp being thawed in standing water in preparation sink located left to 3-compartment sink. The PHF was measured at 64 F. Per operator, this PHF has been thawing in standing water for 30 minutes.

Ensure one of the following approved thawing methods is utilized:

1. Under refrigeration that maintains the food temperature at 41F or below.
2. Completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours.
3. In a microwave oven if immediately followed by immediate preparation.
4. As part of a cooking process

Corrected on site. The operator was instructed to move the PHF to refrigerator immediately.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <https://youtu.be/WH7bgFX-T5M>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC -
	113984 (a, b, c, d, f)

Inspector Comments: 1. Observed container of raw beef stored directly above closed bin of sugar.

Move the raw meat from the bin of sugar to prevent possible contamination.

Corrected on site. The operator moved the bin of sugar from the raw meat. The operator sanitized the bin of sugar.

2. Observed multiple open containers of food, including battered chicken, egg rolls and sausage, in True glass-door refrigerator. Note: Observed accumulation of food debris on the shelves.

Ensure the food containers are protected to prevent possible contamination.

Corrected on site. The operator covered the containers with lid and moved them to walk-in refrigerator.

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.

33. NONFOOD-CONTACT SURFACES CLEAN

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

Inspector Comments: 1. Observed accumulation of food debris on shelves inside True glass-door refrigerator.

2. Observed accumulation of dust on top exterior part of ice machine.

3. Observed accumulation of grease on fan guard inside True glass-door refrigerator.

Maintain all nonfood-contact surfaces in clean and sanitary condition.

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



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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: Observed multiple potentially hazardous foods (PHFs), including raw chicken, battered chicken and egg rolls, in True glass-door refrigerator. Per manufacturer's label, the unit is suitable for outdoor use and display of packaged or bottled products only.
		Discontinue storing PHFs inside the unit immediately. All utensils and equipment shall be approved, installed properly, and meet applicable standards. Corrected on site. The operator moved all PHFs to walk-in refrigerator.

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed handle of tongs in direct contact with raw shrimp in True glass-door refrigerator.
		Store the tongs in a manner so that the handle does not come in contact with food.

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Air gap was observed missing between drainpipe of walk-in refrigerator and floor sink located below preparation sink. Observed the drainpipe submerged inside liquid wasted in the floor ink.
		Ensure the air gap between all drainpipes and floor sinks are a minimum of one inch or twice the diameter of pipe.

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)

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

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



Public Health
Environmental Health Services

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Overall Inspection Comments

A "B" grade card was posted.

Following handouts were provided.

1. Protecting public health one minute at a time
2. Request for rescore grade inspection
3. 3-compartment warewashing method

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

No Sig

NAME: Renard Belt
TITLE: Manager