



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BEIJING EXPRESS			REINSPECTION DATE Next Routine	INSPECTOR Sierra Clayborn	DATE 9/30/2015
LOCATION 2075 E HIGHLAND AV E, SAN BERNARDINO, CA 92404			PERMIT EXPIRATION 9/30/2015	IDENTIFIER: None	
TIME IN 3:04 PM	TIME OUT 3:42 PM	FACILITY ID FA0026303	RELATED ID PR0034511	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: During routine inspection, observed walk-in cooler maintaining food at 51 F, thermostat at 55 F, staff stating that the walk-in cooler had been at proper temperature earlier in the day. Facility was granted 24 hours to address issue. During reinspection, observed walk-in cooler thermostat at 55 F, all potentially hazardous food inside of walk-in freezer at 41 F or below. Facility was granted additional time to correct issue, otherwise facility would be closed for non-compliance with adequate refrigeration requirement.

During re-reinspection, observed walk-in cooler thermostat at 37 F and food in unit holding between 39-41 F. Phelps Refrigeration Repair had come out to address walk-in cooler on Friday evening, assessing that the compressor on the walk-in cooler had gone bad, operating at 50% capacity. A temporary compressor was placed on unit to maintain appropriate holding temperatures over the weekend and on Monday a new compressor was installed. Swamp cooler was also cleaned to provide better return air flow and cooler temperatures to kitchen. Phelps stated that he'd come back and place an air curtain on the walk-in cooler door tomorrow to help maintain appropriate temperatures.

Facility has met compliance for adequate refrigeration requirement.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16K009 Proper cooling methods

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

Inspector Comments: Observed 2 large plastic bins full of cooked noodles holding at 53-55 F. Cook stated that both containers were cooked the previous day.

DISCONTINUE PRACTICE.

Ensure to use a proper cooling method.

Rapidly cool cooked food from 135 F to 70 F within the first 2 hours.

Further cool food from 70 F to 41 F over the next 4 hours.

Use a thermometer to monitor cooling temperatures.

*Ensure that food is being stirred throughout cooling process.

*Recommended to use shallow pans to help facilitate cooling process.

*Explained/ diagrammed cooling method to staff during re-reinspection.

*Corrected on site:

Approximately 10lbs of cooked noodles were discarded. See VC&D.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



Public Health
Environmental Health Services

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LOCATION 2075 E HIGHLAND AV E, SAN BERNARDINO, CA 92404	INSPECTOR Sierra Clayborn

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following was voluntarily discarded:

Not In Compliance

Approximately 10lbs of cooked noodles

Reference - HSC - 113980

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."

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Alyssa Pay".

NAME: Alyssa Pay
TITLE: Person in Charge

Total # of Images: 0