

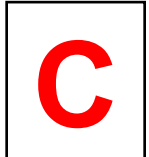


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NATIONAL BUFFET</b>		DATE 4/22/2021	REINSPECTION DATE 5/06/2021	PERMIT EXPIRATION 4/30/2021
LOCATION 16920 SLOVER AV, FONTANA, CA 92335			INSPECTOR Edith Lopez	
MAILING ADDRESS 16920 SLOVER AV, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:15 PM	TIME OUT 4:22 PM	FACILITY ID FA0003083	RELATED ID PR0001238	PE 1622

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 78**

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			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	⊗
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
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	1
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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	⊗
50. Restrooms Required	⊗
51. Plan Review	⊗
52. VC&D	
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME NATIONAL BUFFET	DATE 4/22/2021
LOCATION 16920 SLOVER AV, FONTANA, CA 92335	INSPECTOR Edith Lopez

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 4/22/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following food items in the hot holding self service unit to be stored at improper temperature:</p> <ul style="list-style-type: none"> <li>-Orange Chicken 111F</li> <li>-Cooked beef/ broccoli 90F</li> <li>-Cooked shrimp 119F</li> <li>-Breaded Chicken 110F</li> </ul> <p>Discontinue this practice. Ensure all hot potentially hazardous food is stored above 135F at all times.</p> <p>Corrected on site: All items were taken to the back and reheated to 165F for 15 seconds.</p>
---------------------------	---	--

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> 1) Observed Certified Food Manager's Certificate missing.</p> <p>Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> <li>• 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program</li> <li>• National Registry of Food Safety Professionals- Food Protection Manager Certification Program</li> <li>• National Restaurant Association-ServSafe® Food Protection Manager Certification Program</li> <li>• Prometric Inc.- Food Protection Manager Certification Program</li> <li>• AboveTraining/StateFoodSafety.com</li> </ul> <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p> <p>2) Upon questioning, employee was unable to adequately describe cooking temperature for the chicken, beef and shrimp.</p> <p>Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety. At time of inspection, 2 employees had missing valid San Bernardino County Food Handler Cards.</p> <p>Note: Employee was educated at time of inspection, and given a sticker containing food temperatures.</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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed both sinks to be obstructed, the front hand sink had a box on top and the back sink had a table stored directly in front.</p> <p>Discontinue this practice. Ensure all sinks are fully accessible with no obstructions at all times.</p>
---------------------------	--	---

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME NATIONAL BUFFET	DATE 4/22/2021
LOCATION 16920 SLOVER AV, FONTANA, CA 92335	INSPECTOR Edith Lopez

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114000	<p><b>Inspector Comments:</b> The following items were not observed for the sushi and rice stored at room temperature (77F).</p> <ul style="list-style-type: none"> <li>-Written Time as a public health control procedure</li> <li>-Time log</li> <li>-Time stamps</li> </ul> <p>Upon interview, food items were made 2 hours prior to inspection, and are discarded after 4 hours.</p> <p>Discontinue this practice. Ensure to provide a written procedure, time log and time stamps at all times when using time as a public health control.</p>
--------------------	--	---

**Violation Description:** When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

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

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<p><b>Inspector Comments:</b> Observed water nesting in recently washed equipment, stacked within one another stored on the prep table across from the fryer.</p> <p>Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse.</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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

**27. FOOD SEPARATED AND PROTECTED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> Observed a mixing bowl stored directly on top of raw shrimp inside the 2-door refrigeration unit, across from the grill.</p> <p>Remove bowl. Ensure food is separated and protected at all times.</p>
--------------------	--	---

**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 <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<p><b>Inspector Comments:</b> Observed 3 containers of soy sauce stored on the floor in the back storage room.</p> <p>Discontinue this practice. Ensure all foods are stored a minimum of 6 inches off the floor at all times.</p>
--------------------	--	--

**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))



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NATIONAL BUFFET</b>	DATE <b>4/22/2021</b>
LOCATION <b>16920 SLOVER AV, FONTANA, CA 92335</b>	INSPECTOR <b>Edith Lopez</b>

**32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed 6 unlabeled containers of sauces/seasoning stored near the grill with no cover, food items were not in use.  Discontinue this practice. Ensure containers are labeled and stored with a lid to prevent contamination.
	Violation Reference - HSC - 114087, 114089	

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))  
Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a household refrigeration unit containing cold potentially hazardous foods such as eggs.  Cease/Desist refrigeration unit. Ensure all equipment is commercial grade NSF approved.
	Violation Reference - HSC - 114130, 114130.1, 114130	

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> 1) Observed the tongs handle for the sugar cookies to be in contact with the cookie.  Discontinue this practice. Ensure all utensils are stored in a manner where handle is not in contact with the food.  2) Observed 4 knives stored behind the prep table in between the wall, in the back of the facility.  Discontinue this practice. Ensure utensil are stored in a clean and sanitary manner at all times.  3) Observed excessive dried food debris on the handles for the 2-door refrigeration unit, across the grill.  Clean handles. Ensure equipment is maintained clean and sanitary at all times.
	Violation Reference - HSC - 114074, 114081, 114119	

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed 3 light bulbs above the grill, under the grease hood to be non-operational.  Repair/Replace. Ensure all light fixtures are in good working conditions.
	Violation Reference - HSC - 114149, 114149.1	

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME NATIONAL BUFFET	DATE 4/22/2021
LOCATION 16920 SLOVER AV, FONTANA, CA 92335	INSPECTOR Edith Lopez

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> A copy of the last San Bernardino County Health Department inspection report was not available this date.  Maintain a copy of the last inspection report to be available upon request.
	Violation Reference - HSC - 113725.1, 113953.5	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed two (2) employees without a valid and/or current San Bernardino County food worker card.  Provide current valid San Bernardino County food worker cards for these employees 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 by email to sbcfoodworker@gmail.com or via mail or fax to 909-387-4323.  Fail to comply 100% will result in a charged inspection of \$122.50 minimum to verify compliance.  After this date, if these employees might no longer be working at this facility, person in charge shall clearly indicate the dates of termination onto the Missing Food Handler Cards- Inspector Handouts.
	Violation Reference - SBCC - 33.0409	

**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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**49. PERMITS AVAILABLE**

<b>POINTS</b> <b>0</b>	Comply by 4/23/2021 Not In Compliance	<b>Inspector Comments:</b> An expired permit was observed.  Ensure permit is up to date.
	Violation Reference - HSC - 114067( b, c), 114381 (a)	

**Violation Description:** A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

**51. PLAN REVIEW**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a new dish machine in the back of the facility, ready to be installed.  Contact plan check before installing the new dish machine at (800)442-2283.
	Violation Reference - HSC - 114380	

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NATIONAL BUFFET	DATE 4/22/2021
LOCATION 16920 SLOVER AV, FONTANA, CA 92335	INSPECTOR Edith Lopez

#### CV. COVID-19 OBSERVATIONS

POINTS <b>0</b>	Compliance date not specified Not In Compliance	Inspector Comments: Buffet self serve was observed during time of inspection.
	Violation Reference - SBC Policy - No Reference Number Specified	

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

#### 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

"C" letter grade was posted on this date.

DO NOT REMOVE, REPLACE OR RELOCATE LETTER GRADE.

-PEP TALK was given on this date.

-Re-score form was provided

-Missing Food handler card form was provided.

-Food temperature sticker was provided.

#### 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:  
TITLE: