



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PHO 77		DATE 5/11/2021	REINSPECTION DATE 5/25/2021	PERMIT EXPIRATION 8/31/2021
LOCATION 1309 W RENAISSANCE PKWY 830, RIALTO, CA 92376			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 23285 WESTWOOD ST, GRAND TERRACE CA 92313			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:21 PM	TIME OUT 3:28 PM	FACILITY ID FA0033414	RELATED ID PR0043366	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.

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
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance

B

SCORE 83

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				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
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 reservice of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A		⊗
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				⊗
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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
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 m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	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	⊗



Public Health
Environmental Health Services

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54. PERMIT SUSPENSION**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: Permit is suspended and facility is closed due to active German cockroach infestation.
Notice of closure is posted at this time.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**MAJOR****POINTS****4**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1. Observed an employee actively conducting 3-compartment manual warewashing by spraying soiled dishes with water then placing them on drainboard to air dry. The compartment of the sink were not set up and no sanitizer was observed in any of the sinks.

Immediately discontinue this practice. When conducting 3-compartment manual warewashing ensure the following:

- first compartment should be warm wash water, measured to at least 100F, and soap
- second compartment should be clear water to rinse
- third compartment should be water and sanitizer (chlorine at 100 ppm)
- dishes should be placed to air dry

Corrected: Employee set-up 3- compartment sink to wash, rinse and sanitize dishes.

2. Measured chlorine concentration level for automatic dishwasher at 0 ppm. Observed recently washed glass cups and bowls in dishwasher.

Provide and maintain chlorine concentration at 100 ppm inside automatic dishwasher.

A follow-up inspection will be conducted within 7 days to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**MAJOR****POINTS****4**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed top of mechanical warewashing unit to have an excess accumulation of dead juvenile German cockroaches, empty eggshell casings and feces. Observed two (2) live juvenile German cockroaches on floor under mechanical warewashing unit and bulk containers of salt, sugar and msg. Upon further investigation, observed several adult and juvenile German cockroaches inside chemical control system attached on top of the machine. Facility was able to provide pest control receipt date 04/14/2021. Pest control receipt did not note any cockroach activity. During inspection pest control service supervisor arrived at facility and stated a full treatment will be provided and advised facility owner and inspector to do follow-up inspection between 36 - 48 hours.

Eliminate cockroach infestation from facility and maintain facility free of all vermin. Clean and sanitize all affected areas and maintain clean.

Permit is suspended and facility is closed due to active German cockroach infestation. See violation #54.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: No food managers certificate observed inside the facility.

Provide at least one food manager certificate from an accredited organization that has been certified by the American National Standards Institute (ANSI) is available at the facility:

·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

Keep original certificate on site at all times.

Provide manager's certificate at facility within 60 days.

Failure to comply will result in a billable reinspection charged at \$245 an hour with a 30-minute minimum.

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>

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114000

Inspector Comments: Observed container of boba stored at room temperature without identification as to when food was removed from time control and four (4) hours past. No written procedures available for boba.

Ensure to mark or otherwise identify or label all food under time-as-a-public-health control, to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control.

Ensure that written procedures are maintained in the food facility, and are available to the enforcement agency upon request; written procedures must demonstrate compliance with Cal Code Sections 114000 and 114002.

Note: Time as a public health control procedure template and time stamp monitoring log provided on this day.

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)

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: Observed a small bowl containing fried tofu stored inside and in direct contact of cooked pork balls in the top portion of cold holding unit at cooks line.

Discontinue this practice. Store all food covered and protected to prevent any 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.

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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: No test strips available to measure chlorine concentrations.
Provide test strips that are available to measure the applicable sanitization method.
Note: REPEAT VIOLATION.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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: 1. Observed scoop handles inside the following bulk containers with scoop handle in direct contact of food:
- salt
- sugar
- msg
- raw bean sprouts

Store scoop handles upright, out of food to prevent contamination of handle.

Note: REPEAT VIOLATION.

2. Observed two (2) clean cutting boards stored on the faucet of 3-compartment sink. Observed accumulation of dried food debris on and around faucet.

Discontinue this practice. Store utensils clean when not in 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)

41. PLUMBING; PROPER BACKFLOW DEVICES**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed air gap missing for draining tube of commercial shaver. Observed draining tube stored directly inside floor sink.

Provide at least a one inch air gap or twice the diameter of the pipe, whichever is greater, between floor sinks and water supply.

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)

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed air curtain off and rear door maintained open with a one (1) inch opening. Maintain air curtain on and door activated at all times and rear door closed to prevent vermin entry to the facility.
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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)

CV. COVID-19 OBSERVATIONS

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified	Inspector Comments: Observed the following in compliance: - Risk Assessment and Site Specific Protection Plan - Disinfecting Protocols - Physical Distancing Guidelines - Training/Employee Health Observed the following out of compliance: - Control Measures- The facility does not have signage posted at the entrance of the facility. Signs are available at the following website: http://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2020/05/SB-Safe-Dining-Posters.pdf Print and post
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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



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'A' grade removed.

Notice of Closure sign posted.

Do not remove, relocate or obscure closure sign.

A PEP talk was given.

Top 5 CDC risk factors handout provided.

Request for a re-score inspection form provided.

Food facility risk based inspection frequency handout provided.

A reinspection will be conducted within 24 - 48 hours to verify compliance regarding active roach infestation. Failure to comply will result in a continuance of closure.

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: Tim Nguyen
TITLE: Owner