



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>BOONSEE THAI KITCHEN</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Tirza Tetteh</b>	DATE <b>4/15/2022</b>
LOCATION <b>11368 KENYON WY G, RANCHO CUCAMONGA, CA 91701</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>9:23 AM</b>	TIME OUT <b>9:48 AM</b>	FACILITY ID <b>FA0001279</b>	RELATED ID <b>CO0082736</b>	PE <b>1621</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE	

**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.

**16K995 Permit - Suspension**



<b>Compliance Date:</b> Not Specified	<b>Inspector Comments:</b> Permit suspension is continue and facility remains closed.
<b>Not In Compliance</b>	Notice of Closure sign remains posted.
<b>Violation Reference - HSC</b>	Do not remove, relocate or obscure closure sign. Failure to comply will result in an additional billable reinspection with a 30-minute charge of \$122.50.

**Violation Description:** Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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LOCATION 11368 KENYON WY G, RANCHO CUCAMONGA, CA 91701	INSPECTOR Tirza Tetteh

### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A reinspection was conducted on this date to verify compliance regarding active cockroach infestation and sewage overflow observed during investigation conducted on 4/12/2022.

During complaint investigation, the following was observed:

- more than one hundred (100) live german and american cockroaches in the floor drain in front of the wok stove
- dead german and american cockroaches under the dry storage rack near the True Refrigerator
- one(1) live german cockroach on shelf behind the soda machine.
- dead german and american cockroaches in the restrooms
- two(2) live german cockroaches on the wall near the three compartment sink.
- dead cockroaches in the dry storage with the baby crib
- one(1) live cockroach behind the poster near the dry storage racks
- two(2) live cockroaches above the deep freezer near the dry storage racks

Observed the floor sink under the ice machine to be clogged and overflowing. Observed the floor sink and floor drain near the handwashing sink to also be clogged.

Facility was closed and permit was suspended on 4/12/2022 due to an active cockroach infestation and sewage overflow.

On this day, observed live cockroaches in the following areas:

- one (1) juvenile nymph on shelf of front counter adjacent to soda machine
- one (1) adult on top of mechanical dishwasher
- one (1) juvenile on floor under 3-compartment sink
- two (2) juveniles on floor under ice machine

Observed dead cockroaches in the following areas:

- floor under wok stove
- floor behind small reach-in freezer at cooks line
- floor behind chest freezer
- floor in small room on the side of the dry storage room
- shelf across from 3-compartment sink

Observed openings in the following locations:

- ceiling panel in small room on the side of the dry storage room
- ceiling panels in room containing water heater and mop sink
- six (6) small holes in walls surrounding 3-compartment sink

Eliminate live and dead cockroaches from the facility. Monitor cockroach activity and maintain facility free of vermin at all times.

Observed the floor sink under the ice machine to be unclogged and water is able to drain properly from the ice machine.

Ensure all liquid waste is able to drain to a fully functioning sewage disposal system.

Operator was able to provide a pest control invoice dated 4/13/2022 which noted an active infestation with an entry way from a hole in wall on the exterior of the facility.

A billable reinspection will be conducted on Monday April 18, 2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50 as well as a continue permit suspension and facility closure.

Facility is not in compliance. Further action required.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

### Overall Inspection Comments

Permit suspension is continue and facility remains closed.

Notice of Closure sign remains posted.

Do not remove, relocate or obscure closure sign. Failure to comply will result in an additional billable reinspection with a 30-minute charge of \$122.50.



**Public Health**  
Environmental Health Services

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**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**

A handwritten signature in blue ink that reads "No Sing".

NAME: Chanya Tengkanit  
TITLE: Manager

Total # of Images: 0