

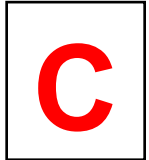


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NATIONAL BUFFET		DATE 7/29/2022	REINSPECTION 8/12/2022	PERMIT 4/30/2023
LOCATION 16920 SLOVER AV, FONTANA, CA 92335			INSPECTOR Ulysses Rodriguez	
MAILING ADDRESS 16920 SLOVER AV, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:50 PM	TIME OUT 6:36 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 77

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			2
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	+	⊗	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	⊗

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	⊗
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	⊗
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	⊗
39. Thermometers provided and accurate	⊗
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	⊗

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
	Violated on 7/29/2022

Violation Reference - HSC -
113996, 113998, 114037



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Inspector Comments: 1. Measured the following temperatures of food stored in the walk-in refrigerator that measured an ambient temperature of 46F:

- 48F for cooked breaded chicken
- 69.6F for cooked slabs of ribs
- 45.9F for marinated raw chopped chicken
- 48F for soy sauce marinated raw chicken
- 47F for raw mussels
- 48F for cooked breaded chicken
- 48F for imitation crab
- 46.7F for cream cheese and imitation crab mix
- 48F for marinated, sliced raw beef
- 46F for milk
- 45.6F for dumpling wraps
- 46.8F for cooked crawfish
- 47.2F for marinated, cooked shrimp
- 46F for raw mussels
- 46.6F for crab shells stuffed with cream cheese and imitation crab mix.
- 45.4F for pepperoni pizzas
- 46.5F for uncooked cream cheese wontons
- 46F for raw shell-eggs

2. Observed the following food stored in a 2-door refrigerator at cooks line measuring ambient temperature of 50F:

- Four (4) containers of cheese pasta
- Two (2) large trays of raw salmon
- One (1) large container of raw shrimp
- One (1) box of perishable biscuit dough
- Two (2) large bags of chicken nuggets
- Seven (7) bags of egg rolls
- One (1) half-container of raw chicken
- Two (2) bags of potstickers
- One (1) large container of pre-cooked fried chicken.

3. Observed the following food stored at the sandwich prep coolers at cooks line measuring an ambient temperature of 60F:

- One (1) large container of cooked mixed vegetables
- Four (4) bags of imitation crab meat
- One (1) large tray of potstickers
- One (1) quarter container of egg wash
- One (1) large container of raw shrimp
- One (1) large container of raw beef
- One (1) large container of raw chicken

4. Measured the ambient temperature of a two-door refrigerator located in the dry storage area at 48F. One large container of raw marinated shrimp was stored in the refrigerator.

Ensure food intended for cold-holding measures 41F or below, and food intended for hot-holding measures 135F or above.

Corrected on site: Operator voluntarily discarded the above listed items. See VC&D

A follow-up inspection will be conducted on or after 8/2 to verify compliance for the walk-in refrigerator, cold-holding units, two-door refrigerator and one-door refrigerator operating temperatures.

Note: At this time, facility is currently self-closed. Operator was instructed to discontinue use of non-functional refrigeration equipment until a follow up inspection is conducted to verify repairs. Facility is authorized for use of walk-in cooler and 1-Door Refrigerator located next to pass through door only at this



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time.

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>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS
4

Compliance date not specified
Complied on 7/29/2022
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed food on the buffet line to have been cooked from ingredients that were improperly cold-held due to insufficient refrigeration. Employees questioned stated that refrigeration had been out anywhere from the previous night to early this morning. Food was determined to be prepared from items that had been stored in facility since the previous night or from this morning.

Discontinue this practice. Ensure all food that is prepared, cooked, and served is in good condition and free of adulteration and spoilage. Food shall not be prepared from adulterated food.

Corrected on site: Operator voluntarily discarded the food at the buffet line. See VC&D

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

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

Inspector Comments: Cooks observed preparing food at fryers beside the wok station were questioned about facility food safety processes and were unable to demonstrate adequate knowledge when asked about the following:

1. The minimum internal cooking temperature of poultry
2. The maximum cold-holding temperature for potentially hazardous foods
3. How to calibrate a metal probe thermometer
4. How to wash utensils at the three-compartment sink

Ensure that all food employees shall have adequate knowledge of, and are properly trained in, food safety as it relates to their assigned duties.

Corrected on site: Employees were educated.

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>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

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

Inspector Comments: Observed black mold-like growth and yellow slime-like growth on the deflector shields and inner walls of the two functioning ice-machines at the facility. Ice in the machines was not in direct contact with the deflector shields or contaminated portions of the inner walls.

Clean and sanitize the ice machine and maintain free of black mold-like growth and yellow slime-like growth.

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>



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21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p>Inspector Comments: Measured the maximum temperature of water from the handwash sinks located in the restrooms at 82F when the hot water lever was opened.</p> <p>Ensure the temperature of the hot water for handwash sinks reaches and maintains a minimum temperature at or above 100F.</p>
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Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified Complied on 7/29/2022 Violation Reference - HSC - 114018, 114020, 114020.1	<p>Inspector Comments: Observed sixteen (16) packaged boxes of mussels inside large cardboard box stored on drain board of prep sink with no form of temperature control. Upon questioning, manager stated mussels were thawing. Packaged boxes of mussels located on the bottom of the box were observed to still be partially frozen. Packaged boxes of mussels located on top measured at approximately 43F.</p> <p>Discontinue this practice. Ensure foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F) running water for less than 2 hours, in microwave, or during the cooking process.</p> <p>Corrected on site: Large box of mussels was relocated to the freezer.</p>
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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/WH7bqFX-T5M>

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<p>Inspector Comments: 1. Observed two unlabeled spray bottles with a brown chemical stored on a small storage rack beside the mechanical dishwasher. Upon questioning, cooks stated the spray bottles contained degreaser.</p> <p>2. Observed one five(5) gallon bucket originally for soy sauce filled with a blue powder stored on the floor across from the mechanical dishwasher. Upon questioning, cooks stated the powder was a detergent.</p> <p>Ensure all chemical containers are properly labeled as to their contents and stored separate from food items.</p> <p>3. Observed three(3) containers of household pesticide stored on a shelf above the mop sink.</p> <p>Discontinue use of unapproved pesticide for commercial facilities. Ensure insecticides, rodenticides, or other pesticides are used in accordance with the manufacturer's instructions.</p>
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: Observed excessive grease and dust build-up on the filters for the exhaust hood above the flat top grill located beside the dry storage room.</p> <p>Clean the filters for the exhaust hood and maintain free of excessive grease and dust-build up.</p>
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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: 1. Observed a knife sharpening block screwed onto a piece of wood stored under a prep table.
2. Observed wood nailed onto the walls above the soda syrup storage with equipment placed on top of the wood. Equipment was at risk of falling.
3. Observed a wooden pallet used to section off food in a storage rack located in the walk-in refrigerator.

Discontinue use of unapproved equipment. Ensure equipment used is durable, smooth, nonabsorbent, and easily cleanable.

4. Observed missing gaskets for two cold-holding units. Observed new gaskets in a box beside the cold-holding units. Cook stated the gaskets were being replaced prior to the start of the inspection.

Repair/replace the gaskets to the cold-holding units and maintain in good repair.

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 cooking utensils stored with soiled hardware tools in a storage room across from the food prep sink.

Discontinue this practice. Ensure utensils and equipment are stored so as to be protected from contamination.

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

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed gaps between filters under the exhaust hood located above the wok stations measuring greater than one(1) inch.

Eliminate gaps in filter and ensure filters fit properly in ventilation hood to facilitate proper grease filtration.

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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed thermometers missing from approximately two(2) cold-holding units, one(1) two-door refrigerator at cooks line, and one(1) two-door refrigerator in dry storage room. Ensure a thermometer shall be provided for each hot and cold holding unit of potentially hazardous food(PHF).

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed a leak at the faucet for the mop sink. The back-flow prevention device was observed to be covered in duct tape. Repair/replace the plumbing for the mop sink faucet and maintain in good repair.

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)

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 the air-curtain for the rear delivery door to be non-functional. Repair/replace the air-curtain and maintain functional and in good-repair.

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)



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52. VC & D

POINTS 0	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113980



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Inspector Comments: Manager voluntarily consented to the condemnation and destruction of the following:

- Approximately 250 lbs of cooked breaded chicken
- Approximately 30 lbs of cooked slabs of ribs
- Approximately 20 lbs of cooked cut ribs
- Approximately 15 lbs of marinated, chopped raw chicken
- Approximately 30 lbs of soy sauce, marinated raw chicken
- Approximately 30 lbs of cream cheese and imitation crab mix
- Approximately 20 lbs of marinated, sliced raw beef
- One(1) 2-gallon milk container
- Approximately 33 lbs of dumpling wraps
- Approximately one(1) pound of cooked crawfish
- Approximately 10 lbs of marinated, cooked shrimp
- Approximately 5 lbs of raw mussels
- Approximately 225 pieces of crab shells stuffed with cream cheese and imitation crab mix.
- Approximately 9 whole pepperoni pizzas
- Approximately 10 lbs of uncooked cream cheese wontons
- Approximately 720 raw shell-eggs
- Approximately 120 cooked mussels
- Approximately 20 lbs of raw marinated salmon
- Approximately 25 lbs of raw shrimp
- Approximately 12 lbs of plantain slices
- Approximately 20 lbs of cooked chicken nuggets
- Approximately 10 lbs of raw chicken wings and drumsticks
- Approximately 40 containers of canned biscuits.
- 4 pieces of crab meat nigiri
- 4 pieces of uni nigiri
- 4 pieces of crab stuffed pastry pockets
- 1 large bowl of cajun shrimp
- 1 large bowl of marinated shrimp
- Approximately 35 baked mussels
- 4 pieces of stuffed crab shells
- 1 large tray of baked salmon
- 1 half-tray of teriyaki chicken
- 1 half-tray of bbq ribs
- 1 half-tray of mixed beef and vegetables
- 1 quarter-tray of cooked penne pasta
- 1 half-tray of mushroom ad mixed vegetables
- 1 large tray of beef and broccoli
- 1 large tray of orange chicken
- 1 large tray of mixed shrimp and vegetables
- 1 quarter-tray of fried rice
- 1 quarter-tray of cooked green beans
- 4 potstickers
- Approximately 15 fried banana pieces
- Approximately 22 chicken nuggets
- 3 eggs rolls
- 30 fried wontons
- 12 butterfly shrimp
- 2 bbq skewers
- 6 fried jalapenos
- 1 large tray of cooked shrimp
- 2 slices of pizza
- 2.5 pieces of tilapia fillet
- 1 half-container of egg drop soup
- 1 half-container of clear soup
- 4 containers of cheese pasta



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Table with 2 columns: Facility Name (NATIONAL BUFFET), Location (16920 SLOVER AV, FONTANA, CA 92335), Date (7/29/2022), Inspector (Ulysses Rodriguez)

- 1 large container of cooked mixed vegetables
- 4 bags of imitation crab meat
- 1 large tray of potstickers
- 1 quarter-container of egg wash
- 1 large container of raw shrimp
- 1 large container of raw beef
- 1 large container of raw chicken
- 1 large bowl of marinated shrimp

Violation 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."

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

Overall Inspection Comments

Letter grade "C" posted. Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Note: Manager was advised of re-score inspection charge of \$245 per hour at time of inspection.

A PEP talk was e-mailed to the manager.

Provided the following forms/handouts:

- Rescore Form
- Top 5 CDC Risk Factors
- Internal Cooking Temperatures
- Active Managerial Control
- Compliance Manager
- Cold-holding and hot-holding stickers

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.



Public Health
Environmental Health Services

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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NATIONAL BUFFET	DATE 7/29/2022
LOCATION 16920 SLOVER AV, FONTANA, CA 92335	INSPECTOR Ulysses Rodriguez

Signature(s) of Acknowledgement

NAME:
TITLE: