385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
LUCKY ELEPHANT THAI CUISINE 2	3/11/2015	3/25/2015	12/31/2015

LOCATION	INSPECTOR
1515 N MOUNTAIN AV E, ONTARIO, CA 91762	Nicole Walker

MAILING ADDRESS: 1515 N MOUNTAIN AV STE E & F, ONTARIO CA 91762 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: None
SERVICE: 033 - Re-score Grade Inspection
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
11:25 AM	12:25 PM	FA0012418	PR0016226	1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of $61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of $122.50.

A

SCORE 96

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

			COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE					
In	N/O	**1.** Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
In		**2.** Communicable disease; reporting, restrictions & excl		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 prop		4	2
In		**6.** Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O N/A	**7.** Proper hot and cold holding temperatures		4	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 reservice of food			2
In		**13.** Food in good condition, safe and unadulterated		4	2
In	N/O N/A	**14.** Food contact surfaces: clean and sanitized		4	2

			COS	MAJ	OUT
FOOD FROM APPROVED SOURCES					
In		**15.** Food obtained from approved source		4	
In	N/O N/A	**16.** Compliance with shell stock tags, condition, display			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	2
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	1
27. Food separated and protected	1
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	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
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	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	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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27. FOOD SEPARATED AND PROTECTED

POINTS 1

Compliance date not specified
Complied on 3/11/2015
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Observed raw shelled eggs resting above unprotected food items at cook line reach in. Store eggs below food to prevent potential cross contamination.

Observed rice scoop resting in standing water at 71F. Maintain rice scoop in ice bath at 41F and below.

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.

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: Ensure all equipment is maintained in good condition. Observed ware wash unit in need of service. Corrected on site at time of inspection. Ensure unit is monitored daily.

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)

48. FOOD WORKER CERTIFICATION

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0410, 33.044

Inspector Comments: Ensure employees (2) obtain valid San Bernardino County cards within 14 days. Obtain valid San Bernardino County Food handler cards in 14 days to avoid administrative fees up to $245/hour.

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker” form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

Letter A posted

Signature(s) of Acknowledgement

NAME:
TITLE: