



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

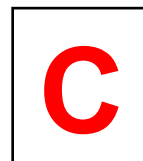
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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA EXPRESS		DATE 5/11/2018	REINSPECTION DATE 5/25/2018	PERMIT EXPIRATION 5/31/2018
LOCATION 1325 E 4TH ST, ONTARIO, CA 91764		INSPECTOR Eduardo Ramirez		
MAILING ADDRESS 1325 E 4TH ST, ONTARIO CA 91764		IDENTIFIER: None		
		SERVICE: 001 - Inspection - Routine		
		RESULT: 05 - Corrective Action / Follow up Required		
		ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 1:30 PM	TIME OUT 4:18 PM	FACILITY ID FA0009823	RELATED ID PR0012311	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.



SCORE 78

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

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ 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			⊗
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			⊗
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗	2
In	⊗ N/A 8. Time as a public health control; procedures & record		4	2
In	N/O N/A 9. Proper cooling methods	+	⊗	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

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, 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	⊗
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		⊗	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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	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	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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	⊗

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

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

Inspector Comments: The health permit to this facility was suspended this date due to a live cockroach infestation that was observed in the kitchen facility.
Several live adult cockroaches were observed in the kitchen area behind the deep fryers and grills. A supervisory review is scheduled on Monday, May 14th at 9:00 am at the Rancho office located on 8575 Haven Ave, Rancho Cucamonga. Provide any pest control receipts/ reports to this review.
Call this office when you are ready to re-open and re-inspection will be conducted to determine compliance. This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this agency.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES**MAJOR****POINTS****4**

Compliance date not specified
Complied on 5/11/2018
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed two separate deep plastic containers of orange chicken measured at temperature ranges between 52-56.5F stored at room temperature with no other approved intervention. The operator stated the chicken had been stored at room temperature for about 30 minutes. Discontinue this practice. Ensure potentially hazardous foods are held at 41F or below or above 135F.

Note: The operator relocated the orange chicken into the walk-in cooler (39F) and corrected the violation on site.

2) Observed one container of cooked chicken measured at 48.3F stored in the cold holding table at the cooks line. In addition, one container of beef was measured at 46.7F in the same cold holding table. The cook stated the chicken and beef had been stored in the cold holding unit for less than one hour. Ensure potentially hazardous foods are held at 41F or below or above 135F.

Note: The operator relocated the chicken and beef into the walk-in cooler (39F) and corrected the violation on site.

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

9. PROPER COOLING METHODS**MAJOR****POINTS****4**

Compliance date not specified
Complied on 5/11/2018
Violation Reference - HSC -
114000

Inspector Comments: Observed cooked boba in a deep stainless steel container stored inside the front two door reach-in refrigerator measured at 72.5F. The cook stated the boba had been cooked four hours before. Ensure to properly rapidly cool all potentially hazardous foods from 135 F To 71 F within two (2) hours and from 70 F to 41 F within four (4) hours.

Cool all potentially hazardous foods in shallow pans no more than four inches deep or using one of the following methods:

- 1). Using an ice wand to facilitate rapid cooling.
- 2). Using ice as an additive to facilitate rapid cooling.

Note-This violation was corrected by voluntarily discarding the boba.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



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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: Several live adult cockroaches were observed behind the grills and deep fryers on the lower walls in between the cove base tiles and wall. In addition observed one live adult cockroach behind the loose stainless steel panel behind the smoker.
Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.
Note-The Health Permit was suspended this date due to the cockroach infestation in this food facility.

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)

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed an employee drinking/ eating in the kitchen at the food preparation area. The employee then placed his food and drink directly on the food preparation table. All employees must eat and drink away from food storage and food preparation areas.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed the hand towel dispenser with a broken handle. Repair/ replace the broken handle.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed no water available from the mop sink. The operator stated the mop sink does not work and will be repaired. Ensure hot water at 120F+ is available from the mop sink.

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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1) Observed the food storage shelves in the walk-in cooler with an excess amount of mold build-up on throughout the storage shelves. Maintain the storage shelves in a clean and sanitary manner to protect the stored food from possible contamination.

2) Observed the food storage shelves in the reach-in refrigerator cooler with food debris build up on throughout the storage shelves. Maintain the storage shelves in a clean and sanitary manner to protect the stored food from possible contamination.

3) Observed the ventilation hood filters in the kitchen preparation area of grease build-up. Maintain all equipment to be kept in a clean and sanitary condition.

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: Observed the sugar scoop with no handle, stored in the sugar container. Ensure all equipment is in good repair. Ensure scoops contain handles and ensure handles are stored away from food products.

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)

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 an opening below the rear kitchen door. Provide weather striping to seal this opening and prevent the entrance of vermin.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: 1). Observed openings between the cove base tiles and stainless steel panel wall behind the deep fryers. Repair / seal any cracks/ crevices that can harbor vermin.

2). Observed missing vinyl cove base tiles on the lower walls by the rear kitchen door. Repair / replace the missing vinyl cover base tiles.

Clean and maintain clean the kitchen floors in the following locations:

- 1). Clean the floors under the deep fryers of severe dirt, debris and grease build-up.
- 2). Clean the floors under the cook's line grill of severe dirt, debris and grease build-up.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

52. VC & D

POINTS**0**

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

Inspector Comments: Approximately 1/4 pound of cooked boba

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."



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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.

Overall Inspection Comments

The health permit was suspended on this date and a Notice of Closure sign was posted.
A request for a rescore form was provided on this date.

Signature(s) of Acknowledgement

NAME: Li Weiyuan
TITLE: Manager