

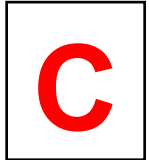


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME KING BUFFET		DATE 9/16/2022	REINSPECTION 9/30/2022	PERMIT 1/31/2070
LOCATION 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			INSPECTOR Lissete Aleman	
MAILING ADDRESS 204 E HOSPITALITY LN, SAN BERNARDINO CA 92408			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:23 PM	TIME OUT 7:45 PM	FACILITY ID FA0010147	RELATED ID PR0002496	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 76

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

○ 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○			4	
2. Communicable disease; reporting, restrictions & ex				
○	N/O			2
3. No discharge from eyes, nose, and mouth				
○	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
In				⊗
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	⊗
8. Time as a public health control; procedures & record				
In	○	N/A	4	2
9. Proper cooling methods				
○	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	○	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	○	N/A		2
12. Returned and reserve of food				
○			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
○			4	
15. Food obtained from approved source				
In	N/O	○		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	○		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		○		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	○	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		○	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
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	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	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	



Public Health
Environmental Health Services

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LOCATION 204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408	INSPECTOR Lissete Aleman

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

POINTS 4	Compliance date not specified
	Complied on 9/16/2022
	Violation Reference - HSC - 113996, 113998, 114037



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Inspector Comments: 1) Observed multiple sushi rolls in the cold holding unit sushi line to be out of temperature:

- (9 pcs) tuna roll at a temperature of 58F
- (3 pcs) salmon roll at a temperature of 54F
- (14 pcs) california roll at a temperature 64F
- (5 pcs) chicken roll at a temperature 50F
- (6 pcs) vegetable roll at a temperature of 54F
- (15 pcs) alaskan roll at a temperature of 59F
- (6 pcs) eel roll at a temperature of 49F
- (24 pcs) philadelphia roll at a temperature of 51F
- (11 pcs) salmon roll at a temperature of 58F
- (26 pcs) tilapia roll at a temperate of 52F

Upon questioning, operator stated that the sushi rolls were placed in the cold holding unit sushi line (1) hour prior to this inspection.

Ensure that all potentially hazardous foods (PHFs) are held at or below 41F.

NOTE: Corrected on site, see VC&D.

2) Observed raw shrimp in the cold holding unit at the front cooking service to be at a temperature of 59F. Upon questioning operator stated the shrimp was placed in the cold holding unit (3) hours prior to this inspection.

Ensure that all potentially hazardous foods (PHFs) are held at or below 41F.

NOTE: Corrected on site, see VC&D.

3) Observed raw crab meat in the reach in refrigeration unit located across the cooks line to be at a temperature between 56F-58F, Upon questioning, operator states that the raw crab meat was placed in the refrigeration unit (1) day prior to this inspection.

Discard this raw crab meat. Ensure that all potentially hazardous foods (PHFs) are held at or below 41F.

NOTE: Corrected on site, see VC&D.

4) Observed a container of potato salad at the buffet line to be at a temperature between 52F-55F. Upon questioning, employee stated that the potato salad was placed in the cold holding unit in the buffet line (1) hour prior to this inspection.

Ensure that all potentially hazardous foods (PHFs) are held at or below 41F.

NOTE: Corrected on site, see VC&D.

5) Observed a container of cooked noodles in the reach in reach in refrigeration unit located across the cooks line to be at a temperature of 50F. Upon questioning, operator states that the container of noodles was placed in the refrigeration unit (30) minutes prior to this inspection.

Ensure that all potentially hazardous foods (PHFs) are held at or below 41F.

NOTE: Corrected on site. Employee transferred container of noodles to walk in cooler.



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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>

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

POINTS 4	<p>Compliance date not specified Complied on 9/16/2022 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: 1) Observed an employee actively warewashing equipment in the mechanical warewashing machine which was operating without sanitizer being provided to unit. Observed the bucket of chlorine sanitizer to be empty.</p> <p>Ensure all equipment are maintained clean and sanitized.</p> <p>NOTE: Corrected on site. Employee replaced the empty chlorine bucket. Employee was instructed to rewarewash equipment.</p> <p>2) Observed mold and calcium like build up on the ice deflector in the ice machine. Note: no ice was observed to be contaminated.</p> <p>Ensure all food contact surfaces are maintained in a clean and sanitary condition.</p> <p>NOTE: A follow up inspection will be conducted in (1) week to observe compliance. Failure to comply may result in billable follow up inspection</p>
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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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ol style="list-style-type: none"> 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 AboveTraining/StateFoodSafety.com <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p>
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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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1) Observed one hand-wash sink in the customer area across from the buffet to be obstructed with a bucket filled with water.

Ensure all hand-wash sinks are readily accessible for employees to allow for proper hand washing.

1) Observed an employee actively rinse a bowl filled with flour in the hand washing sink located across the cooks line.

Ensure hand washing sinks are only used for hand washing purposes.

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)

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 multiple sushi rolls in the cold holding unit sushi line to be out of temperature. Operator stated that the sushi rolls were placed in the cold holding unit sushi line an hour prior to this inspection. Operator provided a log sheet with "time in" and "time out" for the sushi rolls. Upon further questioning, operator stated that there is no written time as a public health control procedure in place.

When using time as control only, the following conditions must be met:

(1)The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.

(2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.

(3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.

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)

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: 1) Observed the hand washing sink located at the front cooking service area with no cold running water.

2) Observed the hand washing sink located in the dry storage area adjacent to the employee restroom with no cold running water.

Repair/replace hand-wash sinks with no running cold water. An adequate, pressurized supply of hot water shall be provided at a minimum temperature of 100 F when measured from the faucet and an adequate pressurized supply of cold water shall be provide

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)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed the following: 1) Observed six (6) dead roaches on the floor of the mop sink room. 2) Observed several rodent droppings on the floor underneath the dishwasher machine and fresh rodent droppings in the water heater room. After a thorough search of the facility, observed no signs of an active infestation. NOTE: No food or food contact surfaces were observed to be contaminated. Clean and sanitize all affected areas and maintain the facility free from vermin. Eliminate vermin from facility. NOTE: A follow up will be conducted in (1) week to verify compliance of no vermin in the facility. Failure to comply may result in billable follow up inspections
	Violation Reference - HSC - 114259.1, 114259.4, 11425	

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)

More Information: https://youtu.be/1yuxW_p9Bxs

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Complied on 9/16/2022	Inspector Comments: Observed the following uncovered foods throughout the facility: -One open can of slice beets and one open can of sliced olives in the walk-in cooler. -Three bins of raw chicken in the reach in refrigeration unit in front of the deep fryers. Cover these foods and ensure that food is protected from overhead contamination. NOTE: Corrected on site.
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed (1) bucket of flour and (1) bucket of sauce being stored on the floor in the cooks line. Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.
	Violation Reference - HSC - 114047, 114049, 114051	

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

More Information: https://youtu.be/km4FCy_IQ44



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: 1) Observed grease buildup on the sides of the oven next to the deep fryers. Clean the sides of the oven and maintain all nonfood contact surfaces clean.
		2) Observed knives being stored on the knife magnets to be dirty and have food accumulation. Clean and sanitize the knives after every use and maintain all nonfood contact surfaces clean.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1) Observed the Turbo air refrigeration unit to have a digital thermometer reading at a temperature of 39F. Observed the ambient temperature of the refrigeration unit to be at a temperature of 56F. Note: Observed potentially hazardous foods (PHFs) stored inside this unit measuring between 55F-58F. Cease and desist the use of this equipment for the storage of potentially hazardous foods (PHFs). Repair/replace the refrigeration unit and maintain in good repair. NOTE: A follow up will be conducted in (1) week to verify compliance of equipment in good repair.
		2) Observed the gasket on the Turbo air refrigeration unit to be in disrepair and peeling away from the door. Repair or replace the gasket and maintain all equipment in good repair. 3) Observed a garden hose being used to spray down dishes/equipment in the dishwasher area. Ensure to only utilize approved equipment. Within one year from this date, ensure to replace non-approved equipment with approved equipment. Ensure to consult Plan Check before purchasing or installing new equipment. Plan check can be reached at 1 800 442 2283.

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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1. Observed multiple scoop handles to be touching food products in containers throughout the facility. Ensure scoops are stored so that the handle is not directly touching the food products. 2. Observed a cutting board being stored on the faucet of the prep sink. Ensure all food contact surfaces are maintained in a clean and sanitary condition before 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)

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1) Observed the ceiling door above the mop sink to be open. Ensure the door is kept closed to prevent the entrance of vermin to the facility. 2) Observed the gasket on the bottom of the back door to be broken. Ensure the gasket is repaired/replaced 3) Observed the air curtain at the back door to be in the off position. Upon questioning, the employee stated that the air curtain must be turned on manually. Ensure air curtain is fully operational at all times.

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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Table with 2 columns: Facility Name (KING BUFFET), Location (204 E HOSPITALITY LN, SAN BERNARDINO, CA 92408), Date (9/16/2022), Inspector (Lissete Aleman)

52. VC & D

POINTS
0

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

Inspector Comments: The following items were voluntarily consented to the condemnation by the operator:

- (9 pcs) tuna roll
- (3 pcs) salmon roll
- (14 pcs) california roll
- (5 pcs) chicken roll
- (6 pcs) vegetable roll
- (15 pcs) alaskan roll
- (6 pcs) eel roll
- (24 pcs) philadelphia roll
- (11 pcs) salmon roll
- (26 pcs) tilapia roll
- 10lbs raw crab meat
- 1 lb raw shrimp
- 3lbs potato salad

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

Routine inspection conducted on this date.

NOTE: A follow up inspection will be conducted in (1) week to verify compliance of clean and sanitized food contact and surfaces and no vermin in the facility. Failure to comply may result in billable follow up inspections

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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Signature(s) of Acknowledgement

NAME:
TITLE: