



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THAI T		REINSPECTION DATE Not Specified		INSPECTOR Jin Lee	DATE 7/24/2020
LOCATION 9000 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 1:30 PM	TIME OUT 3:03 PM	FACILITY ID FA0002383	RELATED ID CO0071381	PE 1621	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



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The health permit to this facility was remained suspended on this date due to the cockroach infestation that was still observed in the kitchen facility.

Two (2) live adult and lymph german cockroaches were observed behind the double door upright reach-in refrigeration unit in the rear kitchen.

Call this office when you are ready to re-open and billable 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.

Do not remove or relocate closure sign. Non-compliance will result in another billable follow-up re-inspection at an hourly rate of \$245 with a minimum 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This reinspection was requested by the operator.

The health permit for this facility was suspended on 07/16/2020 due to a cockroach infestation in the food facility.

On this date, after thorough inspection of this food facility, two (2) live adult and nymph cockroaches were observed behind the double door upright reach-in refrigeration unit in the rear kitchen. The manager provided a service report on Sunday, July 19th, 2020, from professional pest control services. Observed treated areas, service provided (fogging), and chemicals used, but no detail activities on the service report.

The health permit to operate this facility could not be reinstated on this date. Call San Bernardino Department of Environmental Health Services (DEHS) at 1-800-442-2283 when you are ready to reopen this food facility and a billable re-inspection will be conducted.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed one (1) live german adult and one (1) live nymph cockroaches on the wall behind the double door upright reach-in refrigeration unit in the rear kitchen at the time of this reinspection.

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches. Clean and sanitize affected area in an approved manner.

The Notice of Closure sign was remained posted on this date. The Health Permit was remained suspended this date due to the cockroach infestation that was still observed 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)



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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed no rear exit door air curtain at the rear exit door. Observed sensor and wiring at the time of this inspection. The manager stated the rear exit door used for delivering foods and supplies. The manager stated they did not have air curtain when the business was opened.

Ensure to provide the air curtain to prevent the entrance of flies.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed gaps and holes on the walls and in the ceilings at the following:

1. Gap and missing coving on wall under table next to the ice machine.
2. Hole on wall between short table and front table at the northeast corner server station.
3. Hole above the water heater.
4. Hole below the mop sink by coving.
5. Hole on wall behind the fire suppression system piping above the 3-compartment sink.
6. Hole in the ceiling around the piping above the double door upright reach-in refrigeration unit across the double door upright reach-in freezer unit.
7. Gap, cracked, and detached vinyl coving at the corner of hallway by the office in the dining area.

Maintain all floors in good repair and seal all holes and gaps that can harbor vermin.

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))

Overall Inspection Comments

No summary comments have been made for this inspection.

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](#).

Total # of Images: 0