



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA SUN BUFFET				REINSPECTION DATE Not Specified	INSPECTOR Rubi Guido	DATE 8/23/2019
LOCATION 580 E HIGHLAND AV, SAN BERNARDINO, CA 92404				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:30 PM	TIME OUT 5:30 PM	FACILITY ID FA0009608	RELATED ID CO0067199	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to conduct a Food Bourne Illness Investigation.

Reference - HSC

FBI INVESTIGATION:

This summary epidemiological investigation is being conducted as a result of an alleged food borne illness complaint, #CO0067199, wherein one individual(s) reported illness after consuming a meal.

AS PER COMPLAINANT:

The shrimp were not deveined and the mussels were undercooked

1) TYPE OF FOOD(S) EATEN AT FACILITY:

Shrimp, mussels, and spinach salad

2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY:

Thursday, 08/22/19, at 8:30 pm

3) DAY, DATE AND TIME SYMPTOMS BEGAN:

Thursday, 08/22/19, at 8:50 pm

4) SYMPTOMS COMPLAINANT EXPERIENCED:

Vomiting and sweats

5) STILL EXPERIENCING SYMPTOMS?

No

IF NO, WHEN SYMPTOMS ENDED:

Friday, 08/23/19

6) MEDICAL ATTENTION SOUGHT?

No

IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT:

N/A

7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.) SICK / HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY?

IF YES, NUMBER OF PEOPLE SICK AND WHAT THEY ATE:

No

The food facility owner, Chuanming, was interviewed and the following information was provided and /or observed:

FACILITY INFORMATION:

- Facility aware of this complaint: No, owner was not aware.
- Other foodborne illness complaints received by this facility: No, according to the owner.

HEALTH/HABITS OF EMPLOYEE(S) PREPARING SUSPECT FOOD(S):

- Employee(s) ill recently: No, according to the owner.
- Employees ill this date: N/A
- If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Not observed
- Signs of employee's eating/drinking: Not observed
- Tobacco usage: Not observed
- Dirty outer garments: Not observed

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

HANDWASHING/OTHER EQUIPMENT:

- Hand washing sinks/supplies: No hand soap. Hand towels observed at the handwashing sink, and hot water measured at 100F+.
- The 3-compartment sink (130F+).
- Preparation sink (maximum at 135F+)
- Janitorial sink (maximum of 144.2F)
- Employee/Customer Restroom hand washing sinks/supplies: Hand soap and paper towels observed, and hot water measured 100F+ for men's and women's restrooms.
- Adequate hand washing practices observed: Yes

SANITIZING PROCEDURES & CHEMICAL STORAGE:

- Wiping towels sanitizer level: 100 ppm-200 ppm chlorine
- Chemicals stored separate from food and/or food contact surfaces: Yes

FOOD STORAGE & UTENSILS/EQUIPMENT:

- Food stored properly: Yes
- Approved equipment/utensils used: Yes
- Holding temperature(s) of suspect food(s):



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Hot holding units at the self-service station:

- White rice at 172F
- Chicken balls at 154F
- Fried shrimp at 150F
- Baby clams at 181F
- Mussels at 180F
- Buffalo wings at 143F

Cold holding units at the self-service station:

- Melon at 38F
- Shrimp at 55F
- Boiled egg (no shell) at 47F
- Fruit salad containing melon at 58F

Note: Manager stated the station was stocked at 3:30pm, approximately 0.5 hours prior to questioning. Manager added more ice to the unit.

Ambient temperature of walk-in cooler measured 41F:

- Mussels at 43F
- Chicken at 35F

Ambient temperature of upright cooler with pull out handles measured 36F:

- Shrimp at 35F
- Chicken at 34F
- Mussels at 43F

Ambient temperature of reach-in cooler across from cook line measured 39F:

- Shrimp at 43F
- Watermelon at 40F
- Mussels at 43F

FOOD PREPARATION DETAILS:

According to the manager:

- The food distribution companies are the following: Sysco, West Coast Food Wholesale (LA), and Rong Cheng Trading LLC.

Food Preparation Details

Shrimp:

- Received raw and is delivered in a refrigerated vehicle.
- Upon delivery, the shrimp is placed in the walk-in freezer.
- Shrimp is thawed under cold running water (completely submerged in water) and then mixed in corn starch with water.
- Shrimp is kept in a refrigeration unit until ready to cook.
- Shrimp is cooked to an internal temperature of 155F and then immediately placed on the hot holding unit at the self-service station.

Clams and mussels:

- Received raw and are delivered in are refrigerated vehicle.
- Upon delivery, the clams and mussels are placed in the walk-in freezer.
- Thawed under cold running water (completely submerged in water).
- Clams are deep fried in oil (220F) until internal temperature measured 155F.
- Mussels are prepared with mayonnaise and baked to an internal temperature of 165F.
- After cooking, Clams and mussels are immediately placed on the hot holding unit at the self-service station.

Spinach salad:

- Received prepackaged and delivered in a refrigerated vehicle.
- Upon deliver, salad is placed in the walk-in cooler.
- Salad is washed and then placed at the self-service station.

FINDINGS:

On this date, I spoke to the manager, and he/she has not heard of this complaint or any similar complaint. The owner stated that no employees have recently reported sick.

THE OWNER AND MANAGER WERE INTERVIEWED AND STATED THE FOLLOWING:

- One (1) new employee recently, approximately one (1) week ago.
- No employees have recently reported sick and, to her knowledge, no employees were sick the day of this complaint.
- The main food distribution company for this facility has not changed recently.
- There has not been any recent power outages.
- There has not been any recent loss of hot water at this facility.
- A list of employees that worked on the week of 8/19/19 is available upon request.
- It is the policy of this restaurant that any employee that is sick is not allowed to work at this facility and is immediately sent home if they show outward signs of illness.

A routine inspection was conducted on this date.

Complaint is now closed.



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Description: A foodborne illness complaint report has been received by Environmental Health.

16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed the following:
- blocked handwashing sink. A cart stored in front of the hand sink and a container stored inside the sink.
- No soap in the dispenser.

Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing. Ensure all handwashing sinks are stocked with hand soap and paper towels in dispensers, and warm water at a temperature of at least 100F at all times.

Note: Manager removed cart and provided hand soap. Corrected on site.

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)

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Measured the following at the cold holding unit at the self-service station:
- Shrimp at 55F
- Boiled egg (no shell) at 47F
- Fruit salad containing melon at 58F
Manager stated the station was stocked at 3:30pm, approximately 0.5 hours prior to questioning.

Ensure all potentially hazardous foods are held at 41F or below for cold holding and 135F or above for hot holding.

Note: Manager added more ice to the unit. Corrected on site.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed boxes of shrimp stored on the floor in the walk-in freezer.

Ensure foods are stored at least 6 inches above floor.

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))

Overall Inspection Comments

Complaint closed.

Signature(s) of Acknowledgement

NAME: Chuanming He
TITLE: Manager

Total # of Images: 0