



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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| FACILITY NAME NATIONAL BUFFET | | REINSPECTION Not Specified | | INSPECTOR Ulysses Rodriguez | DATE 6/8/2022 |
| LOCATION 16920 SLOVER AV, FONTANA, CA 92335 | | | | PERMIT | IDENTIFIER: None |
| TIME IN 1:04 PM | TIME OUT 2:48 PM | FACILITY ID FA0003083 | RELATED ID CO0083526 | PE 1622 | SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED |

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,

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A complaint inspection was conducted on this date, 6/8/2022 based on a complaint received by Environmental Health Services(EHS) on 6/6/2022. Complainant stated they observed bugs in the mussels.

Spoke with the person at the front register who stated the manager nor owner were available, and no there was no person in charge I could speak to.

Spoke with a cook who stated the mussels are stored in the walk-in refrigerator upon receipt, taken to the food prep sink to thaw prior to prepping, then prepped, cooked and served on the buffet line.

During inspection, observed several live and dead adult cockroaches, and several nymph cockroaches in the back of the kitchen on the floor in and near the dry storage areas. Observed one cockroach flying in the elevated dining area while typing the complaint report.

Permit has been suspended and facility closed to due an active cockroach infestation. Facility must remain closed for a minimum of twenty-four(24) hours. Spoke with the manager over the phone, who was instructed to ensure cockroaches are eliminated from the facility and to provide a pest control invoice. Manager was informed that once corrections have been made they may contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Permit has been suspended and facility closed due to an active cockroach infestation. Facility grade card removed and closure sign posted. Do not remove, relocate or obscure closure sign. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Once corrections have been made, please contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

Manager was made aware of billable re-inspection in the event that additional cockroaches are observed during the reinspection with a 30-minute minimum charge of \$122.50.

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)



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16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: 1. Observed cook cleaning a metal container at the handwash sink near the walk-in refrigerator.

Discontinue this practice. Ensure handwash sinks are used for handwashing only.

2. Observed a small prep table stored in front of a handwash sink next to the cooking equipment to be obstructing access from the front of the handwashing sink.

Maintain handwashing sinks unobstructed at all times.

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)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: 1. Observed several live and dead adult cockroaches, and several nymph cockroaches in the back of the kitchen on the floor in and near the dry storage areas.

2. Observed one cockroach flying in the elevated dining area.

Eliminate cockroaches from the facility. Clean and sanitize all affected areas and maintain the facility free of vermin.

Permit suspended due to an active vermin infestation. Facility must remain closed for a minimum of twenty-four(24) hours. Once corrections have been made, please contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

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)

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049,
114051

Inspector Comments: 1. Observed two(2) buckets of sauce stored directly on the floor near the dry storage area.

2. Observed a large bulk container of rice stored directly on the floor beside an equipment storage room.

Ensure all food is stored at least six (6) inches above the 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))

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 excessive food debris and grease build-up on the floors in the walk-in refrigerator and on the floors throughout the kitchen and dry storage areas.

Clean and sanitize all affected areas and maintain the floors, walls and ceiling free of excessive food 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))

Overall Inspection Comments

No summary comments have been made for this inspection.



Public Health
Environmental Health Services

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

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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](#).

Signature(s) of Acknowledgement

No sig

NAME: Xinxin Chen
TITLE: Manager

Total # of Images: 0