



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PARADISE BUFFET		REINSPECTION DATE Not Specified	INSPECTOR Marvin Chaves	DATE 3/8/2022
LOCATION 9059 CENTRAL AV, MONTCLAIR, CA 91763-1622		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:26 PM	TIME OUT 5:19 PM	FACILITY ID FA0024584	RELATED ID CO0082381	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.

16K997 Foodborne Illness Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: Complaint Inspection
PURPOSE:

Reference - HSC

The purpose of this visit was to conduct a complaint investigation, CO0082381.

NATURE OF COMPLAINT:

The complainant alleged the following items:

- Roach infestation
- caused a food borne illness
- no symptoms or food was given.

OBSERVATION(S):

1) On this date, the Manager was interviewed. The Manager stated the following items:

- The facility was not aware of the complaint
- Manager stated no other complaint have been made.
- Pest control has routine inspection once a month.

2) The following items was observed:

- All last three pest control invoice state no activity and has placed traps for preventive measures.
- Two sticky traps and one electric fly traps in kitchen and preparation area. see violation for further inspection.
- no cockroaches throughout the facility.

OUTCOME:

1) removed/relocated electric traps from food preparation areas.

No further action required. Routine inspection was conducted on this day. The complaint will be closed.

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

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed two (2) sticky fly traps adjacent to meat cutter area in kitchen and one electricity fly trap across from preparation area. .

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Ensure all fly traps are removed from kitchen area or preparation areas.

Corrected on site.

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)

Overall Inspection Comments

Compliant inspection was conducted on this date.



Public Health
Environmental Health Services

www.SBCounty.gov
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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: Rolando Xu
TITLE: Manager

Total # of Images: 0