



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>ORIENTAL EXPRESS LLC</b>		DATE 8/16/2016	REINSPECTION DATE 8/30/2016	PERMIT EXPIRATION 5/31/2017
LOCATION 26529 HIGHLAND AV, HIGHLAND, CA 92346			INSPECTOR Chris Nwadike	
MAILING ADDRESS 23709 DECORAH RD, DIAMOND BAR CA 91765		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 11:07 AM	TIME OUT 12:41 PM	FACILITY ID FA0002781	RELATED ID PR0009499	PE 1621

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](#).



**SCORE 84**

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.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl				4
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop				4 2
In		6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span> 2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record			4 2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods			4 2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated			4 2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">○</span> In			23. No rodents, insects, birds, or animals		4	2

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	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 8/16/2016 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed the temperature of food items (4 bags of chicken) for processing on prep tables at 50°F. Maintain cold food temperatures at 41°F or below. Bring out small amount of food for processing each time. You can, also, use ice to keep the foods during processing on prep table at 41°F, or below. Corrected during inspection by putting the perishable foods into the walk-in refrigerator.
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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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012 how to keep food out of danger zone.pdf>

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 8/16/2016 Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed no sanitizer in sanitizing buckets in used in sanitizing food contact surfaces. Ensure that all food contact surfaces are cleaned and properly sanitized. Maintain sanitizing solutions at 100ppm for chlorine and 200ppm for quaternary ammonia. Store wiping cloths in sanitizing solution in buckets prior to and after each use. Corrected during inspection.
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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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel Sanitizing solution Eng Spn final 11 30 11.pdf>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed no hand soap in the dispenser in food processing area. Ensure that all hand washing sinks are adequately supplied at all times.
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**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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed several open foods in the walk-in refrigerators and freezer. Ensure that all stored foods are properly covered at all times. If, by your policy, you are required to have some foods kept open inside the walk-in refrigerators and freezer, then, you must properly clean the fan guards and food storage carts/shelves inside the walk-ins daily to avoid contaminating the open foods.
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**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.

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Observed dust and dirt buildup on the fan guards inside the walk-in and on utensil storage shelves. Provide thorough and regular cleaning.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



Public Health  
Environmental Health Services

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#### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

**POINTS**
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** Observed food scoop handles placed on foods.  
Food scoop handles must stand above the food without touching the food.

**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)

#### 40. WIPING CLOTHS: PROPERLY USED AND STORED

**POINTS**
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114135, 114185.1

**Inspector Comments:** Observed soiled and wet wiping cloths left out on the prep tables.  
Store soiled and, or wet wiping cloths in sanitizing solution or in other approved storage.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

#### 48. FOOD HANDLER CERTIFICATION

**POINTS**
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed 1 expired food handlers card.  
Ensure that all employees obtain and maintain current food handlers cards.  
The current 'Food Handlers Card' for the employee (card number preferred) must be faxed to EHS at 909-387-4272 within 2 weeks from today.  
There will be re-inspection fee of \$245.00 per hour if the current card or card number was not received by EHS on or before 08/30/2016

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME: Mai Lee  
TITLE: Manager