



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHINA REPUBLIC		REINSPECTION DATE 4/30/2021		INSPECTOR Ashley Flores		DATE 4/16/2021	
LOCATION 12806 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION 10/31/2021		IDENTIFIER: None	
TIME IN 1:14 PM	TIME OUT 2:33 PM	FACILITY ID FA0029795	RELATED ID PR0038825	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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, 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A re-inspection was conducted on this date to verify compliance regarding numerous rodent droppings observed during compliant investigation conducted on 4/8/21.

After a thorough inspection of the entire facility on this day, observed rodent droppings throughout the facility (see violation 16C023).
Observed several areas with gaps/holes (see violation 16C044).

RESULT(S):

Facility was immediately closed.

Facility shall remain closed until receive approval from EHS

Failure to comply can result in billable reinspection with minimum charge of \$122.50 for 30 minutes minimum or further legal action.

NOTE: Received a copy of the pest control report that indicates they did not observe any pest activity at the time of their inspection on 4/13/21. According to pest control report, front entrance door is not rodent proof and rodent devices were placed throughout the facility.

A billable reinspection will be conducted on or after 4/19/21 to determine compliance.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Due to ongoing evidence of rodent activity, this facility was ordered to immediately close and permit is hereby temporarily suspended.

Operator requested to speak to supervisor. Closure sign will be posted later today.

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)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: At the time of this reinspection, observed rodent droppings in the following areas:

- in cabinets in the bar
- on storage rack by the ice machine and inside food contact containers
- under stairs where soy sauce is stored
- on the floor in the dim sum kitchen upstairs
- on the bottom shelves of the preparation line where food was observed to be stored
- on the floor and boxes in the dry storage room upstairs
- on the floor under the chemical storage upstairs

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 several locations with gaps/holes. Informed person in charge of areas of concern such as dishwash area.

Seal holes/gaps to prevent entrance and harborage of vermin.

NOTE: Observed some previous gaps/holes had been sealed.

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

The purpose of this visit was to conduct a follow-up inspection for rodent activity.

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