



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BEIJING EXPRESS		REINSPECTION DATE 10/09/2015	INSPECTOR Sierra Clayborn	DATE 9/25/2015
LOCATION 2075 E HIGHLAND AV E, SAN BERNARDINO, CA 92404		PERMIT EXPIRATION 9/30/2015	IDENTIFIER: None	
TIME IN 5:55 PM	TIME OUT 6:18 PM	FACILITY ID FA0026303	RELATED ID PR0034511	PE 1621
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION				
RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU				
ACTION: 03 - REINSPECTION REQUIRED				

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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: During routine inspection, observed the internal temperature of all food in walk-in cooler being maintained at 51 F. Majority of potentially hazardous food was moved to adjacent reach-in coolers and walk-in freezer. Facility was granted 24 hours to repair walk-in cooler to ensure it maintained appropriate holding temperatures.

During reinspection, observed walk-in cooler thermostat at 55 F and non-potentially hazardous food holding at 51 F. Observed all potentially hazardous food inside of walk-in cooler holding at 37-41 F. Employee stated that some of the items were placed inside of walk-in cooler overnight to slowly thaw to be ready to use in the morning. The temperature of the unit in the evening drops down to 37-43 F and rises at mid-day to 55 F.

Due to facility having a lack of adequate refrigeration, the facility is required to repair walk-in cooler immediately. Facility may not store any potentially hazardous food in the walk-in cooler until it is repaired and able to maintain the internal temperature of food at 41 F or below.

If facility has not repaired walk-in cooler within the next 24 hours, facility will be subject to closure due to a lack of adequate refrigeration. The next reinspection will be a billable inspection.

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

Overall Inspection Comments

Due to facility having a lack of adequate refrigeration, the facility is required to repair walk-in cooler immediately. Facility may not store any potentially hazardous food in the walk-in cooler until it is repaired and able to maintain the internal temperature of food at 41 F or below.

If facility has not repaired walk-in cooler within the next 24 hours, facility will be subject to closure due to a lack of adequate refrigeration. The next reinspection will be a billable inspection.

Signature(s) of Acknowledgement

NAME: Sean Soeung

TITLE: Person in charge

Total # of Images: 0