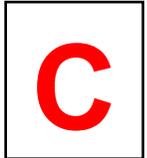




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME PANDA PARADISE		DATE 9/27/2016	REINSPECTION 10/11/2016	PERMIT 9/30/2016
LOCATION 2012 N RIVERSIDE AV L, RIALTO, CA 92377			INSPECTOR Alex Soles	
MAILING ADDRESS 2012 N RIVERSIDE AV L, RIALTO, CA 92377			IDENTIFIER: PEP	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 3:15 PM	TIME OUT 5:25 PM	FACILITY ID FA0011911	RELATED ID PR0000758	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 78**

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.

- In = In compliance  
+ COS = Corrected on-site
- N/O = Not observed  
⊗ MAJ = Major violation
- N/A = Not applicable  
⊗ 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 & ex		4	
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
In	N/O 4. Proper eating, tasting, drinking or tobacco use			<span style="color: red;">⊗</span>
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	4	<span style="color: red;">⊗</span>
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record		4	2
In	<span style="color: blue;">○</span> 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	
In	<span style="color: blue;">○</span> 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
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	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, displa			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				
In	21. Hot and cold water available		4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	<span style="color: red;">⊗</span>
VERMIN				
In	23. No rodents, insects, birds, or animals		4	<span style="color: red;">⊗</span>

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping	<span style="color: red;">⊗</span>
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PANDA PARADISE	DATE 9/27/2016
LOCATION 2012 N RIVERSIDE AV L, RIALTO, CA 92377	INSPECTOR Alex Soles

#### 4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed employee drinks at the front service area, on top of the kitchen prep counter, on top of the Hobalt mixer. Also observed a bowl food on top of kitchen prep counter. The owner indicated the bowl of food was for the cook. Discontinue the poor practice of storing food items and drinks for employees in food prep and food storage areas. All employees are to eat and drink outside of kitchen.
	Not In Compliance Violation Reference -	

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> The kitchen hand sink was not accessible. Observed a stool, bucket of soy sauce and other items in front of the hand sink. Make the kitchen handsink accessible at all times. Keep all items stored away from the handsink.
	Not In Compliance Violation Reference -	

**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)

#### 7. PROPER HOT AND COLD HOLDING TEMPERATURES

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a tray of rice in the cooks station sitting at room temperature. The temperature was taken and the rice was at 52 F. The owner indicated the cook was making fried rice and the rice was out of temp for 1 hour. The owner was instructed to put the rice back in the walkin refrigerator.
	Complied on 9/27/2016 Violation Reference - HSC - 113996, 113998, 114037	

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

#### 21. HOT AND COLD WATER AVAILABLE

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> The temperature of the hot water at the 3 comp-sink only reached 111 F. You must maintain at least 120 F hot water at the 3 compartment sink at all times.
	Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

#### 22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the floor sink below the 3 compartment sink to be slow draining. Maintain the floor sink in good working order.
	Not In Compliance Violation Reference - HSC - 114197	

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>PANDA PARADISE</b>	DATE <b>9/27/2016</b>
LOCATION <b>2012 N RIVERSIDE AV L, RIALTO, CA 92377</b>	INSPECTOR <b>Alex Soles</b>

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Numerous cockroaches were observed through out the kitchen. On the walls in the kitchen, on the floor in the kitchen, on the pipes below and behind cooling equipments.</p> <p>This facility is closed due to the cockroach infestation observed on this date. Continue to eliminate the cockroach infestation from this facility.</p>
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**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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)</p>	<p><b>Inspector Comments:</b> Observed numerous containers of raw meat products in the walkin cooler without lids. Cover all food products in the walkin cooler with tight fitting lids so as to protect from overhead contamination.</p> <p>Observed several cleaning bottles on the edge of the 3 compartment sink. These bottles were stored directly above a prep table where meat was being cut. Discontinue storing these chemical above food prep areas. Keep all chemicals away from food prep and storage area.</p>
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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.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051</p>	<p><b>Inspector Comments:</b> Observed bags of rice and four being stored directly on the floor in the rear storage area. Keep all food stored 6" up of the floor.</p>
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**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))

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> Repair the loose gasket on the door of the 3 door utility freezer. Maintain in good repair.</p> <p>Thoroughly clean all of the equipment in the cooks station of grease and food residue. Maintain in a clean and sanitary condition.</p> <p>Discard the badly deteriorated bulk storage bin. Maintain all equipments in good repair</p>
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**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119</p>	<p><b>Inspector Comments:</b> Observed dead cockroaches in the ice scoop container mounted on the side of the ice machine. Thoroughly clean and sanitize the ice scoop and the container.</p>
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**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME PANDA PARADISE	DATE 9/27/2016
LOCATION 2012 N RIVERSIDE AV L, RIALTO, CA 92377	INSPECTOR Alex Soles

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed wiping cloths on food prep table tops. Keep all wiping cloths in the sanitary buckets when not in use.
	Violation Reference - HSC - 114135, 114185.1	

**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)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Remove all unnecessary cardboard and equipments from this facility. Maintain this facility in a clean and sanitary manner.
	Violation Reference - HSC - 114067 (j), 114123	

**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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Clean the accumulation of dirt, syrup and/or debris from the walk in in the following area:  a) Wall next to bag in a box. b) Wall above 3 door freezer and ice machine. c) Wall in the cooks station.  Clean the accumulation of grease, slimes and residue from the following area: a) Floor sink below ice machine. b) Floor in the walk in refrigerator.  Maintain all floors and walls in a clean and sanitary condition.
	Violation Reference - HSC - 114143 (d), 114266	

**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))

**46. NO UNAPPROVED PRIVATE HOMES / LIVING OR SLEEPING QUARTERS**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed employee bedding in the office. Remove all personal sleeping items from the premises.
	Violation Reference - HSC - 114285, 114286	

**Violation Description:** No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)



Public Health  
Environmental Health Services

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PANDA PARADISE	DATE 9/27/2016
LOCATION 2012 N RIVERSIDE AV L, RIALTO, CA 92377	INSPECTOR Alex Soles

#### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or

#### Overall Inspection Comments

You are scheduled for an office hearing tomorrow morning at the San Bernardino office located at 172 W 3rd St, San Bernardino. Your schedule time is 9:30 AM.

A request for rescore inspection was provided on this date.

Food temps were good. Steamed rice at front service counter at 154 F. Steamed rice in cooks station at 147 F. Noodles at 170 F. Broccoli Beef at 157 F.

#### Signature(s) of Acknowledgement

A handwritten signature in blue ink that reads "SNA".

NAME:  
TITLE: