



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CHINA ONE RESTAURANT INC		DATE 8/16/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2020
LOCATION 15268 SUMMIT AV 200, FONTANA, CA 92336-0234			INSPECTOR Kathryn Ventura	
MAILING ADDRESS 215 MOONEY DR STE B, MONTEREY PARK CA 91755			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 12:44 PM	TIME OUT 3:12 PM	FACILITY ID FA0020786	RELATED ID PR0027961	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](#).

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.



**SCORE 77**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗	2
<span style="color: green;">○</span> 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	+		⊗
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated	+	⊗	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
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> 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 <span style="color: red;">⊗</span>
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	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
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, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	⊗
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	3
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** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 8/16/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following cold holding violations at the time of inspection:</p> <ol style="list-style-type: none"> <li>1. Cooked chicken in small metal bowl measured at 65.6F in the back cold holding table Manager stated that employees placed in cold holding unit and cooked food item approximately 30 minutes prior to inspection.</li> <li>2. Raw beef measured at 64.4-65.9F stored in walk-in cooler Manager stated that employees placed raw beef in walk-in cooler approximately 20-30 minutes prior to inspection</li> <li>3. Raw chicken and beef measured at 52F stored cold holding table across stove</li> <li>4. Raw pork measured at 54F in cold holding table across stove Manager stated that the above items were out on preparation table 30 minutes-1 hour prior to inspection</li> <li>5. Small metal bowl of comminuted pieces of cooked pork measured at 66-72F stored in cold holding table across stove Manager stated that employees placed the above items in cold holding unit in the morning when during opening hours of restaurant. Manager also stated that items were cooked in the morning.</li> </ol> <p>Maintain all potentially hazardous foods in cold holding unit at 41F or below at all times.</p> <p>NOTE: THIS IS A REPEAT VIOLATION OF IMPROPER COLD HOLDING TEMPERATURES.</p> <p>NOTE: This violation was corrected on site. Manager was instructed to cool down food items to 41F or below with inserts of ice at the time of inspection.</p>
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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/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 8/16/2019 Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> 1. Observed mold and spoilage on the following food items at the time of inspection:</p> <ul style="list-style-type: none"> <li>- Several eggplants in one (1) box of eggplants found in walk-in cooler</li> <li>- One (1) melon in walk-in cooler</li> </ul> <p>2. Observed one (1) can of 2950 g of water chestnuts to be dented at the seams.</p> <p>Ensure all food intended for customer is in good condition and unadulterated at all times. NOTE: THIS IS A REPEAT VIOLATION.</p> <p>NOTE: Person in charge voluntarily discarded of the food items listed above. See VC&amp;D.</p>
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**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 8/16/2019 Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed hand sink in the back preparation area to be obstructed with egg rolls improperly stored above splash guards and trash bin improperly stored in front of hand sink.</p> <p>Ensure hand washing facilities are clean, unobstructed, and accessible at all times for employee use.</p> <p>NOTE: This violation was corrected on site.</p>
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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)



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**9. PROPER COOLING METHODS**

<b>POINTS</b>	Compliance date not specified Complied on 8/16/2019 Violation Reference - HSC - 114000
<b>2</b>	

**Inspector Comments:** Observed the following items to be improperly cooled:  
- One (1) large covered plastic bin of noodles measured at 68-72.7F in walk-in cooler  
Manager stated that noodles were cooked in the morning around 11 AM.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

NOTE: This violation was corrected on site. Manager was instructed to keep contained loose covered or uncovered when cooling food in walk-in cooler.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)
<b>2</b>	

**Inspector Comments:** Observed customer restroom to be supplying warm water measured at ~90-98F degrees

Ensure all handwash sinks are able to provide warm water of at least 100F. For handsinks that do not have fixtures for employees to easily adjust temperature, ensure temperature does not exceed 108F.

NOTE: Facility was able to supply adequate hot/warm water in all other sinks throughout facility.

**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)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1
<b>1</b>	

**Inspector Comments:** Observed the following food item improperly thawing at the time of inspection:  
- Fish in frozen state improperly stored in still water

Ensure potentially hazardous food (PHF) are thawed by one of the approved methods listed below:

1. Under refrigeration
2. Completely submerged in cold (no higher than 70 F), running water for less than 2 hours
3. In microwave oven if immediately followed by immediate preparation
4. As part of the cooking process

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TheImportanceProperDefrosting.pdf>



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**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed employee actively place sanitizer bucket that was previously stored on the ground in 2-compartment sink where 2 open bins of food items (pork ear and fish) were stored thawing.

Ensure food is stored, prepared, displayed or held so that it is protected from cross contamination (i.e. sneeze guards, lids, display cases, dispensers, labeled containers) at all times.

NOTE: This violation was corrected on site.

**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.

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114254, 114254.1

**Inspector Comments:** Observed one (1) unapproved food grade spray can of WD-40 improperly stored directly on slicer.

Store all toxic substances so that it is not in a manner that can likely cause contamination or adulteration of food, food-contact surfaces, utensils, or packaging materials. Ensure all toxic substances used in facility are food grade approved at all times.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:** 1. Observed two (2) open cans of corn stored in unapproved container in cold holding unit across stove.

Ensure that once a canned food item is opened, that the food shall not be stored back in original canned container and must be stored in an approved container at all times. Ensure that all foods are stored in an approved container at all times.

2. Observed several bins and boxes of frozen food items improperly stored on the freezer floor at the time of inspection.

Ensure foods are stored at least 6 inches above floor at all times.

NOTE: THIS IS A REPEAT VIOLATION.

3. Observed several containers to be stored unlabeled at the cook's line and at the storage shelves in back preparation area.

Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

**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**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** 1. Observed leaky faucet at the three (3) compartment sink.  
2. Observed rust-like and dust build up on storage racks in walk-in cooler.  
3. Observed one (1) soiled knife improperly stored amongst clean knives on magnet holder above 2-compartment sink.

Equipment and utensils shall be kept clean/sanitized, fully operative, and in good repair at all times.

**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)



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**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159
<b>1</b>	

**Inspector Comments:** Observed the following thermometers to be in disrepair at the time of inspection:  
- The outside unit thermometer on the 1-door tall Traulsen freezer  
- The display thermometer in the cold table across the stove

Repair/replace broken thermometers. Ensure that an operable thermometer shall be provided for each refrigeration unit holding PHF items. The thermometer shall be located to indicate the air temperature in the warmest part of the unit and, except for vending machines, shall be affixed to be readily visible.

NOTE: THIS IS A REPEAT VIOLATION.

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

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

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1
<b>1</b>	

**Inspector Comments:** Observed several wet wiping towels improperly stored on preparation tables at the time of inspection.

Ensure wet wiping towels are returned to sanitizer bucket after each use at all times.

**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)

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114244, 114245
<b>1</b>	

**Inspector Comments:** Observed food waste trash bin container lid open at the time of inspection.

Ensure all food waste and rubbish shall be maintained in good condition in leak proof and rodent proof containers. Ensure all trash bin containers shall be covered at all times.

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

<b>POINTS</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123
<b>1</b>	

**Inspector Comments:** Observed the following employee items stored on storage rack designated for customer food:  
- Employee bowls  
- Open employee drinks stored above preparation table  
- Employee food stored in sink with food intended for customer  
- Drill tool improperly stored within clean towels and near boxes of food items intended for customer use

Ensure all employee personal items are stored in a labeled container separate designated area, preferably on the bottom shelf.

NOTE: THIS IS A REPEAT VIOLATION.

**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)



Public Health  
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#### 49. PERMITS AVAILABLE

POINTS <b>0</b>	Comply by 8/17/2019	<b>Inspector Comments:</b> Observed expired health permit posted at the time of inspection.  All food facilities open for business must have a valid health permit posted at all times.
	Not In Compliance Violation Reference - HSC - 114067( b, c), 114381 (a)	

**Violation Description:** A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

#### 52. VC & D

POINTS <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> Operator has voluntarily consented to the condemnation and destruction of the following items: - Approximately several eggplants in one (1) box of eggplants found in walk-in cooler - Approximately one (1) melon in walk-in cooler - Approximately one (1) can of 2950 g of water chestnuts to be dented at the seams
	Not In Compliance Violation Reference - HSC - 113980	

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

#### 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 two 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
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

#### Overall Inspection Comments

Letter "C" Grade posted at the front of the facility.

Provided re-score form on this date.

Provided the following stickers:

- Proper ware washing procedures sticker
- Proper cooking temperature sticker
- Proper hot/cold holding unit temperature stickers

Provided cooling foods properly method handout.

#### Signature(s) of Acknowledgement

NAME: RYAN LEE  
TITLE: OWNER