



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>BEIJING EXPRESS</b>		DATE <b>9/24/2015</b>	REINSPECTION DATE <b>10/08/2015</b>	PERMIT EXPIRATION <b>9/30/2015</b>
LOCATION <b>2075 E HIGHLAND AV E, SAN BERNARDINO, CA 92404</b>			INSPECTOR <b>Sierra Clayborn</b>	
MAILING ADDRESS <b>2075 E HIGHLAND AV STE E, SAN BERNARDINO CA 92404</b>		IDENTIFIER: None		
TIME IN <b>2:54 PM</b>	TIME OUT <b>5:04 PM</b>	FACILITY ID <b>FA0026303</b>	RELATED ID <b>PR0034511</b>	PE <b>1621</b>
		SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.

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**SCORE 87**

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
In	N/O	N/A	9. Proper cooling methods	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	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						
<span style="color: green;">○</span> In	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, 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	<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, 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	1
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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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

<b>POINTS</b>	Compliance date not specified Complied on 9/24/2015 Violation Reference - HSC - 113996, 113998, 114037	<p><b>Inspector Comments:</b> Observed thermostat on walk-in cooler reading at 55 F. Observed a majority of raw foods inside the unit measured at 51 -52 F. Employees stated that the walk-in cooler thermostat this morning read at 42-43 F.</p> <p>Ensure that the internal temperature of food is kept at 41 F or below for cold holding.  <b>REPAIR WALK-IN COOLER IMMEDIATELY.</b></p> <p>Inspector will return in 24 hours to reinspect walk-in cooler for compliance.</p> <p>*Corrected:                  All foods that could be moved to the walk-in cooler were moved and 3 boxes of eggs and 4 full bags of bean sprouts were moved to reach-in refrigerators at cook's line.</p> <p>Observed pepper chicken holding at 111-129 F at steam table. Employee stated it had been placed there within the last hour.</p> <p>Ensure that all potentially hazardous food is kept at 135 F or higher for hot holding.</p> <p>*Corrected on site:                  Chicken was voluntarily discarded. See VC&amp;D.</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/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)

**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

<b>POINTS</b>	Compliance date not specified Complied on 9/24/2015 Violation Reference - HSC - 114000	<p><b>Inspector Comments:</b> Observed deep metal containers of cooked chicken and cooked beef holding between 82-86 F. Cook stated that both the chicken and beef had been cooked around 12pm and were left to cool for approximately an hour on the counter at ambient temperature. When the food was no longer steaming, it was placed inside the walk-in cooler in the deep metal containers with lids.</p> <p>DISCONTINUE PRACTICE.                  Ensure to use a proper cooling method.                  Rapidly cool cooked food from 135 F to 70 F within the first 2 hours.                  Further cool food from 70 F to 41 F over the next 4 hours.                  Use a thermometer to monitor cooling temperatures.                  *Ensure that food is being stirred throughout cooling process.                  *Recommended to use shallow pans to help facilitate cooling process.</p> <p>*Corrected on site:                  Approximately 10lbs of cooked chicken and 6 lbs of cooked beef were discarded. See VC&amp;D.</p>
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**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)



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[www.SBCounty.gov](http://www.SBCounty.gov)

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

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed a strainer with a handle stored inside of main hand wash sink in kitchen.

DISCONTINUE PRACTICE.  
The hand washing sink must be kept free of items so that it is accessible for hand washing at all times.

\*Corrected:  
Strainer was removed.

**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

**POINTS**  
**1**

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

**Inspector Comments:** Observed a raw container of chicken stored on top of a container of cooked pork.

Ensure that food is stored in such a way that it prevents the possibility of cross contamination.

**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

**POINTS**  
**1**

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

**Inspector Comments:** Observed an open container of bread crumbs stored on the floor in walk-in freezer and an open bag of bread crumbs stored on shelf in dry storage area.  
Observed opened bags of coffee/tea flavored powders stored on shelf near boba station.

Ensure that food is stored at least 6 inches off of the ground at all times.  
Ensure that all bulk foods, or foods in non-resealable packaging, are transferred into an approved container with a tightly fitting lid and a label after opening.

**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))

#### 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 a food scoop handle buried in bulk container of dry steamed rice in dry storage area.

Ensure that all scoops that are stored in a bulk container of food are stored handle up, so that the handle does not have direct contact with 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)



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**52. VC & D**

<b>POINTS</b> <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	<b>Inspector Comments:</b> The following was voluntarily discarded:  Approximately 10lbs of cooked chicken Approximately 6 lbs of cooked beef Approximately 3lbs of peppered chicken
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**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."

**Overall Inspection Comments**

Placed "B" grade placard at facility.  
  
 DO NOT HIDE, REMOVE OR RELOCATE or else FINES and LEGAL ACTION may be taken.

\*NOTE:  
 Provided re-score form, cooling handout, HELP brochure and a copy of this report.  
 Inspector will return in 24 hours to reinspect walk-in cooler for compliance.

\*Operator signature lost due to data error.

**Signature(s) of Acknowledgement**

NAME: Sean Soeung  
 TITLE: Person in Charge