

#### **RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME NO 1 ASIA BUFFET				REINSPECTION DATE Not Specified	INSPECTOR Estefani Ayala	DATE 2/4/2019
12819 FOOTHILL BL, RANCHO CUCAMONGA, CA 91739				PERMIT EXPIRATION	IDENTIFIER: None SERVICE: 004 - COMPLAINT - INITIAL	
11:32 AM	12:36 PM	FA0010319	CO0064677	PE 1622	RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

# 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.

## **16K999 Complaint Inspection**

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit was to conduct a complaint investigation.

Reference - HSC

NATURE OF COMPLAINT:

Complainant stated soups and foods are out of temperature.

**FINDINGS** 

After measuring the buffet foods, the following food items were found OUT of temperature:

-Misso soup at the soup bar at 127 F

-Orange Chicken at 127 F

The following food items were measured at 150 F or above:

-Veg lo mein

-Chicken stick Terriyaki Chicken

-Pork w/ onions

-Lo mein

-Pork ribs

-Salmon

-Clam Chowder soup -Hot and Sour soup

-The following food items were found at 39 F or below:

-Lobster

-Shrimp

-Imitation crab

Description: A complaint report has been received by Environmental Health.

### 16C006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Inspector Comments: Observed empty gasoline can on top of the hand washing sink located behind the soup

bar.

Not In Compliance
Violation Reference

Ensure hand wash sinks are accessible at all times.

Corrected on site: Cook removed gasoline can from hand sink.

**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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## 16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998,

 $\textbf{Inspector Comments:}\ \textbf{Observed the following food items OUT of temperature on the steam table:}$ 

-Misso soup at the soup bar steam table at 127 F

-Orange Chicken at 127 F on the steam table

Ensure all potentially hazardous foods are held at 135 or above or 41 or below.

Note: Cook stated it had been placed at stated on steam table around 10 am and steam table was still getting hot. Operator corrected both food items on site by reheating the food to 165 and placing items back on steam table.

Cook stated soups are made fresh daily.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

## **Overall Inspection Comments**

This investigation was conducted as a result of a complaint received by this agency.

This facility was open at the time of this complaint investigation.

No further action warranted at this time.

## Signature(s) of Acknowledgement

NAME: joanna pacheco TITLE: Manager

Total # of Images: 0

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