



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SUSHI KINGDOM</b>		DATE 6/24/2020	REINSPECTION DATE 7/08/2020	PERMIT EXPIRATION 4/30/2070
LOCATION 2550 S ARCHIBALD AV O, ONTARIO, CA 91761			INSPECTOR Rose Ann Dooley	
MAILING ADDRESS 2595 REDROCK DR, CORONA CA 92881			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:15 PM	TIME OUT 2:58 PM	FACILITY ID FA0012351	RELATED ID PR0016120	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 80**

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

		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
<span style="color: green;">○</span> In	N/O			2
1. Demonstration of knowledge; food safety certification				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
<span style="color: green;">○</span> In			4	
2. Communicable disease; reporting, restrictions & excl				
<span style="color: green;">○</span> In	N/O			2
3. No discharge from eyes, nose, and mouth				
<span style="color: green;">○</span> In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
<span style="color: green;">○</span> In	N/O		<span style="color: red;">⊘</span> MAJ	2
5. Hands clean and properly washed; gloves used prop				
<span style="color: green;">○</span> In				2
6. Adequate handwashing facilities supplied & accessib				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: red;">⊘</span> MAJ	2
7. Proper hot and cold holding temperatures				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A	4	2
8. Time as a public health control; procedures & record				
<span style="color: green;">○</span> In	N/O	N/A	4	2
9. Proper cooling methods				
<span style="color: green;">○</span> In	N/O	N/A	4	
10. Proper cooking time & temperatures				
<span style="color: green;">○</span> In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
<b>PROTECTION FROM CONTAMINATION</b>				
<span style="color: green;">○</span> In	N/O	N/A		2
12. Returned and reserve of food				
<span style="color: green;">○</span> In			4	2
13. Food in good condition, safe and unadulterated				
<span style="color: green;">○</span> In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

		COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
<span style="color: green;">○</span> In			4	
15. Food obtained from approved source				
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A		2
16. Compliance with shell stock tags, condition, display				
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A		2
17. Compliance with Gulf Oyster Regulations				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
<span style="color: green;">○</span> In		N/A		<span style="color: red;">⊘</span> OUT
18. Compliance with variance, specialized process, and HACCP Plan				
<b>CONSUMER ADVISORY</b>				
<span style="color: green;">○</span> In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
<b>WATER/HOT WATER</b>				
<span style="color: green;">○</span> In			4	2
21. Hot and cold water available				
<b>LIQUID WASTE DISPOSAL</b>				
<span style="color: green;">○</span> In			4	2
22. Sewage and wastewater properly disposed				
<b>VERMIN</b>				
<span style="color: green;">○</span> In			4	2
23. No rodents, insects, birds, or animals				

		OUT
<b>SUPERVISION</b>		
24. Person in charge present and performs duties		1
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		1
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
26. Approved thawing methods used, frozen food		1
27. Food separated and protected	<span style="color: red;">⊘</span> OUT	
28. Washing fruits and vegetables		1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊘</span> OUT	
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
30. Food storage; food storage containers identified	<span style="color: red;">⊘</span> OUT	
31. Consumer self-service		1
32. Food properly labeled & honestly presented		1

		OUT
<b>EQUIPMENT/UTENSILS/LINENS</b>		
33. Nonfood contact surfaces clean		<span style="color: red;">⊘</span> OUT
34. Warewashing facilities: installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		<span style="color: red;">⊘</span> OUT
36. Equipment, utensils and linens: storage and use		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		<span style="color: red;">⊘</span> OUT
40. Wiping cloths: properly used and stored		1
<b>PHYSICAL FACILITIES</b>		
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

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



Public Health  
Environmental Health Services

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#### 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS

4

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:**

Observed one employee in the back kitchen with a band aid on his finger. Employee was not wearing a glove while food prep.

Ensure if a food employee has a wound that is one of the following:

(1) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the wound and a single-use glove is worn over the impermeable cover.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

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

MAJOR

POINTS

4

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1. Observed salmon inside the reach-in measuring at 57F.

Ensure that all potentially hazardous foods is held at or below 41F or at or above 135F.

Corrected on site, see VC&D.

2. Observed imitation crab measured at 47-48F. Item(s) was stored in a deep bucket of ice, but not fully submerge inside ice to maintain temperature at 41F or less.

3. Observed multiple food items(s) such as:

EEL, shrimp tempura measured in room temperature. Note: no measure of time control was indicated. Operator stated that food item has been out for an hour but food item(s) still needs to be re-heated upon orders.

4. Observed cooked chicken held in steam table measured at 123-124F. Operator stated that food item was cooked an hour ago.

Corrected on site, operator was asked to re-heat chicken at 165F.

**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)



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**18. COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, & HACCP PLAN**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114057	<b>Inspector Comments:</b> Observed No HACCP plan for sushi rice; Observed no time control measure for sushi rice.  Ensure facility has the following:  TIME AS A PUBLIC HEALTH CONTROL When using time as control only, the following conditions must be met: (1)The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control. (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control. (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded. (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.  NOTE: A written procedure template and record logs were given to the operator.  HACCP PLAN- Contact and submit plans to EHS Department at 1800 442-2283  The department grants a variance from subdivision (a) or (b) pursuant to Section 114417 based on a HACCP plan that satisfies all of the following conditions: (A) It is submitted by the permitholder and approved pursuant to Sections 114417.1 and 114417.3. (B) It documents scientific data or other information showing that a lesser time and temperature regimen results in safe food. (C) It verifies that equipment and procedures for food prepared and training of food employees at the food facility meet the conditions of the variance.
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**Violation Description:** HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed the following:  1. Observed sushi rice stored on the floor located at the sushi bar area. 2. Observed two (2) large containers of sauces stored on the floor inside the walk-in refrigerator. 3. Observed all handsink not maintaining at least 24" away from prep area/observed no splash guard. 4. Observed several un-covered food item(s) inside the back reach-in unit adjacent to the grill.  All food shall be separated and protected from contamination. All food shall be stored, prepared, displayed, or held so that it is protected from contamination.  Note: The handwashing facility shall be separated from the warewashing sink by a metal splashguard with a height of at least 6 inches, that extends from the back edge of the drainboard to the front edge of the drainboard, the corners of the barrier to be rounded. No splashguard is required if the distance between the handwashing sink and the warewashing sink drainboards is 24 inches or more.
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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.

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<b>Inspector Comments:</b> Observed 3 unlabeled spray bottles stored in mechanical dish washing area. Ensure all chemical containers are labeled as to their contents.
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**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.



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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed several unlabeled food items throughout facility.  Label the mentioned items and ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.
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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))

**33. NONFOOD-CONTACT SURFACES CLEAN**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following:  - Grease buildup on the sides of the stove and grill - Food debris accumulation on handles of reach in refrigeration, freezer, and cold holding units throughout the facility - Food debris accumulation on the top part of the doors of the cold holding preparation table - Food debris accumulation on the walls and racks inside of the oven.  Clean and sanitize these areas and maintain clean.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed one (1) reach in refrigeration display case intended for bottled and canned nonpotentially hazardous foods to be holding several potentially hazardous prepackaged food items including: crab meat, and raw tuna.  Ensure all new and replacement food-related and utensil-related equipment is certified by an ANSI accredited certification program, or if no standard exists, is approved by the local enforcement agency.  Note: All foods inside this unit were measured at temperatures lower than 41F. The operator may use this unit until it becomes in disrepair, at which point it must be replaced with approved equipment.
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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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed the facility operating without a readily available probe thermometer for taking temperatures of the food. The manager stated that it was unknown where the thermometers were.  Provide a probe thermometer and ensure that a probe thermometer is available at all times in order to check the temperature of foods.
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**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>



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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> 1. Observed one (1) missing ceiling panel in the back kitchen.  Replace/repair and maintain all ceiling in good repair.  2. Observed debris accumulation on floors under equipment, tables, and shelving throughout the facility.  3. Clean the floors in these areas and maintain all floors clean.  4. Observed heavy debris on walls. Clean and maintain.
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**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))

#### 48. FOOD HANDLER CERTIFICATION

<b>POINTS</b> <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed 7 food service workers at this facility without a current or valid San Bernardino County Food Handler Card. Provide a valid San Bernardino County Food Handler Card for each of these workers within fourteen (14) days of today's date.  A missing food handler card information and verification sheet was provided at this time. This form must be received by our office by 07/08/2020 to avoid a billable reinspection at a minimum charge of \$122.50.  To take the online training and test to obtain your approved San Bernardino County Food Handler Card, go to <a href="http://www.sbcfoodworker.com">www.sbcfoodworker.com</a> or <a href="http://sbc.statefoodsafety.com">http://sbc.statefoodsafety.com</a> .
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**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com))

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### 51. PLAN REVIEW

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	<b>Inspector Comments:</b> Observed the following:  1. One (1) unapproved sink. Hand sink needs to be ANSI certified.
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**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

#### 52. VC & D

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> The following items were voluntarily consented to the condemnation by the operator: - 5 pieces of raw salmon
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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."



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Table with 2 columns: Facility Name (SUSHI KINGDOM), Date (6/24/2020), Location (2550 S ARCHIBALD AV O, ONTARIO, CA 91761), Inspector (Rose Ann Dooley)

CV. COVID-19 OBSERVATIONS

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: Observed facility open for dine in. Observed covid-19 site-specific plan missing from the facility.

Provide a plan for the facility which indicates measures taken to prevent the spread of covid-19.

The San Bernardino County Restaurant/Food Facility Operating Protocol link was emailed to operator.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following Live Web Map.

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our calendar.

Signature(s) of Acknowledgement

NAME:
TITLE: