

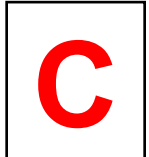


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JIMMY JOHN'S GOURMET SANDWICHES		DATE 10/13/2020	REINSPECTION DATE 10/27/2020	PERMIT EXPIRATION 8/31/2070
LOCATION 16155 SIERRA LAKES PKWY 110, FONTANA, CA 92336			INSPECTOR Erick Tilus	
MAILING ADDRESS 12209 SILVERBERRY ST, RANCHO CUCAMONGA CA 91739			IDENTIFIER: None	
TIME IN 5:17 PM	TIME OUT 7:35 PM	FACILITY ID FA0015101	RELATED ID PR0019990	PE 1621
			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 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 76

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

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

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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observe the ice maker to have a ring of multi colored mold like substance accumulating inside. Mold like substance found to be contacting the ice. See VC&D Discontinue the use of the ice maker until it has been cleaned and sanitized. Empty, Clean, and sanitize the entire ice machine as soon as possible. Maintain all aspects of the facility in good condition at all times.
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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>

21. HOT AND COLD WATER AVAILABLE **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed the prep sink to not have hot water available. Repair or replace the faucet at the preparation sink. Ensure there is hot water available at the prep sink of at least 120F
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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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed several insects inside the facility. Flies are very abundant around the floor cleaning supplies and the drains. Ensure the facility is kept free of all flying insects at all times. Contact a professional pest control service.
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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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI): <ul style="list-style-type: none"> • 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program • National Registry of Food Safety Professionals- Food Protection Manager Certification Program • National Restaurant Association-ServSafe® Food Protection Manager Certification Program • Prometric Inc.- Food Protection Manager Certification Program • AboveTraining/StateFoodSafety.com Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245. Note: Original certificate must be available at facility in order to be valid.
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Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed the hand wash sink nearest the food prep area to be leaking and in disrepair.

Repair the leak at the hand wash sink as soon as possible. Maintain all aspects of the facility in good repair at all times.

2. Observed improper user of handwash sink. Multiple spray bottles hanging on the splash guards at the handwash sink.

Ensure the handwash sink is only used for hand washing. Do not store any items in, or on the sink.

3. Observed the hand wash sink to be excessively dirty and in need of cleaning.

Clean the hand wash sink. Maintain the hand wash sink in good condition at all times.

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)

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
1

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

Inspector Comments: 1. Observed multiple spray bottles of unidentified chemicals throughout the facility.

Ensure all chemicals inside the facility are labeled with the spray bottles contents.

2. Observed a can of raid, and a gallon of Ortho Home defense.

Discontinue this practice immediately. Only pesticides which are approved for use in a food facility may be used.

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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed the back of the customers reach in drink cooler to be covered with food debris and in need of general cleaning.

Clean the back of the reach in drink cooler. Maintain all aspects of the facility in good condition at all times.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed several dirty, and clean rags stored on the splash guards of the preparation sink.

Ensure all wiping cloths are stored fully submerged in the sanitizer bucket. Dirty wiping cloths must be set to laundry. Ensure the chlorine sanitizing solution is maintained as close to 100 ppm as possible.

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)



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: 1. Observed the air gap beneath the soda fountain to be less than 1" 2. Observed the air gap beneath the ice maker to be less than 1" Ensure there is a gap from the top of the floor sink to the bottom of the drain line that is at least 1"
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed the wall above the reach in cooler and freezer to be missing several pieces. Repair or replace the the missing wall panels above the reach in units. 2. Observed the floors throughout this facility to have a serious accumulation of grease and food debris. Clean the floors throughout the facility. Ensure to clean the floors beneath and behind the equipment. Maintain all aspects of the facility in good condition at all times. 3. Observed the ceiling above the prep area to be covered with an accumulation of dust. Observed the ventilation in the facility to have a serious accumulation of dust and be in need of cleaning. Clean and maintain the vents, ceilings, and walls throughout the facility. Maintain the entire facility in good clean condition at all times. 4. Observed the ceiling above the prep line to have a crevice opening above it. 5. Observed a ceiling tile above the syrup stack to be cracked an in need of replacement. Repair or replace the damaged ceiling. Ensure all gaps, cracks, crevices, holes, and pipe penetrations are sealed to prevent any unwanted vermin access, entry, or harborage. 6. Observed aprons on the floor of the facility to be soaking up water. Water coming from drain line under the soda fountain being out of position. Repair the leak under the soda fountain as soon as possible. Ensure the drain line is properly fitted above the floor sink with an adequate means of backflow prevention. 7. Observed the floor in the reach in cooling unit to be holding water, a severe accumulation of food debris, and several instances of a mold like substance throughout. 8. Observed the floor in the walk in freezer to have a heavy accumulation of ice. Clean the floors of the reach in cold holding units. Maintain the floors inside the cooling units in good clean condition at all times. 9. Observed the area below the ice machine to be severely dirty and have an accumulation of gunk in the floor sink. Ensure the floor sink is cleaned regularly, and maintained in a good clean condition at all times.
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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))



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Table with 2 columns: Facility Name (JIMMY JOHN'S GOURMET SANDWICHES), Location (16155 SIERRA LAKES PKWY 110, FONTANA, CA 92336), Date (10/13/2020), Inspector (Erick Tilus)

48. FOOD HANDLER CERTIFICATION

POINTS 3
Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409
Inspector Comments: No food handlers cards observed.
Observed this facility to be missing 11 San Bernardino County food handler certifications.
Acquire and maintain valid San Bernardino County food handlers certification as soon as possible.
Refer to the San Bernardino County Food Handlers Certification handout
'Missing Food Handlers Card' handout must be received by the department within 14 days of this inspection to avoid a billable re-inspection.

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)

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS 0
Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113980
Inspector Comments: The operator voluntarily consented to the condemnation and destruction of the following:
Approximately 80lbs of ice.

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.

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



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A routine inspection was conducted on this date.

"Missing Food Handlers Card" handout must be received by the department within 14 days of this inspection to avoid a billable re-inspection. Billable inspections are conducted at a rate of \$245.00 per hour with a minimum charge of \$122.50

Letter grade "C" posted on this date.
Do not move, remove, hide, camouflage, or otherwise attempt to deface the county grade card.

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: Sarah Savage
TITLE: Opening Manager