



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME BARNES & NOBLE BOOKSELLERS #2300		DATE 10/6/2020	REINSPECTION DATE 10/20/2020	PERMIT EXPIRATION 10/31/2020
LOCATION 3625 GRAND AV, CHINO HILLS, CA 91709			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 1400 OLD COUNTRY RD, WESTBURY NY 11590			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:12 PM	TIME OUT 5:19 PM	FACILITY ID FA0016248	RELATED ID PR0021630	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 81**

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
In	<span style="color: blue;">○</span> N/O	3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">○</span> 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	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	N/O	<span style="color: blue;">○</span> N/A			4 2
In	<span style="color: blue;">○</span> N/O	N/A			4 2
In	<span style="color: blue;">○</span> N/O	N/A			4
In	N/O	<span style="color: blue;">○</span> N/A			4
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated			4 2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	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			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A			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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
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>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME BARNES & NOBLE BOOKSELLERS #2300	DATE 10/6/2020
LOCATION 3625 GRAND AV, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

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

**POINTS**  
**4**  
Compliance date not specified  
Complied on 10/6/2020  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1. Observed the following potentially hazardous food (PHF) item which contain eggs, milk and cheese in reach-in refrigeration unit located below commercial toaster with internal temperatures measured between 49.7F - 51.5F:  
- four (4) turkey sausage and egg croissants  
- two (2) turkey chipotle sandwiches  
- one (1) ham and cheese sandwich  
- one (1) tomato and mozzarella cheese caprese  
Operator stated these items have been holding in unit from 8 pm the night prior to inspection (approx. 17 hours prior to inspection)  
Observed labeling on boxes for these items stating 'Perishable Keep Frozen'.  
  
2. Observed the following PHF containing eggs, cream cheese, and milk stored in display case since 8pm the night prior to inspection (approx. 17 hours) with internal temperatures measured between 48.1F - 50.2F  
- eighty-eight (88) 1 oz. prepackaged cream cheese spread  
- two (2) broccoli and egg quiche  
- two (2) chicken club stuffed pretzels  
- two (2) Philly cheese stuffed pretzels  
- one (1) tomato and mozzarella caprese stuffed pretzels  
- two (2) red velvet cupcakes  
- one (1) coconut cake slice  
- two (2) triple chocolate mousse cakes  
- two (2) blondie blast brownies  
- one (1) triple chocolate brownie  
- one (1) tiramisu cup

Maintain all potentially hazardous foods intended for cold holding at 41F or below at all times.

Corrected: Operator VC&D previously mentioned food items. See #52.

**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)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** ⚠ MAJOR ⚠

**POINTS**  
**4**  
Compliance date not specified  
Complied on 10/6/2020  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed pink slime build up and black mold accumulation along bottom portion of deflector where condensation from deflector observed to drip directly into ice.

Immediately discontinue use of ice from ice machine, melt ice, clean and sanitize prior to reuse. Ensure all food contact surfaces are cleaned and maintained.

Corrected: Operator discarded ice then cleaned and sanitized ice machine.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

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

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** Observed first aid kit stored in rear handwash sink basin. Observed several equipment pieces stored in front of handwash sink.

Remove previously mentioned items. Ensure handwash sink is readily accessible at all times and only used for handwashing.

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME BARNES & NOBLE BOOKSELLERS #2300	DATE 10/6/2020
LOCATION 3625 GRAND AV, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<b>Inspector Comments:</b> Observed spray bottle containing liquid stored on counter adjacent to front handwash sink without a label. Operator stated liquid inside bottle is degreaser.  All chemical containers should be labeled as to their contents.
---------------------------	---	---

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed two boxes of frozen cinnamon rolls stored on floor of walk-in freezer.  Store all food items at least six (6) inches above the floor.
---------------------------	---	---

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> Observed ice scoop container with encrusted dirt debris along bottom of container where ice scoop is in direct contact.  Store ice scoop in a clean container that is free of standing water.
---------------------------	---	--

**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> Observed lighting inside walk-in refrigerator non-operational at time of inspection.  Repair/replace light fixture. Maintain in good repair such that there is sufficient lighting inside walk-in refrigerator.
---------------------------	---	--

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<b>Inspector Comments:</b> Observed thermometer for reach-in unit and thermometer for display case in disrepair.  Ensure an accurate easily readable thermometer is available in all refrigeration units.  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>



Public Health  
Environmental Health Services

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

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME BARNES & NOBLE BOOKSELLERS #2300	DATE 10/6/2020
LOCATION 3625 GRAND AV, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** Observed employee open beverage stored on shelf in dry storage above items intended for consumer consumption.

Provide designated area for employee personal items away from items intended for customers.

**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)

#### 48. FOOD HANDLER CERTIFICATION

POINTS

3

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed one (1) expired food handler card.

All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com) by 10/20/2020.

**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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME BARNES & NOBLE BOOKSELLERS #2300	DATE 10/6/2020
LOCATION 3625 GRAND AV, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

52. VC & D

POINTS  
0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 113980

Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of:  
- four (4) turkey sausage and egg croissants  
- two (2) turkey chipotle sandwiches  
- one (1) ham and cheese sandwich  
- one (1) tomato and mozzarella cheese caprese  
- eighty-eight (88) 1 oz. prepackaged cream cheese spread  
- two (2) broccoli and egg quiche  
- two (2) chicken club stuffed pretzels  
- two (2) Philly cheese stuffed pretzels  
- one (1) tomato and mozzarella caprese stuffed pretzels  
- two (2) red velvet cupcakes  
- one (1) coconut cake slice  
- two (2) triple chocolate mousse cakes  
- two (2) blondie blast brownies  
- one (1) triple chocolate brownie  
- one (1) tiramisu cup

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

Grade 'A' removed

Grade 'B' posted.

Do not remove, relocate, or obscure letter grade card.

A PEP talk was given.

Top 5 CDC Risk Factors handout provided.

Active managerial control handout provided.

Food facility risk based inspection frequency.

Missing food handler cards form provided.

Re-score request form provided.



Public Health  
Environmental Health Services

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

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME BARNES & NOBLE BOOKSELLERS #2300	DATE 10/6/2020
LOCATION 3625 GRAND AV, CHINO HILLS, CA 91709	INSPECTOR Tirza Tetteh

**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: Kamaryn Mai  
TITLE: Asst. Store MGR