



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NANCY MAY'S 50'S CAFE				REINSPECTION 6/10/2022	INSPECTOR Zaynab Darwiche	DATE 5/27/2022
LOCATION 9759 ARROW ROUTE B, RANCHO CUCAMONGA, CA 91730				PERMIT 2/28/2023	IDENTIFIER: None	
TIME IN 3:15 PM	TIME OUT 4:19 PM	FACILITY ID FA0004828	RELATED ID PR0009592	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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,

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A re-reinspection was conducted on this date to verify compliance from a re-reinspection on the last inspection. On the last inspection conducted on 05/26/2022, observed several old and fresh rodent droppings throughout the facility. Also observed several live and dead cockroaches and cracks and holes in the wall. Permit was suspended during last inspection.

Upon re-reinspection on this date, observed the following:

1. Observed old rodent droppings. See violation 16C023
2. Observed live cockroach.
3. Observed dead cockroaches.
4. Observed holes, gaps and crevices in walls. See violation 16C044

Conclusion:

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is still suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

The health permit shall not be reinstated until all of the following have been completed:

1. Eliminate all cockroach activity, including live, dying, dead cockroaches and egg casings by approved methods. Remove excess clutter from the facility, as well as personal belongings to allow for effective pest control service and prevent future harborage of cockroaches.
2. Thoroughly clean and sanitize all affected surface areas.
3. Thoroughly clean facility to remove accumulated food residues and debris.
4. Inspect the facility and look for signs of cockroach activity.

Recommend the following:

1. Call pest control services immediately.
2. Eliminate harborage areas such as gaps in the wall/ ceiling/ shelving surfaces or deteriorated surfaces that can serve as future harborage areas
3. Keep front doors closed to prevent vermin from entering
4. Clean all grease and food debris under equipment

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed the following:

1. Old rodent droppings were observed three to four (3-4) under the two-compartment sink
2. Observed one(1) live adult German cockroaches near the meat slicer under the hood.
3. Observed dead German cockroaches in the following areas:
 - Two (2) nymph under the upright refrigerator unit near the cooling rack
 - Three to four (3-4) nymph under the grill
 - Four to five (4-5) eggs under the grill
 - One (1) nymph under the meat slicer
 - Two (2) on the floor near floor sink under prewash sink

Eliminate all evidence of vermin, including but not limited to rodent droppings and cockroaches. Clean and sanitize all areas with live or dead cockroaches. Maintain facility free of vermin at all times.

The facility shall remove all rodent droppings from the facility and any other evidence of past rodent infestation. All areas where rodent droppings were observed shall be thoroughly cleaned and sanitized, treated, and monitored for rodent activity.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services

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)

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit.

CLOSURE SIGN POSTED ON WINDOW NEXT TO ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed two (2) doors propped open during time of inspection.

Ensure all doors remain closed to prevent vermin entrance.

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)



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16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1) Observed holes, gaps and crevices at the following areas, including but not limited to:
- On corner across from water heater.
- On wall below the mechanical warewashing unit.
- On wall behind the Elvis carpet poster adjacent to employee door.

Seal all holes, gaps and crevices in the walls to prevent the entrance and harborage of vermin in the facility.

2) Observed grease buildup on floors and walls under the hood. Observed food debris on floors under cooking equipment.

Clean and sanitize floors and walls. Maintain area in a clean and sanitary manner.

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))

Overall Inspection Comments

Facility will remain closed due to active cockroach infestation. Provided Duty Officer number to manager.

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

No Sig

NAME: Tim
TITLE: Owner

Total # of Images: 0