



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME RED TOMATOES				DATE 9/25/2012	SIGNATURE
LOCATION 9950 W FOOTHILL BL V, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE 3/25/2013	PERMIT EXPIRATION 8/31/2013
MAILING ADDRESS 9950 W FOOTHILL BL V, RANCHO CUCAMONGA, CA 91730				REHS Isaac Gebreslassie	
FA # FA0021348	PR # PR0028558	SR #	CO #	PE 1619	PROGRAM IDENTIFIER: None
TIME IN 11:55 AM	TIME OUT 13:17 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
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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
<input checked="" type="checkbox"/> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="checkbox"/> In		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="checkbox"/> In	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="checkbox"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="checkbox"/> In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
<input checked="" type="checkbox"/> In		6. Adequate handwashing facilities supplied & accessib				<input checked="" type="checkbox"/> OUT
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	7. Proper hot and cold holding temperatures		<input checked="" type="checkbox"/> MAJ	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	8. Time as a public health control; procedures & record		4	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	9. Proper cooling methods		4	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	10. Proper cooking time & temperatures		4	
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	12. Returned and reserve of food			2
<input checked="" type="checkbox"/> In			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="checkbox"/> In		15. Food obtained from approved source			4	
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="checkbox"/> In		<input checked="" type="checkbox"/> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="checkbox"/> In		<input checked="" type="checkbox"/> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="checkbox"/> In			21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="checkbox"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="checkbox"/> 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	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
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	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<input checked="" type="checkbox"/> OUT
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

[EHS would appreciate your feedback on this inspection. Click here to take our survey or browse to surveymonkey.com/s/RFFSURVEY](#)



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Critical Violations

7: Proper hot and cold holding temperatures

POINTS 4	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))
	Not In Compliance	<i>Inspector Comments:</i> Observed shell eggs on display at retail floor area temping at 62 deg F. Maintain eggs at 45 deg F or below. VC&D'd.

Non-critical Violations

6: Adequate handwashing facilities supplied & access

POINTS 2	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	<i>Inspector Comments:</i> Observed hand washing sink in the produce area with broken faucet and missing paper towel and soap dispensers.

30: Food storage: food storage containers identified

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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))
	Not In Compliance	<i>Inspector Comments:</i> Observed sambusas in the walk-in freezer and squash in the produce walk-in cooler sitting on the floor.

35: Equipment/Utensils - approved; installed; clean; g

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	<i>Inspector Comments:</i> Observed egg display case not holding at 41 deg F. Check and repair.

45: Floors, walls and ceilings: built, maintained, and

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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))
	Not In Compliance	<i>Inspector Comments:</i> Observed excessive spillage and debris build-up on produce cooler, and same in the walk-in freezer. Provide detail cleaning.

Overall Inspection Comments

No summary comments have been made for this inspection.

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