



**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<br><b>LIQUOR PARADISE</b>                          |                     |                   |      | DATE<br>11/6/2012              | SIGNATURE<br><i>[Signature]</i>                        |
| LOCATION<br>10277 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730        |                     |                   |      | REINSPECTION DATE<br>5/06/2013 | PERMIT EXPIRATION<br>5/31/2013                         |
| MAILING ADDRESS<br>10277 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730 |                     |                   |      | REHS<br><b>Sumedha Singh</b>   |  |
| FA #<br>FA0004939  | PR #<br>PR0000352   | SR #              | CO # | PE<br>1619                     | PROGRAM IDENTIFIER: None                               |
| TIME IN<br>2:04 PM   | TIME OUT<br>2:47 PM | CONTACT<br>Victor |      |                                | 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.

|              |
|--------------|
| <b>SCORE</b> |
| <b>95</b>    |

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<br>Food Safety Cert Name: <span style="color: red;">Data not collected</span> |   |     | 2                                      |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES  |   |  |   |     |  |
| <span style="color: green;">○</span> In   |   | 2. Communicable disease; reporting, restrictions & excl  |   | 4   |  |
| <span style="color: green;">○</span> In   | N/O                                     | 3. No discharge from eyes, nose, and mouth   |   |     | 2                                      |
| <span style="color: green;">○</span> In   | 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> OUT |
| TIME AND TEMPERATURE RELATIONSHIPS  |   |  |   |     |  |
| <span style="color: green;">○</span> In   | N/O                                     | N/A  |   | 4   | 2                                      |
|   | In                                      | N/O  | <span style="color: blue;">○</span> N/A |     | 4 2                                    |
|   | In                                      | N/O  | <span style="color: blue;">○</span> N/A |     | 4 2                                    |
|   | In                                      | N/O  | <span style="color: blue;">○</span> N/A |     | 4                                      |
|   | In                                      | N/O  | <span style="color: blue;">○</span> N/A |     | 4                                      |
| PROTECTION FROM CONTAMINATION   |   |  |   |     |  |
|   | In                                      | N/O  | <span style="color: blue;">○</span> N/A |     | 2                                      |
|   | <span style="color: green;">○</span> In |  |   | 4   | 2                                      |
|   | <span style="color: green;">○</span> In | N/O  | N/A                                     |     | 4 2                                    |
| <b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b> |   |  |   |     |  |

| 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 |  |   | 4   | 2   |
| LIQUID WASTE DISPOSAL                   |   |  |   |     |     |
|   | <span style="color: green;">○</span> In |  |   | 4   | 2   |
| VERMIN                                  |   |  |   |     |     |
|   | <span style="color: green;">○</span> In |  |   | 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  | 1   |
| 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 | <span style="color: red;">⊗</span> OUT |
| 36. Equipment, utensils and linens: storage and use          | 1                                      |
| 37. Vending machines   | 1                                      |
| 38. Adequate ventilation and lighting; designated area       | <span style="color: red;">⊗</span> OUT |
| 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 | 1                                      |
| 46. No unapproved private homes/living or sleeping qu    | <span style="color: red;">⊗</span> OUT |
| 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                                    |  |



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**Non-critical Violations**

**6: Adequate handwashing facilities supplied & accessi**

|  |                               |  |
|--|-------------------------------|--|
| <b>POINTS</b><br><b>2</b>  | 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 paper towels not in dispenser in restroom. Maintain supplies in restroom at all times. |                               |  |

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

|  |                               |   |
|--|-------------------------------|---|
| <b>POINTS</b><br><b>1</b>  | 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 plastic curtain in walk in cooler torn. Remove or replace as needed. |                               |   |

**38: Adequate ventilation and lighting; designated area**

|   |                               |  |
|---|-------------------------------|--|
| <b>POINTS</b><br><b>1</b>   | Compliance date not specified | <i>Violation Description:</i> 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) |
|   | Not In Compliance             |  |
| <i>Inspector Comments:</i> Observed light bulb fused in walk in cooler. Replace and maintain as needed. |                               |  |

**46: No unapproved private homes / living or sleeping q**

|  |                               |  |
|--|-------------------------------|--|
| <b>POINTS</b><br><b>1</b>  | Compliance date not specified | <i>Violation Description:</i> No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285) |
|  | Not In Compliance             |  |
| <i>Inspector Comments:</i> Observed 2 mattresses, pillow, foam pads, and bedding in back storage area. Do not store items that appear to be associated with sleeping quarters. Living quarters are not allowed within commercial facilities. |                               |  |

**Overall Inspection Comments**

"A" grade posted.