



**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 GANDOLFO'S NEW YORK DELI				DATE 11/26/2012	SIGNATURE
LOCATION 9090 MILLIKEN AV 160, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE 5/26/2013	PERMIT EXPIRATION 6/30/2013
MAILING ADDRESS 9090 MILLIKEN AV STE 160, RANCHO CUCAMONGA CA 91730				REHS Sumedha Singh	
FA # FA0015566	PR # PR0020695	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 1:51 PM	TIME OUT 3:34 PM	CONTACT Sean		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
90

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
○	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Danelle A Whaley 6/12/07				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
○		2. Communicable disease; reporting, restrictions & excl			4	
○	N/O	3. No discharge from eyes, nose, and mouth				2
○	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
○	N/O	5. Hands clean and properly washed; gloves used prop			4	2
○		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	○	8. Time as a public health control; procedures & record			4 2
In	N/O	N/A	9. Proper cooling methods	+		4 ⊗
○	N/O	N/A	10. Proper cooking time & temperatures			4
○	N/O	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
○	N/O	N/A	12. Returned and reserve of food			2
○			13. Food in good condition, safe and unadulterated			4 2
○	N/O	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
○			15. Food obtained from approved source			4
In	N/O	○	16. Compliance with shell stock tags, condition, display			2
In	N/O	○	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER						
○			21. Hot and cold water available _____Temp			4 2
LIQUID WASTE DISPOSAL						
○			22. Sewage and wastewater properly disposed			4 2
VERMIN						
○			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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	1
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	



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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)) <i>Inspector Comments:</i> Observed various food items holding at temperatures of 44 - 58F in prep reach in cooler. tuna at 56F egg salad at 57F whole shelled eggs at 55F cream cheese at 57.5F sausage at 58F chicken salad at 57F cheese at 57F corn beef at 52.5F Store all cold holding food items at 41F or less. Repair unit immediately.
	Complied on 11/26/2012	

Non-critical Violations

9: Proper cooling methods

POINTS 2	Compliance date not specified	<i>Violation Description:</i> All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F. <i>Inspector Comments:</i> Observed chicken salad holding/cooling at 42-47F in walk in cooler in a plastic container with a lid covering product. Observed pasta salad holding/cooling at 51.5F in walk in cooler in a plastic container with a lid covering product. See cooling handout. Ensure all food items are cooled properly.
	Complied on 11/26/2012	

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)) <i>Inspector Comments:</i> Observed no labeling on bulk container of chocolate mix. Maintain proper labeling.
	Not In Compliance	

32: Food properly labeled & honestly presented

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094) <i>Inspector Comments:</i> Observed no labeling on pre-packaged desserts in front display case. Maintain proper labeling or do not pre-package products.
	Not In Compliance	

34: Warewashing facilities: installed, maintained, use

POINTS 1	Compliance date not specified
	Not In Compliance



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Non-critical Violations

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

Inspector Comments: Observed two sanitizer buckets of chlorine sanitizer at 0 ppm and 50 ppm. Maintain chlorine sanitizer at 100 - 200 ppm.

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

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: 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)

Inspector Comments: Observed debris on gaskets in walk in cooler. Clean and maintain as needed.

52: VC & D

POINTS
0
Compliance date not specified
Not In Compliance

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."

Inspector Comments: Discarded 1lb of tuna, 1.5 lbs of egg salad, 40 shelled eggs, 2 lbs of cream cheese, 1 lb of sausage, 1 lb of chicken salad, .5 lb of cheese, and 3 lbs of corn beef in the trash.

Overall Inspection Comments

"A" grade posted.