



**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 HAAGEN- DAZS 645				DATE 1/18/2013	SIGNATURE
LOCATION 1 MILLS CR 1, ONTARIO, CA 91764				REINSPECTION DATE 2/01/2013	PERMIT EXPIRATION 11/30/2013
MAILING ADDRESS 1 MILLS CR KIOSK 1, ONTARIO CA 91764				REHS Anies Kondoker	
FA # FA0001296	PR # PR0003949	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 2:40 PM	TIME OUT 3:30 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection 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
95

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
○ In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O	3. No discharge from eyes, nose, and mouth			2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○ In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A		4	2
In	N/O	○ N/A		4	2
In	○ N/O	N/A		4	2
In	N/O	○ N/A		4	
In	N/O	○ N/A		4	
PROTECTION FROM CONTAMINATION					
In	○ N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
○ In	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		4	
WATER/HOT WATER					
○ In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
○ In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○ 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	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
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

29: Toxic substances properly identified, stored, used

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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.
	Not In Compliance	
<i>Inspector Comments:</i> Observed a chemical-filled spray bottle on a shelf next to sugar. Store all chemicals in a designated place, away from food/food contact surfaces.		

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> Clean ice machine in storage room to remove mold accumulation.		

36: Equipment, utensils and linens: storage and use

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
<i>Inspector Comments:</i> Observed ice scoop on top of bottled drinks in storage room. Store ice scoop inside ice machine (with handle out of ice) or in plastic bag when not in use.		

48: Food Worker Certification

POINTS 2	Compliance date not specified	<i>Violation Description:</i> This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.
	Not In Compliance	
<i>More Information:</i> http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx		
This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.		
<i>Inspector Comments:</i> Observed 1 missing food handler card. A completed missing food worker card sheet shall be received by the health dept within 14 days.		

Overall Inspection Comments

No summary comments have been made for this inspection.