



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
WHOLESALE FOOD - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME NISSI MEAT MARKET				DATE 4/17/2013	SIGNATURE <i>Please see inspection report</i>
LOCATION 639 E HOLT BL B, ONTARIO, CA 91761				REINSPECTION DATE 10/17/2013	PERMIT EXPIRATION 10/31/2013
MAILING ADDRESS 9993 FERON APT A, RANCHO CUCAMONGA CA 91730				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Nicole Walker	
FA # FA0014390	PR # PR0021123	SR # Not Specified	CO # Not Specified	PE 1851	PROGRAM IDENTIFIER: None
TIME IN 12:35 PM	TIME OUT 1:40 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

WHOLESALE FOOD - PROCESSOR-WHLSLE (0-3499 SQFT)

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.

18K060 Equipment - Cleanliness

⚠ CRITICAL ⚠

POINTS NA	Compliance Date not Specified	Inspector Comments: Maintain sliding glass door at meat case in good repair. Observed in disrepair. Provide splash guard at mop sink to protect food surfaces at the walk in cooler prep station. Maintain
	Not In Compliance	
	Violation Reference -	

Violation Description: All food contact surfaces in every food facility or activity subject to DEHS jurisdiction shall be thoroughly cleaned and sanitized at least daily of all accumulated dust, dirt, grease, food residues, and every other filth.

18K061 Equipment - Handwash Supplies

⚠ CRITICAL ⚠

POINTS NA	Compliance Date not Specified	Inspector Comments: Ensure hand sinks are accessible at all times for proper hand washing.
	Not In Compliance	
	Violation Reference -	

Violation Description: Handwashing stations shall be supplied with soap, warm running water, disposable towels, and shall be maintained in a clean and sanitary condition.

18K120 Storage - Food protected

⚠ CRITICAL ⚠

POINTS NA	Compliance Date not Specified	Inspector Comments: Observed excessive amount of food stored in walk-in freezer. Organize freezer properly. Ensure no double stacking of food items without proper food protection.
	Not In Compliance	
	Violation Reference - HSC	

Violation Description: All food shall be manufactured, produced, prepared, packed, stored, etc. so as to be pure, free from contamination, adulteration and spoilage. Stored food shall be covered, protected and kept free from contamination. Every food facility or activity subject to DEHS jurisdiction shall be so conducted that every reasonable step is taken to protect food from every circumstance whereby it may become adulterated, contaminated, or exposed to an adulterant or contaminant.

18K030 Consumer Advisory

POINTS NA	Compliance Date not Specified	Inspector Comments: Ensure pasta and spices are properly labeled.
	Not In Compliance	
	Violation Reference -	

Violation Description: Packed foods are to be labeled with the company name, address, zip code, common name of the product, ingredients (in descending order), the net weight or numerical count of the product and the statement and "Perishable Keep Refrigerated" for foods requiring refrigeration. (California Sherman Food, Drug, and Cosmetics Law).

18K041 Disposal - Refuse

POINTS NA	Compliance Date not Specified	Inspector Comments: Observed dumpster area not properly maintained. Ensure waste is stored inside dumpster. Maintain area clean. Observed flies collecting around dumpster. Ensure adequate waste disposal frequency. Maintain dumpster clean to reduce insect attraction at dumpster. Maintain dumpsters in good repair.
	Not In Compliance	
	Violation Reference -	

Violation Description: Refuse and waste products related to the manufacture, preparation, packing, storing, selling, and distributing of food, are to be removed daily. All waste materials are to be placed into dumpsters with tight sealing lids or sealed compactor units.



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18K130 Structure - Cleanliness

POINTS NA	Compliance Date not Specified	Inspector Comments: Maintain meat department walls clean. Ensure ceiling is maintained in good condition.
	Not In Compliance	
	Violation Reference -	

Violation Description: The floors, walls, ceiling, furnitures, receptacles, utensils, implements, and machinery of every food processing establishment shall at no time be kept in an unclean, unhealthful, or unsanitary condition. Floor, wall and ceiling surfaces shall be smooth, durable, nonabsorbent and washable.

18K160 Vermin - Exclusion

POINTS NA	Compliance Date not Specified	Inspector Comments: Maintain back delivery door closed when not in use. Maintain air curtain ON when back delivery door is in use.
	Not In Compliance	
	Violation Reference -	

Violation Description: Where practicable, the doors, windows, and other openings of every producing or distributing establishment shall be shall be constructed or maintained to prevent the entrance or harborage of vermin.

Overall Inspection Comments

No summary comments have been made for this inspection.

Photo Attachments:

No Photo Attachments