



**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 FOOD4LESS 328				DATE 4/24/2013	SIGNATURE
LOCATION 12879 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE 5/08/2013	PERMIT EXPIRATION 8/31/2013
MAILING ADDRESS 12879 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				REHS Sumedha Singh	
FA # FA0002570	PR # PR0009735	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: Deli
TIME IN 2:26 PM	TIME OUT 3:50 PM	CONTACT Cecilia / Esper			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 97

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop		4		2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<input checked="" type="radio"/> In	N/O	N/A	9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	N/O	N/A	12. Returned and reserve of food			2
<input checked="" type="radio"/> In			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/> In			15. Food obtained from approved source			4
<input checked="" type="radio"/> In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/> In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="radio"/> In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/> 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	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	<input checked="" type="checkbox"/> N/A
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	<input checked="" type="checkbox"/> N/A
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Observed debris on can opener. Clean and maintain as needed.
	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)

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 1 missing food worker card. Worksheet provided to fax into office within 14 days. All food worker cards must be received by Food Worker Program by 5/8/13 or a fee of \$122.50 shall be assessed during re-inspection on or after 5/9/13.
	Not In Compliance	

Violation Description: 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.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade posted.