



**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 SUB ZERO ICE CREAM & YOGURT | | | | DATE 5/8/2013 | SIGNATURE |
| LOCATION 10590 TOWN CENTER DR 18, RANCHO CUCAMONGA, CA 91730 | | | | REINSPECTION DATE 5/22/2013 | PERMIT EXPIRATION 3/31/2014 |
| MAILING ADDRESS 10590 TOWN CENTER DR UNIT 18, RANCHO CUCAMONGA CA 91739 | | | | REHS Isaac Gebreslassie | |
| FA # FA0026711 | PR # PR0035002 | SR # | CO # | PE 1620 | PROGRAM IDENTIFIER: None |
| TIME IN 12:31 PM | TIME OUT 1:20 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 93

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 | | | ⊗ |
| 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 | | | ⊗ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ | N/O | N/A | | 4 | 2 |
| | | 8. Time as a public health control; procedures & record | | 4 | 2 |
| ○ | N/O | N/A | | 4 | 2 |
| ○ | N/O | N/A | | 4 | |
| ○ | N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| ○ | N/O | N/A | | | 2 |
| ○ | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| ○ | N/O | N/A | | 4 | 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|--------------------------------------|-----|---------------------------------------------|-----|-----|-----|
| ○ | | 15. Food obtained from approved source | | 4 | |
| | N/O | N/A | | | 2 |
| | N/O | N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| | | N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| | N/O | N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| | | N/A | | 4 | |
| WATER/HOT WATER | | | | | |
| ○ | | 21. Hot and cold water available | | 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 | 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 | 1 |
| 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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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|-------------------------------|-----------------------------------------------------------------------------------------------------------------|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed managers certification missing. Provide manager's certification in 60 days. |
| | Not In Compliance | |

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|-------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed hand washing sink in the back room with missing paper towel and soap. Provide paper towel and soap at hand washing sinks at all times. |
| | Not In Compliance | |

Violation Description: 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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|---------------------------|-------------------------------|----------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed dip well turned off while in use. Keep dip well running when in use. |
| | Not In Compliance | |

Violation Description: 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)

48. FOOD WORKER CERTIFICATION

| | | |
|---------------------------|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed 10 food workers with missing food worker certifications. Observed San Bernardino county approved food worker certifications within 14 days. |
| | 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

No summary comments have been made for this inspection.