County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME	DATE	SIGNATURE	
DEUVO GOURMET SWEETS	8/27/2013		
LOCATION: 10574 ACACIA ST D3, RANCHO CUCAMONGA, CA 91730		REINSPECTION DATE: 2/27/2014	PERMIT EXPIRATION: 1/31/2014
MAILING ADDRESS: 15218 SUMMIT AV STE 300 434, FONTANA CA 92336 ☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Grace Cat	

FA #	PR #	SR #	CO #	PE
FA0021347	PR0028921			1620

TIME IN	TIME OUT	CONTACT
1:33 PM	2:14 PM	Not Captured

PROGRAM IDENTIFIER: Sub-Lease with Chef Dave's Cafe
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.

A

SCORE 98

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

						COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE								
In	N/O				**1.** Demonstration of knowledge; food safety certification			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			**7.** Proper hot and cold holding temperatures		4	2
In	N/O	N/A			**8.** Time as a public health control; procedures & record		4	2
In	N/O	N/A			**9.** Proper cooling methods		4	2
In	N/O	N/A			**10.** Proper cooking time & temperatures		4	
In	N/O	N/A			**11.** Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION								
In	N/O	N/A			**12.** Returned and reservice of food			2
In					**13.** Food in good condition, safe and unadulterated		4	2
In	N/O	N/A			**14.** Food contact surfaces: clean and sanitized		4	2

						COS	MAJ	OUT
FOOD FROM APPROVED SOURCES								
In					**15.** Food obtained from approved source		4	
In	N/O	N/A			**16.** Compliance with shell stock tags, condition, display			2
In	N/O	N/A			**17.** Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES								
In		N/A			**18.** Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY								
In	N/O	N/A			**19.** Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS								
In		N/A			**20.** Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER								
In					**21.** Hot and cold water available		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	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	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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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed clean, ready to use cooking utensils such as scoops, spoons, spatulas, etc stored inside a soiled pan on the rack near the desk. Ensure to store all clean, ready to use equipments in a protected manner and protect from all potential contaminations.

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed no current inspection report available on site. Always keep a copy of the current/latest County of San Bernardino Department of Public Health - Environmental Health Services inspection report on site and readily available upon request.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

Overall Inspection Comments

Grade "A" posted.