



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | | | | | | |
|-----------------------------------------------------------------|----------------------------|--------------------------------|------|-------------------|---------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------|--|
| FACILITY NAME 99 RANCH MARKET | | | | | DATE 9/16/2013 | SIGNATURE | |
| LOCATION 9775 BASELINE RD, RANCHO CUCAMONGA, CA 91730 | | | | | REINSPECTION DATE 9/30/2013 | PERMIT EXPIRATION 10/31/2013 | |
| MAILING ADDRESS 6363 REGIO AV, BUENA PARK CA 90620 | | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Isaac Gebreslassie | | |
| FA # FA0001810 | PR # PR0010534 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: deli | | |
| TIME IN 8:52 AM | TIME OUT 9:37 AM | 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 86

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 type="radio"/> In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | <input checked="" type="checkbox"/> OUT |
| <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 type="radio"/> In | N/O | N/A | 14. Food contact surfaces: clean and sanitized | | <input checked="" type="checkbox"/> MAJ | 2 |

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|--------------------------------------|-----|---------------------------|----------------------------------------------------------------------------------------------|-----|-----|-----|
| <input checked="" type="radio"/> In | | | 15. Food obtained from approved source | | | 4 |
| <input type="radio"/> In | N/O | <input type="radio"/> N/A | 16. Compliance with shell stock tags, condition, display | | | 2 |
| <input type="radio"/> In | N/O | <input type="radio"/> N/A | 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| <input type="radio"/> In | | <input type="radio"/> N/A | 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| <input type="radio"/> In | N/O | <input type="radio"/> N/A | 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | | |
| <input type="radio"/> In | | <input type="radio"/> 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 | 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 | <input checked="" type="checkbox"/> OUT |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | <input checked="" type="checkbox"/> OUT |
| 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 | <input checked="" type="checkbox"/> OUT |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | <input checked="" type="checkbox"/> OUT |
| 48. Food worker cards | <input checked="" type="checkbox"/> OUT |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 4 | Compliance date not specified | Inspector Comments: Observed sanitizer level in sanitizer bucket at cook's line in the back at 50 ppm chlorine. Also observed ready-to-use pans with food residue, and stack over one another prior to air drying. Maintain 100 - 200 ppm available chlorine at all times to properly clean and sanitize food contact surfaces, and air dry washed utensils before attacking. |
| | Not In Compliance | |

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

| | | |
|---------------------------|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 4 | Compliance date not specified | Inspector Comments: Observed half part of whole roast pork hanging out at room temperature temping at 71 - 73 deg F. Also observed shrimp and fish balls on hot holding at the front service area temping at 125 - 127 deg F. Keep potentially hazardous foods at or below 41 def F, or at or above 135 deg F. at all times. |
| | Not In Compliance | |

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|-------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed wiping towel sitting on counter in the back room prep area. Store wiping towels in sanitizer bucket after each use. |
| | Not In Compliance | |

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

41. PLUMBING; PROPER BACKFLOW DEVICES

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|---------------------------|-------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed drain pipes from wok in the back cook's line with missing air gap. Provide at least 1" air gap between tip of drain pipe and rim of floor sink to avoid back flow. |
| | Not In Compliance | |

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

| | | |
|---------------------------|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed dust build-up on ceiling panels around air vents in the back prep room and the front service area. Also observe ice and soil build-up on walk-in freezer floor. Clean and maintain. |
| | Not In Compliance | |

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

| | | |
|---------------------------|-------------------------------|------------------------------------------------------------------------------------------------------------------------|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed last inspection report missing. Keep last inspection report on site at all times . |
| | Not In Compliance | |

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

48. FOOD WORKER CERTIFICATION

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|---------------------------|-------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed 7 food workers with missing food worker certifications. Provide 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.