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: ANTHONY'S ITALIAN KITCHEN				DATE: 9/26/2013	SIGNATURE: Vincent Cadelicato
LOCATION: 11368 KENYON WY E, RANCHO CUCAMONGA, CA 91737					REINSPECTION DATE: 3/26/2014 / PERMIT EXPIRATION: 1/31/2014
MAILING ADDRESS: 11368 KENYON WY E, RANCHO CUCAMONGA CA 91737 ☐FACILITY ☐OWNER ☑ACCOUNT					REHS: Isaac Gebreslassie
FA #: FA0003122	PR #: PR0010720	SR #:	CO #:	PE: 1620	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 1:31 PM	TIME OUT: 3:16 PM	CONTACT: Not Captured			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.

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SCORE 90

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

						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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LOCATION: 11368 KENYON WY E, RANCHO CUCAMONGA, CA 91737		REHS: Isaac Gebreslassie

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed food workers eating in the kitchen area. Discontinue eating/drinking inside the kitchen area.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ CRITICAL ⚠

POINTS 4

Compliance date not specified

Not In Compliance

Inspector Comments: Observed food worker washing hands with water only at one time and using hand sanitizer without washing at another. Ensure hand washing is done properly with hot water (100 deg F) and soap between tasks and after touching body parts, or at least once every four hours, and remember, using hand sanitizer is not a substitute for proper hand washing.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed food particles on slicer blades and areas around. Ensure slicer is cleaned and sanitizer after each task to avoid cross-contamination.

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

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed slime build-up inside of ice machine. Clean, sanitize and maintain. Also observed light cover missing on light bulbs at the sandwich prep and ware washing areas.

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)

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed dust build-up on ceiling panels around air vent and on frames holding those panels. Also observed peeling paints on ceiling panes by pizza oven. In addition observed debris build-up on walk-in cooler floor. Clean floors and ceilings and paint peeling ceiling panels as needed.

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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Overall Inspection Comments

No summary comments have been made for this inspection.