



**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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>PAGE ONE CAFE</b>					DATE <b>11/25/2013</b>	SIGNATURE <i>Michelle Lopez</i>	
LOCATION <b>215 C ST, ONTARIO, CA 91764</b>					REINSPECTION DATE <b>5/25/2014</b>	PERMIT EXPIRATION <b>1/31/2014</b>	
MAILING ADDRESS <b>215 E C ST, ONTARIO CA 91764</b>					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Sierra Clayborn</b>		
FA # <b>FA0015332</b>	PR # <b>PR0020322</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>Inside of Library</b>		
TIME IN <b>1:15 PM</b>	TIME OUT <b>2:25 PM</b>	CONTACT <b>Michelle</b>			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.



**SCORE 96**

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> 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		<span style="color: red;">⊗</span> 2
In		6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span> 2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source			4	
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">○</span> 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 <b>215 C ST, ONTARIO, CA 91764</b>	REHS <b>Sierra Clayborn</b>	

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed chef speaking on her cell phone while preparing food.  Ensure that all employees are separating personal items from food preparation at all times. Hands must be washed in between changing tasks such as handling personal items and then handling food.
	Not In Compliance	

**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](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed unmarked hand wash sink with insufficient amount of splash guards in serving area.  DESIGNATE A SPECIFIC HAND SINK. Provide a splash guard between ice bin and sink or between coffee drain and sink.
	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)

**Overall Inspection Comments**

Placed "A" grade placard at facility.

NOTE:  
Ensure that all employees are following proper hand washing procedures.

Install splash guard for hand wash sink to prevent cross contamination from hands to various food contact surfaces in area.  
Provided hand wash sticker and handout.