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: 96 CENT N UP FAMILY DISCOUNT STORE		DATE: 2/21/2014	SIGNATURE	
LOCATION: 16970 FOOTHILL BL C & D, FONTANA, CA 92336			REINSPECTION DATE: 8/21/2014	PERMIT EXPIRATION: 6/30/2014
MAILING ADDRESS: 16970 FOOTHILL BL STE C & D, FONTANA CA 92335	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Chris Nwadike	
FA #: FA0005616	PR #: PR0010821	SR #:	CO #:	PE: 1610
TIME IN: 4:45 PM	TIME OUT: 5:24 PM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: None
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.

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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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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed dust and dirt buildup on store shelves.
Provide thorough and regular cleaning.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed dust buildup on the air vent in the restroom.
Provide thorough cleaning to all the air vents.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Overall Inspection Comments

No summary comments have been made for this inspection.