



**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 SECOYA MARKETS					DATE 3/18/2014	SIGNATURE	
LOCATION 426 N EUCLID AV, ONTARIO, CA 91762					REINSPECTION DATE 9/18/2014	PERMIT EXPIRATION 12/31/2013	
MAILING ADDRESS 931 E WALNUT ST UNIT 201, PASADENA CA 91106					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Chaz Harrison		
FA # FA0011273	PR # PR0016200	SR #	CO #	PE 1611	PROGRAM IDENTIFIER: Bakery		
TIME IN 1:56 PM	TIME OUT 2:34 PM	CONTACT Not Captured			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
 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	<input checked="" type="radio"/> N/A 3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			<input checked="" type="radio"/> OUT
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 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 checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 7. Proper hot and cold holding temperatures		4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 8. Time as a public health control; procedures & record		4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> 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 checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved source		4	
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="radio"/> In	<input checked="" 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	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	<input checked="" type="checkbox"/> OUT

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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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	Inspector Comments: Observed no paper towels at any handwashing station. Ensure all handwashing stations are fully supplied at all times.
	Not In Compliance	

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed wiping cloths stored on top of food contact surfaces. Ensure wiping cloths are stored inside sanitizer buckets 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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: Observed battery operated drill stored on top of food prep table. Ensure to store tools in a location away from food prep locations.
	Not In Compliance	

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

"A" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at <http://www.sbcfoodworker.com>

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245

Ensure to always use gloves when using hands to handle ready to eat foods. Discontinue that practice of using bare hands to handle food.