



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME SONIC DRIVE INN				DATE 6/12/2014	SIGNATURE <i>Nick Thalasin</i>
LOCATION 11370 4TH ST, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 11370 4TH ST, RANCHO CUCAMONGA, CA 91730				REHS Nick Thalasin	
FA # FA0021032	PR # Not Specified	SR # Not Specified	CO # CO0047814	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 10:35 AM	TIME OUT 11:35 AM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL
				RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
				ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

16K999 Complaint Inspection

Compliance Date: **Not Specified**

Inspector Comments: **No A/C, lack of Handwashing, food debri, cross contamination.**

Not In Compliance

Violation Reference - **HSC**

Violation Description: **A complaint report has been received by Environmental Health.**

16K023 No rodents, insects, birds, or animals

Compliance Date: **Not Specified**

Inspector Comments: **Observed a number of flies in the facility, apparently entering through the car hop doors - I am requiring an ANSI Approved microswitch activated fly restricting Air Curtains be added to those doors. The facility is instructed to contact EHS Plan check for specifics.**

Not In Compliance

Violation Reference - **HSC - 114259.1, 114259.4, 11425**

Violation Description: **Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)**

Overall Inspection Comments

Observed the facility this date. Apparently, they had some problems with the A/C - but I explained to the staff I do not have any authority over that.

I observed staff washing their hands, and no obvious food debri. However, the staff is cooking raw eggs, then removing the cooked product without washing their hands or changing their gloves.

I instucted them that they must - at the very least - change their gloves.

I also observed a number of flies in the facility, apparently entering through the car hop doors - I am requiring an ANSI Approved microswitch activated fly restricting Air Curtains be added to those doors. The facility is instructed to contact EHS Plan check for specifics.

Due to the fly problem and the advent of summer, Facility is given one (1) week to contact EHS Plan check.

Photo Attachments:

No Photo Attachments