



**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>CJ'S MARKET</b>					DATE 11/3/2014	SIGNATURE <i>George...</i>	
LOCATION 2963 S ARCHIBALD AV, ONTARIO, CA 91761					REINSPECTION DATE 5/03/2015	PERMIT EXPIRATION 4/30/2015	
MAILING ADDRESS 2963 S ARCHIBALD AV, ONTARIO CA 91761					REHS Veronica Martinez		
FA # FA0009884	PR # PR0003434	SR #	CO #	PE 1611	PROGRAM IDENTIFIER: Retail-Food		
TIME IN 2:00 PM	TIME OUT 3:06 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 90**

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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop		4		2
		6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS						
	N/O	<span style="color: blue;">N/A</span> 7. Proper hot and cold holding temperatures		4		2
	N/O	<span style="color: blue;">N/A</span> 8. Time as a public health control; procedures & record		4		2
	N/O	<span style="color: blue;">N/A</span> 9. Proper cooling methods		4		2
	N/O	<span style="color: blue;">N/A</span> 10. Proper cooking time & temperatures		4		
	N/O	<span style="color: blue;">N/A</span> 11. Proper reheating procedures for hot holding		4		
PROTECTION FROM CONTAMINATION						
	N/O	<span style="color: blue;">N/A</span> 12. Returned and reserve of food				2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated		4		2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span> 14. Food contact surfaces: clean and sanitized		4		2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source			4	
	N/O	<span style="color: blue;">N/A</span> 16. Compliance with shell stock tags, condition, display				2
	N/O	<span style="color: blue;">N/A</span> 17. Compliance with Gulf Oyster Regulations				2
CONFORMANCE WITH APPROVED PROCEDURES						
		<span style="color: blue;">N/A</span> 18. Compliance with variance, specialized process, and HACCP Plan				2
CONSUMER ADVISORY						
	N/O	<span style="color: blue;">N/A</span> 19. Consumer advisory provided for raw or undercooked foods				2
HIGHLY SUSCEPTIBLE POPULATIONS						
		<span style="color: blue;">N/A</span> 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4	
WATER/HOT WATER						
		21. Hot and cold water available			4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4		2
VERMIN						
<span style="color: green;">In</span>		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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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>CJ'S MARKET</b>	DATE 11/3/2014	SIGNATURE <i>Veronica Martinez</i>
LOCATION 2963 S ARCHIBALD AV, ONTARIO, CA 91761		REHS Veronica Martinez

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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no available hot water or paper towels. Provide and maintain.
	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)

**21. HOT AND COLD WATER AVAILABLE** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no hot water available. Provide hot water supplied at a minimum temperature of at least 120°F measured from the faucet.
	Not In Compliance	

Repeat violation.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**31. CONSUMER SELF SERVICE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed tongs for consumer self service of beef jerky hanging from cord. Ensure utensils used for consumer self service are exchanged with clean and sanitized utensils or contaminated utensils in use are cleaned and sanitized every four hours.
	Not In Compliance	

**Violation Description:** Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed unprotected light bulb at midsection of walk in refrigerator. Provide light bulb shield.
	Not In Compliance	

**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no available hot water, paper towels nor soap. Provide and maintain.
	Not In Compliance	

Repeat violation.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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

(800) 442-2283

FACILITY NAME <b>CJ'S MARKET</b>	DATE <b>11/3/2014</b>	SIGNATURE <i>Veronica Martinez</i>
LOCATION <b>2963 S ARCHIBALD AV, ONTARIO, CA 91761</b>		REHS <b>Veronica Martinez</b>

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed most recent inspection report unavailable. Provide.
	Not In Compliance	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**Overall Inspection Comments**

Letter grade "A" posted.

Handwashing stickers left with operator.