



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>THINNERY</b>		DATE 2/23/2016	REINSPECTION DATE 3/08/2016	PERMIT EXPIRATION 12/31/2016
LOCATION 651 W FOOTHILL BL, UPLAND, CA 91786			INSPECTOR Radwan Hafuda	
MAILING ADDRESS 651 W FOOTHILL BL, UPLAND, CA 91786			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:40 AM	TIME OUT 11:55 AM	FACILITY ID FA0009031	RELATED ID PR0005863	PE 1620

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).



**SCORE 93**

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

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
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		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In				4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				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 handler 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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#### 8. EQUIPMENT - MACHINE

POINTS <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Provide only approved equipment and maintain in good repair. Observed inoperable reach-in refrigerator used for non-food storage. Also, small ice machine was inoperable.
	Violation Reference - HSC - No Reference Number Specified	

**Violation Description:** Machine must be cleaned and sanitized according to manufacturer's instruction.

#### 25. FLOORS - WALLS

POINTS <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Provide only approved surfaces and maintain clean and in good repair. Observed: a. dirty and damaged floors throughout. b. dirty and damaged wall areas throughout c. damaged, missing, and unapproved ceiling panels
	Violation Reference - HSC - No Reference Number Specified	

**Violation Description:** Adequate cleaning of walls and floors are required around machine(s).

#### 32. MACHINE - PERMIT

POINTS <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Provide and maintain, for customer review , the most recent inspection report (which was not available at time of inspection)
	Violation Reference - HSC - No Reference Number Specified	

**Violation Description:** All machines must have a valid Health Permit in order to operate.

#### 45. STORAGE - CLEANING UTENSILS

POINTS <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Clean and maintain all food contact surfaces, equipment, and utensils. Observed dirty surface of equipment throughout. (ex. Ref units, oven, microwave oven, etc.)
	Violation Reference - HSC - No Reference Number Specified	

**Violation Description:** Cleaning utensils must be stored in a place that is clean and free of filth.

#### 51. TEMPERATURE - STORED

POINTS <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Discontinue holding potentially hazardous foods at unsafe temperatures. Observed holding temperature range of 44-46F at the upright 2-door upright reach in refrigerator.
	Violation Reference - HSC - No Reference Number Specified	

**Violation Description:** Mix product(s) shall be held at or below 45 F.

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME:  
TITLE: