



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JENNY CRAIG CENTRE #139		DATE 3/4/2016	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2016
LOCATION 7233 E HAVEN AV, RANCHO CUCAMONGA, CA 91730			INSPECTOR Elizabeth Fullerton	
MAILING ADDRESS 7233 E HAVEN AV, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
TIME IN 2:10 PM	TIME OUT 3:10 PM	FACILITY ID FA0005203	RELATED ID PR0007542	PE 1611
			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. 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 96

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
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○	15. Food obtained from approved source		4	
In	○ 16. Compliance with shell stock tags, condition, display			2
In	○ 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	○ 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	○ 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	○ 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
○	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
○	22. Sewage and wastewater properly disposed		4	2
VERMIN				
○	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	⊗
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	⊗
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	⊗

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	⊗
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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29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: Eliminate the paint cans at the mop sink area
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Clean and maintain the bottom shelving of all refrigeration/freezer units - food debris on bottom shelving. Check all.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: All food facilities must be fully enclosed: Observed an ajar/gap of a ceiling panel in the refrigeration food storage room. Must be intact ; to prevent potential vermin entrance.
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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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	Inspector Comments: Maintain a copy printed out at the front desk for easy access for staff to provide a copy to an inspector or consumer , as law requires.
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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

49. PERMITS AVAILABLE

POINTS 0	Comply by 3/5/2016 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments:
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Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

Overall Inspection Comments

No summary comments have been made for this inspection.



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

NAME:
TITLE: