



**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                     |                          |  |                                |
|---|---------------------|--------------------------|--|--------------------------------|
| FACILITY NAME<br>99 CENTS ONLY STORES #110                      |                     | DATE<br>8/11/2016        | REINSPECTION DATE<br>Next Routine                      | PERMIT EXPIRATION<br>3/31/2017 |
| LOCATION<br>9640 BASELINE RD, RANCHO CUCAMONGA, CA 91730        |                     |                          | INSPECTOR<br>Alex Soles                                |                                |
| MAILING ADDRESS<br>9640 BASELINE RD, RANCHO CUCAMONGA, CA 91730 |                     |                          | IDENTIFIER: None                                       |                                |
|   |                     |                          | SERVICE: 001 - Inspection - Routine                    |                                |
|   |                     |                          | RESULT: 03 - Corrective Action / No Follow up Required |                                |
|   |                     |                          | ACTION: 01 - No Further Action Required                |                                |
| TIME IN<br>12:10 PM   | TIME OUT<br>1:20 PM | FACILITY ID<br>FA0008231 | RELATED ID<br>PR0000210                                | PE<br>1684                     |

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 95**

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   | 2   |
| In                                   | N/O | N/A  |     | 4   | 2   |
| 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  | ⊗   |
| 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       | ⊗   |
| 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 | ⊗   |
| 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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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance    | <b>Inspector Comments:</b> 30. Remove the dust and dirt from the cans of spaghetti located in the customer service area. Maintain all cans of food in a clean and sanitary manner. |
|                           | Violation Reference - HSC -<br>114047, 114049, 114051 |  |

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**33. NONFOOD-CONTACT SURFACES CLEAN**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance | <b>Inspector Comments:</b> 33. Clean the accumulation of mold and residue from the fan covers on the vents in the walk-in cooler. Maintain the fans in a clean manner. |
|                           | Violation Reference - HSC -<br>114115 (c)          |  |

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance | <b>Inspector Comments:</b> 38. Replace the missing burned out light bulbs in the rear warehouse storage area. |
|                           | Violation Reference - HSC -<br>114149, 114149.1    |   |

**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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance | <b>Inspector Comments:</b> 45. Repair the damaged walls in the warehouse. Maintain the walls in good repair. |
|                           | Violation Reference - HSC -<br>114143 (d), 114266  |  |

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

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

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance | <b>Inspector Comments:</b> 47. A copy of the last inspection report was not available. Maintain a copy of your last routine inspection at this facility at all times. |
|                           | Violation Reference - HSC -<br>113725.1, 113953.5  |   |

**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**

No summary comments have been made for this inspection.



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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### Signature(s) of Acknowledgement

NAME:  
TITLE: