

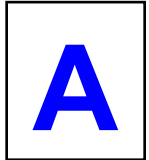


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HAPPYVEGE GROUP INC		DATE 4/22/2022	REINSPECTION 5/06/2022	PERMIT 1/31/2070
LOCATION 2150 S WATERMAN AV C, SAN BERNARDINO, CA 92408			INSPECTOR Gisel Saldana	
MAILING ADDRESS 132 N PLYMOUTH WAY, SAN BERNARDINO CA 92408			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 12:25 PM	TIME OUT 2:40 PM	FACILITY ID FA0014364	RELATED ID PR0018974	PE 1621

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](#).

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.



SCORE 92

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○ In		2. Communicable disease; reporting, restrictions & ex		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 pro		4	2
○ In		6. Adequate handwashing facilities supplied & accessi			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	⊗ OUT
LIQUID WASTE DISPOSAL					
○ In				4	2
VERMIN					
In					⊗ OUT

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗ OUT
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊗ OUT

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗ OUT



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified
	Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

****NOTE:** A re-inspection will be conducted in the future to observe compliance. Failure to comply may result in future billed inspections of \$122.50 per half hour with a half hour minimum.

CLOSURE SIGN POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS



POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed the following active rodent infestation:

- Excessive fresh and old rodent droppings throughout the kitchen, dry storage area, and front service area of the facility
- (1) dead mouse was observed to be on a stick trap on the floor in the back dry storage area

NOTE: No food or food contact surfaces were observed to be contaminated.

Clean and sanitize all affected areas and maintain the facility free from vermin. Eliminate vermin from facility.

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clusters from the dry storage room, eliminate all unused equipment, personal items from the dry storage room.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

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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)

More Information: https://youtu.be/1yuxW_p9Bxs

21. HOT AND COLD WATER AVAILABLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed an inadequate supply of hot water at the handwash sink in the back area.

An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times.

NOTE: Employees were directed to use three compartment sink until repairs are made to the handwash sink.

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)



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: 1. Observed the fan guards in the walk in cooler were coated in heavy dust. Clean the fan guards and maintain all nonfood contact surfaces clean.
		2. Observed the handles on the reach in cold holding unit in the cooks line to be dirty. Clean the handles and maintain all nonfood contact surfaces clean.

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: Observed the delivery door open with air curtain to be off. Ensure air curtain is fully operational at all times.
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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)

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments



Public Health
Environmental Health Services

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Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

1. Letter "A" grade was received on this date.
2. Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

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FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME:
TITLE: