

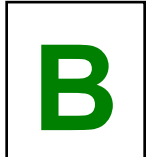


CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|---------------------|--------------------------|---|---------------------|
| FACILITY NAME THE DELI | | DATE 4/21/2022 | REINSPECTION Next Routine | PERMIT 3/31/2022 |
| LOCATION 16975 SIERRA LAKES PKWY 200, FONTANA, CA 92336 | | | INSPECTOR Tirza Tetteh | |
| MAILING ADDRESS 16975 SIERRA LAKES PKWY STE 200, FONTANA CA 92336 | | | IDENTIFIER: None | |
| TIME IN 3:01 PM | TIME OUT 4:17 PM | FACILITY ID FA0032372 | RELATED ID PR0042153 | PE 1621 |
| | | | SERVICE: 033 - Re-score Grade Inspection 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](#).

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 85

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 | + | ⊘ | 2 |
| ○ In | 6. Adequate handwashing facilities supplied & access | | | ⊘ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| ○ In | N/O N/A 7. Proper hot and cold holding temperatures | + | ⊘ | 2 |
| ○ In | N/O ○ N/A 8. Time as a public health control; procedures & record | | | 4 2 |
| ○ In | N/O N/A 9. Proper cooling methods | | | 4 2 |
| ○ In | N/O N/A 10. Proper cooking time & temperatures | | | 4 |
| ○ In | N/O N/A 11. Proper reheating procedures for hot holding | | | 4 |
| PROTECTION FROM CONTAMINATION | | | | |
| ○ In | ○ N/A 12. Returned and reserve of food | | | 2 |
| ○ In | 13. Food in good condition, safe and unadulterated | | | 4 2 |
| ○ In | N/O N/A 14. Food contact surfaces: clean and sanitized | | | 4 2 |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|---|--|-----|-----|-----|
| ○ In | 15. Food obtained from approved source | | | 4 |
| ○ In | N/O ○ N/A 16. Compliance with shell stock tags, condition, displa | | | 2 |
| ○ In | N/O ○ N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| ○ In | ○ N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | |
| ○ In | N/O ○ N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| ○ In | ○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | | 4 |
| WATER/HOT WATER | | | | |
| ○ In | 21. Hot and cold water available | | | 4 2 |
| LIQUID WASTE DISPOSAL | | | | |
| ○ In | 22. Sewage and wastewater properly disposed | | | 4 2 |
| VERMIN | | | | |
| ○ In | 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, u | 1 |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identify | ⊘ |
| 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, use | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repair, c | ⊘ |
| 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 | ⊘ |
| 42. Garbage and refuse properly disposed; facilities | 1 |
| 43. Toilet facilities: properly constructed, supplied, c | 1 |
| 44. Premises; personal/cleaning items; vermin-proof | ⊘ |

| PERMANENT FOOD FACILITIES | OUT |
|--|------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊘ |
| 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 | |



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ MAJOR ⚠

| | | |
|-------------------------------|---|--|
| POINTS 4 | Compliance date not specified Complied on 4/21/2022 Violation Reference - | Inspector Comments: Observed an employee wash their hands at the rear handwash sink with cold water. Observed employee turn on cold water and wash their hands. Discontinue this practice and ensure employees wash their hands with warm water. <u>Corrected: Educated employee and watched employee wash their hands with warm water.</u> |
|-------------------------------|---|--|

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

| | | |
|-------------------------------|--|--|
| POINTS 4 | Compliance date not specified Complied on 4/21/2022 Violation Reference - HSC - 113996, 113998, 114037 | Inspector Comments: Measured a container of grilled onions stored at grill with internal temperature at 88.7F. Operator stated onions were cooked 3 hours prior to inspection then stored at the grill without any means of temperature control. Discontinue this practice. Ensure potentially hazardous foods (PHFs) intended for hot holding are maintained at 135F and above or PHFs intended for cold holding be maintained at 41F and below. <u>Corrected: Operator placed onions inside the freezer to be cooled down to 41F.</u> |
|-------------------------------|--|--|

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|-------------------------------|---|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - | Inspector Comments: REPEAT VIOLATION No paper towels inside the dispenser of the first restroom. <u>Provide and maintain paper towels inside dispensers at all times.</u> |
|-------------------------------|---|--|

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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

| | | |
|-------------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051 | Inspector Comments: Observed five (5) containers of oil stored on the floor in the dry storage area. <u>Discontinue this practice and store all food at least six (6) inches above the floor.</u> |
|-------------------------------|--|---|

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))

More Information: https://youtu.be/km4FCy_IQ44



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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Observed water leaking from the bottom rear of the ice machine. |
| | Violation Reference - HSC - 114130, 114130.1, 114130 | Repair/replace and maintain all equipment in good repair. |

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: REPEAT VIOLATION |
| | Violation Reference - HSC - 114171, 114189.1 | Observed air gap missing between draining pipe of 3-compartment sink and floor sink. Provide at least a one inch air gap or twice the diameter of the pipe, whichever is greater, between floor sinks and water supply. |

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: REPEAT VIOLATION |
| | Violation Reference - HSC - 114067 (j), 114123 | Observed a 1/2 - 1 inch gap at bottom of rear exit door. Observed weather stripping in disrepair and detaching from door. Repair/replace weather stripping to eliminate gap under door and prevent vermin entry to facility. |

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)



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

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266 | Inspector Comments: REPEAT VIOLATION Observed floor under the ice machine and surrounding to have an excess accumulation of dirt, dust and old, dried food debris. <u>Clean floors and maintain in a clean and sanitary manner.</u> |
|---------------------------|---|---|

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))

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

'Facility under review' placard removed.

Grade 'B' posted.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Request for a re-score inspection form provided.

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. THIS REQUEST IS OPTIONAL ON THE PART OF THE FACILITY WHICH MAY WISH TO ATTEMPT TO IMPROVE THEIR SCORE OR LETTER GRADE. A Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

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](#).



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

NAME:
TITLE: