



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ITS BOBA TIME		DATE 10/6/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 2/28/2022
LOCATION 3410 GRAND AV G, CHINO HILLS, CA 91709			INSPECTOR Sujin Lee	
MAILING ADDRESS 8455 VILLAGE LN, ROSEMEAD CA 91770			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 1:58 PM	TIME OUT 4:00 PM	FACILITY ID FA0011609	RELATED ID PR0001531	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](#).

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 83

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

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	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	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/O	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	+	⊗	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, display			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, 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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS	Compliance date not specified Complied on 10/6/2021 Violation Reference - HSC - 113996, 113998, 114037	<p>Inspector Comments: 1. Measured milk at 56 F inside a drink dispenser located next to espresso machine. Per operator, this potentially hazardous food (PHF) was replaced less than two hours prior to the inspection.</p> <p>Corrected on site. The manager instructed employees to discard the PHF after two hours.</p> <p>2. Measured cut watermelon at 48 F inside cold holding unit adjacent to walk-in freezer. Per operator, this PHF was cut and stored inside a double-door reach-in unit below the cold holding unit since Sunday. The PHF was moved to the cold holding unit approximately 1 hour prior to the inspection. Note: Ambient temperature was observed at 46 F inside the double-door reach-in unit.</p> <p>Corrected on site. The manager was instructed to discard the PHF.</p> <p>Maintain temperatures of PHFs at or below 41 F or at or above 135 F.</p>
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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>



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED MAJOR

POINTS
4
Compliance date not specified
Complied on 10/6/2021
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1. Observed a food operator taking out a large boba strainer from sanitizer compartment of the 3-compartment sink, rinsing it with water and storing it inside the preparation sink. When the food operator was questioned, the food operator stated it was rinsed because boba was about to be prepared. Note: Chlorine sanitizer inside the 3-compartment sink was measured at 100 ppm. The food operator demonstrated proper knowledge pertaining proper steps for manual warewashing.

Do not rinse the food contact surface after it has been sanitized. Ensure the food contact surface is adequately air-dried before use.

Corrected on site. The manager re-sanitized the strainer.

2. Observed accumulation of brown mold-like growth on interior deflector inside the right ice machine. Water was observed to be dripping from the ceiling of the ice machine. The ice was not observed to be in contact with mold-like growth.

Maintain the deflector inside the ice machine cleaned and sanitized free from mold-like growth.

Corrected on site. The manager turned off the ice machine to be cleaned and sanitized.

3. Observed food operators constantly rinsing blenders that have been in contact with milk with water in beverage rinse sink located next to front handwashing sink. When a food operator was questioned on how often the blenders are cleaned and sanitized, the food operator stated the blenders are just rinsed with water in beverage rinse sink. The blenders are not cleaned with detergent and sanitized. Per operator, the 3-compartment sink is only used by operators who prepare boba and food.

Ensure blenders are properly washed, rinsed, sanitized and air-dried at the 3-compartment sink once at least 4 hours.

Ensure the following method is utilized:

1. Scrape or rinse off any large particles of food, dirt, or other visible contamination into a waste container or garbage disposal.
2. In the first sink: Scrub the object or surfaces with warm water (100 F) and detergent.
3. In the second sink: Rinse items with clear water.
4. In the third sink: Sanitize items in sanitizing solution: 100 ppm chlorine solution for at least 30 seconds or 200 ppm quaternary ammonium solution for at least one minute.
5. Finally, air dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The manager was instructed to properly clean and sanitize all blender before use.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <https://youtu.be/Gz6zPgZtv2s>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed a designated employees' beverage shelf to be located directly above a preparation sink. Observed one open cup to be 1/4th filled with drink on the shelf. Observed a food operator actively preparing boba inside the preparation sink.

Relocate the employee's beverage shelf away from the preparation sink where active food preparation is being conducted.

2. Observed an open cup of water that is labeled with an employee's name to be stored directly next to a coffee grinder adjacent to cashier area.

Open employee drinks shall not stored on, above, or next to food preparation area or food-contact surfaces.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed a bulk trash bin to be blocking the rear handwashing located next to the preparation sink. Move the trash bin away from the handwashing sink. Handwashing sink shall not be obstructed or inaccessible for employees' use.
	Not In Compliance Violation Reference -	

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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: 1. Observed non-food contact surfaces of front handwashing sink, ice storage area and blender draining area are sealed with white sealant. These sealed areas were observed to be accumulated with black mold-like growth. 2. Observed a side of beverage sealer machine to be accumulated with dust. Observed plastic that goes to lid for drink was observed to be hung on the side of the machine. The plastic was not observed to be in contact with the dust. 3. Observed accumulation of dust on a white fan located at cashier area. 4. Observed accumulation of dust on fan guards in Turbo refrigerator. Maintain all nonfood-contact surfaces in a clean and sanitary condition.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed all three lids of bulk bins located in rear kitchen to be broken. Repair/replace the broken lids.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: 1. Observed handle of a scoop in direct contact with brown sugar inside a bin. Store the scoop so that the handle does not come in contact with brown sugar. 2. Observed a cardboard that is accumulated with syrup debris to be used to line bottles of syrup inside a cabinet. Do not use cardboard to line bottles of syrup. Use approved food equipment to line the bottles of syrup.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet wiping clothes to be stored on front and back preparation areas. Observed food employees constantly wiping non-food contact surfaces of preparation tables without sanitizer.

Ensure wiping towels are stored inside sanitizer bucket: 100 ppm for chlorine or 200 ppm for quaternary ammonium between uses.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

More Information: <https://youtu.be/QGKUN9MDxig>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Insufficient air gaps were observed between floor sinks and following drain pipes/tube.
1. Bronze pipe below espresso machine
2. Two white pipes underneath ice machines
3. Clear tube of ice shaver.

Provide a minimum of one inch air gaps between all pipes/tube and floor sinks.

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)

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
- A permit suspension (closure) on your last graded inspection.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

A "B" grade card was posted.

A "Top 5 CDC risk factor" handout was provided.

A "Risk based inspection frequency" handout was provided.

A "Request for a rescore grade inspection" form was provided.

P.E.P. talk video was provided.

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

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Signature(s) of Acknowledgement

No Sig

NAME: Joshua Soriano
TITLE: Manager