



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME RALPHS #13		REINSPECTION DATE 9/22/2015		INSPECTOR Robert Adams	DATE 9/22/2015
LOCATION 7369 MILLIKEN, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 10:05 AM	TIME OUT 10:55 AM	FACILITY ID FA0003590	RELATED ID SR0070121	PE 1766	SERVICE: 025 - PLAN REVIEW RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 55 - PLANS APPROVED

RETAIL FOOD PLAN CHECK - PInCk PEP Major 0-1,499 SqFt

17K986 Plans - Plan Review Approved

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114380

Inspector Comments: Plans approved with corrections. Ralph's store is remodeling the deli, bakery, sales floor, and produce prep area. See report for corrections. Incorporate the corrections into the construction phase of the project.

Description: Thank you for your plan submittal. Plans have been approved with the following corrections. This approval does not constitute authority to violate any provision of the related codes, ordinances, or regulations, nor does it prevent further correction of errors found on the plan or with installation upon field inspection. All construction must conform to these approved plans. Alterations or changes to these plans must have review and written approval by the Plan Check Section of Environmental Health Services prior to construction.

17K021 Construction - General

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114271

Inspector Comments: Provide washable ceiling panels above all food areas and storage.

Description: Use approved (smooth, nonabsorbent, durable, washable and light in color) Acoustic Ceiling Panels over all areas in which food is prepared, packaged, or stored, where any utensil are washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas.

17K088 Equipment - General - ANSI

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114130(b)

Inspector Comments: See below.

Description: All new and replacement food-related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (NSF, ITS, ETL, EPH, UL Sanitation or CSA).

17K244 Plans - Submittal - Remodel - Equipment

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114130

Inspector Comments: See below.

Description: All new and used food service equipment is subject to final approval by this Agency, as determined at the time of the field inspections.

17K246 Plans - Submittal - Remodel - Final

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: See below.

Description: Final construction must be approved by this Department prior to putting the remodeled areas into operation.

17K247 Plans - Submittal - Remodel - Finishes

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114380

Inspector Comments: See below.

Description: Existing finishes are subject to evaluation by this Department. This determination will be made at the time of the preliminary field inspection. Finishes found not to be in compliance with current code requirements will not be accepted.



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17K371 Ventilation - Mechanical Exhaust - Test

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: Provide a test and air balance report for all type 1 hoods in the facility PRIOR to final inspection.

Reference - CCDEH Guidelines - CCDEH

Description: Mechanical exhaust system requires an Air-Balance test by a licensed or certified technician.

17K405 Structure - Walls - Behind Sinks

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: Provide FRP behind all sinks.

Reference - CCDEH Guidelines - CCDEH

Description: The wall surfaces behind and adjacent all sinks (including Handwash and Mop sinks) shall be covered with fiberglass reinforced polyester (FRP), stainless steel, tile, or the equivalent. The approved wall cover must extend up the wall at least four (4) feet from the coved base and cover the walls behind the sink and accompanying drainboards to a minimum of eighteen (18) inches on both sides.

17K685 Plumbing - General - Air gap

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: Provide a floor sink and ensure all the below mentioned items are plumbed indirect to a floor sink which is half exposed. Provide at least 1 inch of air gap on each drainage line.

Reference - HSC - 114193(a)

Description: All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink.

17K834 Plans - Submittal - Building & Safety

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: See below.

Reference - Reference Number - SBC Policy

Description: Facility is responsible for contacting the local Planning, Building & Safety and Fire Authority for any additional requirements or construction permits prior to beginning work

17K842 Plans - Submittal - Remodel - Protection

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: See below.

Reference - HSC - 113980

Description: Strict protective measures must be taken to prevent the contamination of food or food contact surfaces during the course of remodeling. Failure to do so may result in the closure of the food facility until all remodeling activities have been completed.

17K852 Plans - Inspections Required

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: Please schedule in advance an inspection during the following phases of construction:

Reference - HSC - 114349

1. Preliminary: Finishes, walls & floors.
2. Secondary: Equipment, sink installation, and mechanical ventilation.
3. Final: Utilities, hot water, health permit application and payment collection. Air balance report collection.

To schedule an inspection please contact 1-800-442-2283.

Ensure a copy of these approved plans are available at the time of inspection by EHS.

Description: A preliminary inspection shall be done when the floors, walls, and ceiling finishes are complete and the equipment is in place. A final inspection will be needed in order to receive Health Permit approval from this Agency. Health permit approval is required prior to opening the food facility or storing food or beverages. When work on the project has progressed to the point of requiring an inspection, please contact us at least five (5) working days in advance in order to help us accommodate your request.



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Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0