



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LUCILLE'S SMOKEHOUSE BBQ		DATE 3/30/2021	REINSPECTION DATE 4/13/2021	PERMIT EXPIRATION 2/28/2021
LOCATION 4611 CHINO HILLS PKWY, CHINO HILLS, CA 91709			INSPECTOR Sujin Lee	
MAILING ADDRESS 2601 E WILLOW ST, SIGNAL HILL CA 90755		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: Food SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 3:34 PM	TIME OUT 5:15 PM	FACILITY ID FA0016541	RELATED ID PR0022068	PE 1622

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 82

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	+	⊗ 4 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		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, 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	⊗
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	1
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	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	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	⊗
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
Not In Compliance
Violation Reference -

Inspector Comments: A food operator was observed taking off disposable gloves off and putting on a new pair without washing her hands first. Then, the food operator was observed grabbing croûtons with her hands and putting them on a salad bowl. The food operator proceeded to grabbing shredded cheese and putting it on a dish of nacho cheese. Then, the food operator was observed taking off the gloves and putting on a new pair without washing. Afterwards, the operator then was observed touching handle oil strainer that is accumulated with oil and grabbing fried chicken and placing it on French fries.

Ensure hands are washed prior to donning gloves.

Corrected on site. The manager was educated as to proper handwashing and glove-use procedures.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS
4

Compliance date not specified
Complied on 3/30/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed following potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows.

Inside hot holding unit at cook's line:

1. Mac and cheese between 117 F and 124 F. A food operator was observed to be storing the mac and cheese prior to temperature was being checked. Per manager, this PHF was stored in the steam table prior to being stored in the hot holding unit.

Corrected on site. The operator reheated the PHF and it was later measured above 135 F in the hot holding unit.

2. Cooked carrots and vegetables between 124 and 165 F.

Corrected on site. The operator was instructed to stir the PHF frequently.

At the server unit:

1. Sour cream between 39 F and 46 F inside a cold holding unit. Per manager this PHF is double stacked with stainless steel containers inside the cold holding unit so that the PHF does not freeze.

Corrected on site. The manager took off one container.

2. Chopped watermelon at 51 F over ice.

Per manager, this PHF was stored 4 hour and half prior to the inspection.

Corrected on site. See VC & D.

Next to fryer:

1. Batter with chicken debris was observed stored without temperature and/or time control.

Per manager this PHF was stored without temperature control for 2 hours and will be discarded after 4 hours. Written procedures and time log were not observed.

Corrected on site. The manager was instructed to provide a time label.

Maintain temperatures of PHFs at or below 41 or at or at or above 135 F.

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

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified	Inspector Comments: Observed a food employee pulling down his face mask to his chin and drinking beverage out of an open cup as he was passing by the food expo line where open foods are stored (e.g., foods in cold holding compartment and ready-to-be served food). Do not drink from an open cup in areas where open foods are being handled. Employees shall not eat or drink in non-designated areas where contamination may result.
	Not In Compliance Violation Reference -	

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified	Inspector Comments: 1. Observed several plastic bulk containers and stainless steel containers stored on top of another so that the containers are not allowed to adequately dried in the preparation area. All containers were observed to be wet. Ensure all food contact surfaces are stored in a manner so that they are allowed to adequately air-dried. 2. Observed a wet towel stored next to utensil folding area. When the manager was questioned regarding purpose of the wet towel, he stated that utensils are sanitized with the towel prior to being folded with utensil towels. The manager stated the utensils are already cleaned and sanitized in the mechanical dishwasher machine. Do not re-sanitize utensils with a towel after they are cleaned and sanitized to prevent possible recontamination of the utensils. Corrected on site. The manager was educated on proper steps for cleaning and sanitizing food contact surfaces.
	Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed a dented can of Del Pasdo beans stored in the back dry storage area. Removed the dented can.
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed a lid of Tri tip smoke to be chipping inside a walk-in refrigerator. Replace/repair the chipping lid. Corrected on site. The manager removed the chipping lid.
	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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1. Observed handle of three spoons in direct contact with apple butter sauce in a container at server line. Store the spoons in a manner so that the handles do not come in contact with food. 2. Observed several tongs that have food debris stored with other clean tongs on shelves at server line. The tongs were not observed to be in use. Ensure the clean tongs are stored in a manner so that they are prevented from contamination. Corrected on site. The manager removed tongs from the shelves to wash them.
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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)

48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed two food handler cards to be expired. Per manager, these employees began the employment more than 2 weeks prior to the inspection. Provide a valid San Bernardino County food handler cards within fourteen (14) days. A missing food handler cards-inspector handout was provided to fill out. Email the completed handout and a copy of valid food handler card to sbcfoodworker@gmail.com. Failure to comply shall result in a billable follow up inspection at an hourly rate of \$245 with 30 minute-minimum.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The manager voluntarily discarded approximately 1/4 lb. of chopped watermelon.
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Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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.



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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 "Request for a reinspection" form was provided.
- A "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](#).

Signature(s) of Acknowledgement

No Sig

NAME: Martin Rodriquez
TITLE: GM