



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CARDENAS MARKETS #15		DATE 9/9/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 10/31/2015
LOCATION 16212 FOOTHILL BL, FONTANA, CA 92335			INSPECTOR Isaac Gebreslassie	
MAILING ADDRESS 2501 E GUASTI RD, ONTARIO CA 91761			IDENTIFIER: Market, meat, produce	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 4:00 PM	TIME OUT 5:00 PM	FACILITY ID FA0014925	RELATED ID PR0019724	PE 1619

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 95

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊘ MAJ = Major violation
- N/A = Not applicable
⊘ 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		⊘
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		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		1
34. Warewashing facilities: installed, maintained, used		⊘
35. Equipment/Utensils approved; installed; clean; good repa		1
36. Equipment, utensils and linens: storage and use		1
37. Vending machines		1
38. Adequate ventilation and lighting; designated area		⊘
39. Thermometers provided and accurate		⊘
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		2
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

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed shrimp on display case teming at 61 deg F. Ensure refrigerated potentially hazardous foods are maintained at 41 deg F.
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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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed sanitizer level in sanitizer buckets at meat cutting area at 100 ppm quat. Ensure quat sanitizer is maintained at 200 ppm.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed broken/cracked light shields in the meat cooler. Replace the same.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed thermometers missing from meat display cases. Provide thermometers to the same.
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Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement



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NAME: Verenice
TITLE: manager