



CAL CODE OFFICIAL INSPECTION REPORT

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|--|---------------------|--------------------------|-------------------------|--|-----------------------------------|--------------------------------|
| FACILITY NAME JENNY'S RESTAURANT PUPESERIA INC | | | | DATE 11/22/2021 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 2/28/2022 |
| LOCATION 741 W HOLT BL, ONTARIO, CA 91762 | | | | INSPECTOR Estefani Ayala | | |
| MAILING ADDRESS 741 W HOLT BL, ONTARIO CA 91762 | | | | IDENTIFIER: Food | | |
| | | | | SERVICE: 001 - Inspection - Routine | | |
| | | | | RESULT: 03 - Corrective Action / No Follow up Required | | |
| | | | | ACTION: 01 - No Further Action Required | | |
| TIME IN 11:00 AM | TIME OUT 2:11 PM | FACILITY ID FA0009891 | RELATED ID PR0001880 | PE 1621 | | |

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 73

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 | + | ⊗ | 2 |
| ○ In | | 6. Adequate handwashing facilities supplied & accessib | + | | ⊗ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ In | N/O | N/A | + | ⊗ | 2 |
| ○ In | N/O | N/A | | | 4 |
| ○ In | ○ N/O | N/A | | | 4 |
| ○ In | ○ N/O | N/A | | | 4 |
| ○ In | ○ N/O | N/A | | | 4 |
| PROTECTION FROM CONTAMINATION | | | | | |
| ○ In | ○ N/O | N/A | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | ⊗ | 2 |
| ○ In | ○ N/O | N/A | | | 4 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|-----|---|-----|------------------------------------|-----|
| ○ In | | 15. Food obtained from approved source | | | 4 |
| ○ In | N/O | ○ N/A | | | 2 |
| ○ In | N/O | ○ N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| ○ In | | ○ N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| ○ In | N/O | ○ N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| ○ In | | ○ N/A | | | 4 |
| WATER/HOT WATER | | | | | |
| ○ In | | | | | 4 |
| ○ In | | | | | 2 |
| LIQUID WASTE DISPOSAL | | | | | |
| ○ In | | | | | 4 |
| ○ In | | | | | 2 |
| VERMIN | | | | | |
| ○ In | | | | ⊗ | 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 | ⊗ |
| 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 | 1 |
| 36. Equipment, utensils and linens: storage and use | ⊗ |
| 38. Adequate ventilation and lighting; designated area | ⊗ |
| 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 | ⊗ |

| PERMANENT FOOD FACILITIES | OUT |
|--|------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ |
| 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
Complied on 11/22/2021
Violation Reference -

Inspector Comments: Observed one employee go outside of the facility come back into the kitchen and begin to stir a pot on the stove.
Observed another employee wash their hands in the three compartment sink.

Discontinue this practice.

Hands must be washed after change of tasks, touching oneself, and after any unsanitary action. Hands must be washed at the hand wash sink with soap and dried with single use paper towels.

This violation was corrected on site. Employees were educated on proper hand wash technique.

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 11/22/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed two large containers of cooked rice at 55 F in the walk-in refrigerator.

Person in charge stated rice was cooked the night before.

Ensure food is cooled rapidly to 41 F. Store food at 41 F or below at all times.

This violation was corrected on site. Rice was voluntarily discarded.

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>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED ⚠ MAJOR ⚠

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed droplets of water from a thawing turkey falling into a open container storing smashed potato.

Ensure food remains safe and unadulterated. Cover all food to prevent contamination.

This violations was corrected on site. Potato was discarded.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

| | | |
|---------------------------|--|--|
| POINTS 4 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p> | <p>Inspector Comments: Observed fresh and old rodent droppings about 3-5 mm in size with pointed ends in the following areas:</p> <ul style="list-style-type: none"> - Corner floor across water heater door. - Floor below the mop sink near customer service area. - Floor below the spice rack <p>Observed dead adult german roaches in the following areas:</p> <ul style="list-style-type: none"> - Utensil storage cabinet near registers - Near the pressurized tanks by the mops sinks. <p>Observed roach egg sac in utensil cabinet.</p> <p>Facility must remain free of vermin evidence at all times.</p> <p>A reinspection will be conducted on or after 11/29/21 to verify compliance.</p> |
|---------------------------|--|--|

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

More Information: https://youtu.be/1yuxW_p9Bxs

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|---|---|
| POINTS 2 | <p>Compliance date not specified Complied on 11/22/2021 Violation Reference -</p> | <p>Inspector Comments: Observed kitchen hand wash sink to not provide paper towels.</p> <p>Ensure hand wash sink provides soap at all times.</p> <p>NOTE: Soap dispenser at hand wash sink difficult to provide soap at every pump. Recommend getting a pump that will work properly everytime soap is needed. Soap dispenser must be in good working conditions at all times.</p> |
|---------------------------|---|---|

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)

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|---|---|
| POINTS 1 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)</p> | <p>Inspector Comments: Observed a bag of raw meat stored directly on top of vegetables in the refrigerator next to the kitchen exit door.</p> <p>Store all raw meat separate and away from other foods to prevent contamination.</p> |
|---------------------------|---|---|

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.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: 1) Observed packaged boxes of meat on the floor of the walk-in refrigerator.

Ensure all food is stored at least 6" off the floor.

2) Observed back freezer to have an excessive amount of food stored cluttered and unorganized.

Maintain freezer clean and in a sanitary manner.

THIS IS A REPEATED VIOLATION. A REINSPECTION IS REQUIRED.

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1) Observed several dishes with food debris stored on the clean dish rack.

Ensure all dishes are stored clean and in a sanitary manner.

2) Dish storage container observed with excessive food debris.

Clean and maintain dish rack clean.

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: 1) Observed hood filters with excessive grease build up.

Clean filters frequently to prevent build up.

2) Light bulb observed inoperable in dry storage room.

Replace/ repair light bulb.

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)



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

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed rack in the back area near slicers to be cluttered and organized. Maintain all areas of the facility clean, organized, and a sanitary manner. |
| | Not In Compliance Violation Reference - HSC - 114067 (j), 114123 | |

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)

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

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed floors below slicer, behind all refrigerators and on the side to have excessive food build up. Ensure all floors remain clean and in a sanitary manner. |
| | Not In Compliance Violation Reference - HSC - 114143 (d), 114266 | |

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))

48. FOOD HANDLER CERTIFICATION

| | | |
|---------------------------|---|--|
| POINTS 3 | Compliance date not specified | Inspector Comments: One (1) Food Handler employees were observed without a current / valid San Bernardino County food worker card. Provide a valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance. |
| | Not In Compliance Violation Reference - SBCC - 33.0409 | |

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



Public Health
Environmental Health Services

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

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52. VC & D

| | | |
|--------------------|---|---|
| POINTS 0 | Compliance date not specified | Inspector Comments: The following foods were voluntarily discarded: - Approximately 15- 20 lbs of cooked rice - Approximately 3- 5 lbs of smashed potatoe. |
| | Not In Compliance Violation Reference - HSC - 113980 | |

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.

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



Public Health
Environmental Health Services

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Letter grade "C" posted on this date.

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

- Rescore handout provided on this date.

Reinspection date 11/29/21 to verify vermin compliance. Failure to comply will result in a billable inspection. New or active infestation will result in a closure.

For a C Grade (Score of 70 to 79):

The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The 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. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection.

*No signature obtained due to COVID-19 safety measures.

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

SNA

NAME: Lucy Umana
TITLE: Person in charge