

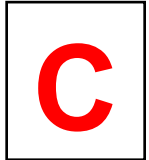


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JENNY'S RESTAURANT PUPESERIA INC		DATE 10/4/2022	REINSPECTION Next Routine	PERMIT 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: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:08 AM	TIME OUT 2:32 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 74

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

- 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & ex				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
In				2
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A		⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	⊗
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			⊗	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			⊗	2
23. No rodents, insects, birds, or animals				

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
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	1
43. Toilet facilities: properly constructed, supplied, c	⊗
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	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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54. PERMIT SUSPENSION

POINTS 0	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405</p>	<p>Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an imminent health hazard.</p> <p>- Vermin infestation</p> <p>Ensure facility is free of vermin and vermin evidence.</p> <p>A "Notice of Closure" sign was posted at the entrance of the facility.</p>
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Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

7. PROPER HOT AND COLD HOLDING TEMPERATURES MAJOR

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following potentially hazardous foods at unsafe temperatures (between 48 F - 51F) in the walk-in refrigerator:</p> <ul style="list-style-type: none"> - Cooked rice - Cooked beans - Raw meat (beef) - Raw prepped meat - Raw chicken - Ham - Liquid eggs <p>According to operator all food in refrigerator had been in the walk-in longer than four hours.</p> <p>Ensure all cold holding potentially hazardous foods are maintained at 41 F or below at all times.</p> <p>Note: This violation was corrected on site. All potentially hazardous foods were voluntarily discarded. See VC&D.</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/Rl6w5DtEs7w>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED MAJOR

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: 1) Observed two bananas with mold in the walk-in cooler. Observed a dry chili with mold in dry storage room. Observed a tomato with mold in reach in refrigerator Observed a fly in masa in blender</p> <p>Maintain all food safe and free of contamination.</p> <p>2) Observed a severely dented can on the seams on dry storage rack.</p> <p>Ensure all dented cans are clearly separated to prevent use.</p>
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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: 1) Observed a vermin infestation in facility. The following german cockroaches were observed in the following areas: - Approximately 3 dead in cabinet under the fire extinguisher at the front counter. - One live adult below the service counter - 1 live nymph and 1 live adult between corner tiles below the mop sink - 3 live nymphs on north wall of the three compartment sink.</p> <p>This critical violation results in a closure. Failure to comply will result in a billable inspection.</p> <p>2) Observed kitchen with approximately 6-10 flies.</p> <p>Maintain facility free of vermin and vermin evidence.</p>
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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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Employee was not knowledgeable on to the proper cold holding temperature for potentially hazardous foods, and cooling procedure.</p> <p>This violation was corrected and the employees were educated on temperature requirements for cold holding for potentially hazardous foods, and cooling procedure.</p>
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Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114000</p>	<p>Inspector Comments: Grinded cheese was observed at room temperature and the operator stated that they were under a TPHC plan. Operator stated she took the cheese out at 10 am and time written was 10:30 am.</p> <p>Provide written procedures for all foods that are under TPHC that specifies the following: An approved TPHC (Time as a Public Health Control) plan must follow the following procedure: 1). The food shall be marked to indicate when the product will be discarded. Food is allowed to be out of temperature control; for no more than four (4) hours. 2). The food shall be cooked and served or discarded within four (4) hours once removed from temperature control. 3). Food that is not marked properly or that has exceeded the four hour time limit shall be discarded. 4). Written procedures shall be maintained in the premises specific to the product under a TPHC.</p>
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Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: Observed black debris build up in deflector of ice machine.
	Violation Reference - HSC - 113984(e), 114097, 114099	Clean interior of ice machine. Maintain in a sanitary manner.

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>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: 1) Observed all food containers in walk in cooler to not be covered or protected from contamination.
	Violation Reference - HSC - 113984 (a, b, c, d, f)	Ensure all foods are properly covered to prevent contamination.
		2) Observed raw packaged meat stored directly over uncovered cooked refried beans
		Ensure meat is stored below ready to eat foods to prevent contamination.

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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: 1) Observed the following food items to be unlabeled: - Salt container at the prep station counter across the cooking equipment. - Spray vinegar bottle at the prep station counter across the cooking equipment.
	Violation Reference - HSC - 114047, 114049, 114051	Ensure all food is properly labeled to prevent contamination.
		2) Observed a box of tortillas on the storage room floor.
		Ensure all food is stored at least 6" off the floor.

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

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: 1) Observed all cooking equipment below hood to have excessive food and grease debris build up.
	Violation Reference - HSC - 114115 (c)	Ensure all cooking equipment remains clean and in a sanitary manner.
		2) Observed fan guard in walk-in cooler to have excessive dust build up.
		Maintain fan guard clean and in a sanitary manner.

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



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

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: 1) Observed a wooden tortilla press on spice rack.
	Violation Reference - HSC - 114130, 114130.1, 114130	Wooden press is not an approved piece of equipment. Remove equipment from facility and replace with one that is NSF listed.
		2) Observed latex gloves used in facility.
		Onyl use non-latex gloves for food preparation.

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 Not In Compliance	Inspector Comments: Observed utensils stored in container on the spice rack with excessive food debris.
	Violation Reference - HSC - 114074, 114081, 114119	Ensure all utensils, pots, and pans are stored in a clean and sanitary manner.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed mans restroom to not provide toilet paper on dispenser.
	Violation Reference - HSC - 114250, 114276	Ensure toilet paper is provided in dispenser at all times.
		2) Observed women's restroom fan cover to be placed incorrectly.
		Ensure fan cover is placed properly.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: 1) Observed cabbage slicer area to have excessive food debris build up. Old residue observed on walls. Racks near slicer observed unorganized. Unable to walk through the hall and open water heater door. Observed a bag with personal items on the floor.

Maintain area clean, organized, and in a sanitary manner.

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
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Observed the wall near slicer and three compartment sink to have old food residue.
Observed floor in walk-in cooler and under cooking equipment to have excessive food build up.
Observed ceiling above prep station to have food debris.

All floors walls and ceilings must remain clean and in a sanitary manner at all times.

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))

52. VC & D

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following food items were voluntarily discarded by employees:

- Cooked rice (5 lbs)
- Cooked beans (30 lbs)
- Raw meat (beef) (50 lbs)
- Raw prepped meat (30 lbs)
- Raw chicken (30 lbs)
- Ham (6 lbs)
- Liquid eggs (30 oz)

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."



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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

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

Overall Inspection Comments

Letter grade "C" received on this date.

The permit to operate this facility is suspended due vermin infestation.

This facility was operating at the time of this inspection.

A "NOTICE OF CLOSURE" sign was posted at the front entrance to this facility. Letter grade received will be posted on reinspection date for reopening.

Ensure the "Notice of closure" card remains posted at all times.

Do not remove, relocate, or obstruct view of closure card. Failure to comply may result in a billable inspection. Call this office when you are ready to re-open and a re-inspection will be conducted.

Please refer to the following phone numbers to request a reopening:

After Hours Number: 800-472-2376

Regular Hours: 800-442-2283

- Rescore handout provided on this date.

- One minute videos handout provided on this date

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

NAME:

TITLE: