



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|---|--------------------------------|
| FACILITY NAME BONE & BROTH | | DATE 3/23/2022 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 2/28/2022 |
| LOCATION 4320 MILLS CR A, ONTARIO, CA 91764 | | | INSPECTOR Allison Torres | |
| MAILING ADDRESS 5545 RIDGEVIEW DR, LA VERNE CA 91750 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 1:50 PM | TIME OUT 4:28 PM | FACILITY ID FA0011059 | RELATED ID PR0002902 | 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 83

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 | | | ⊘ |
| 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 reservice 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 | ⊘ |

| 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 | ⊘ |

| 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 | ⊘ |
| 34. Warewashing facilities: installed, maintained, used | ⊘ |
| 35. Equipment/Utensils approved; installed; clean; good repa | ⊘ |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | ⊘ |
| 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 | ⊘ |
| 46. No unapproved private homes/living or sleeping qu | 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 | |



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|---|------------------------------------|
| FACILITY NAME BONE & BROTH | DATE 3/23/2022 |
| LOCATION 4320 MILLS CR A, ONTARIO, CA 91764 | INSPECTOR Allison Torres |

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

| | | |
|---------------------------|---|--|
| POINTS 4 | <p>Compliance date not specified Complied on 3/23/2022 Violation Reference - HSC - 113996, 113998, 114037</p> | <p>Inspector Comments: 1.) Measured partially cooked shrimp and partially cooked beef between 52F-55F. These items were stored outside of refrigeration on the food preparation table and next to the grill. Per employee, these foods had been out of refrigeration for approximately an hour.</p> <p>2.) Measured a mixture of egg and cheese in the top portion of the cold holding unit at 45F. Per employee, this mixture had been taken out of the walk-in refrigerator approximately five (5) hours prior to inspection.</p> <p>3.) Measured boba container in front area drink preparation station at 58F. Per employee, boba had been in and out of cold holding unit for approximately four (4) hours.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> <p>Corrected on Site: Shrimp and beef were rapidly cooled to 41F within the next two (2) hours. Egg and cheese mixture was voluntarily discarded by employee. Boba was voluntarily discarded by employee. See VC & D.</p> |
|---------------------------|---|--|

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>

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: 1.) Upon questioning, cook stated they were unsure of the temperature chicken should be cooked at.</p> <p>All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.</p> <p>Corrected on Site: Cook was educated on proper cooking temperature for chicken (165F).</p> <p>2.) Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> - 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program - National Registry of Food Safety Professionals- Food Protection Manager Certification Program - National Restaurant Association-ServSafe® Food Protection Manager Certification Program - Prometric Inc.- Food Protection Manager Certification Program - AboveTraining/StateFoodSafety.com <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p> |
|---------------------------|--|--|

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>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

| | | |
|---------------------------|--|---|
| POINTS 2 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099</p> | <p>Inspector Comments: Observed mold and calcium like build up on the ice deflector in the ice machine.</p> <p>Note: No ice was observed to be contaminated.</p> <p>Ensure all food contact surfaces are maintained in a clean and sanitary condition.</p> |
|---------------------------|--|---|

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/Gz6zPqZtv2s>



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|---|------------------------------------|
| FACILITY NAME BONE & BROTH | DATE 3/23/2022 |
| LOCATION 4320 MILLS CR A, ONTARIO, CA 91764 | INSPECTOR Allison Torres |

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Complied on 3/23/2022 Violation Reference - HSC - 114259.1, 114259.4, 11425 | Inspector Comments: Observed one dead cockroach in the office/dry storage room. After a thorough search of the facility, observed no signs of an active infestation. Note: No food or food contact surfaces were observed to be contaminated. Clean and sanitize all affected areas and maintain the facility free from vermin. Corrected on Site: Employee removed dead cockroach and sanitized affected area. |
|---------------------------|--|---|

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

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f) | Inspector Comments: Observed multiple raw meats, like beef and shrimp, stored above vegetables. Store all raw foods beneath all ready to eat foods to avoid possible cross 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 Violation Reference - HSC - 114047, 114049, 114051 | Inspector Comments: 1.) Observed a container of onions stored directly on the floor, under the dry storage racks outside of the walk-in refrigerator. 2.) Observed a bin of egg roll mix, stored directly on the floor, in the walk-in refrigerator. Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility. |
|---------------------------|---|--|

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 Violation Reference - HSC - 114115 (c) | Inspector Comments: 1.) Observed the fan guards inside of the walk-in refrigerator have an accumulation of dust on them. 2.) Observed the sides of the fryer and the grease filters have a heavy accumulation of oil. Clean the dispenser and maintain all nonfood contact surfaces clean. |
|---------------------------|---|---|

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



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|---|------------------------------------|
| FACILITY NAME BONE & BROTH | DATE 3/23/2022 |
| LOCATION 4320 MILLS CR A, ONTARIO, CA 91764 | INSPECTOR Allison Torres |

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

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed no sanitizer test strips at facility. Provide test strips to check sanitizer concentrations. |
| | Not In Compliance Violation Reference - HSC - 114067(f,g), 114099 | |

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: <https://youtu.be/tH1OqFuAy9Y>

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

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: 1.) Observed cardboard lining on multiple food storage racks through out the facility. Discontinue the use of cardboard to line racks and ensure that all multi use food-contact surfaces are smooth, easily cleanable, and in good repair. 2.) Observed two non-commercial microwaves at this facility used for customer food preparation. Remove non-commercial equipment. Ensure equipment is approved for commercial use. |
| | 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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed multiple wet wiping towels stored on preparation tables through out the facility. Ensure that all wet wiping cloths are returned to a sanitizer bucket after each use and are completely submerged in adequate sanitizing solution. |
| | Not In Compliance Violation Reference - HSC - 114135, 114185.1 | |

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

More Information: <https://youtu.be/QGKUN9MDxjg>

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

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed heavy food debris build up on the floor throughout the kitchen. Clean and maintain the floors clean. |
| | 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))



CAL CODE OFFICIAL INSPECTION REPORT

| | |
|--|-----------------------------|
| FACILITY NAME BONE & BROTH | DATE 3/23/2022 |
| LOCATION 4320 MILLS CR A, ONTARIO, CA 91764 | INSPECTOR Allison Torres |

52. VC & D

POINTS
0

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

Inspector Comments: Employee voluntarily discarded approximately 1 lb of egg and cheese mixture and 2 lbs of boba.

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

A "B" letter grade was posted on this date.

PEP talk was watched by person in charge.

Forms/hand outs/stickers given on this date:

- request for re-score
- compliance manager
- time as a public health control log and procedures
- HELP flier
- cooking temperatures sticker
- cold holding sticker

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



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

| | |
|--|-----------------------------|
| FACILITY NAME BONE & BROTH | DATE 3/23/2022 |
| LOCATION 4320 MILLS CR A, ONTARIO, CA 91764 | INSPECTOR Allison Torres |

no sig

NAME: Amy Vo
TITLE: PIC