

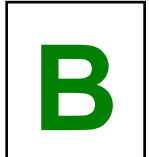


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LUCILLE'S SMOKEHOUSE BBQ</b>		DATE 6/29/2022	REINSPECTION 7/13/2022	PERMIT 2/28/2023
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 1:54 PM	TIME OUT 3:55 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 83**

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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & ex			4
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used pro	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O N/A 8. Time as a public health control; procedures & record			4 2
<span style="color: green;">○</span> In	N/O N/A 9. Proper cooling methods			4 2
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated			4 2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	4

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source			4
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, displa			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available			4 <span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
<span style="color: green;">○</span> 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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LUCILLE'S SMOKEHOUSE BBQ	DATE 6/29/2022
LOCATION 4611 CHINO HILLS PKWY, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

#### 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

**MAJOR**

POINTS

4

Compliance date not specified  
Complied on 6/29/2022  
Violation Reference -

**Inspector Comments:** Observed a food operator grabbing salad with her gloved hands and putting it on a plate after dipping her hand inside a sanitizer solution. See violation #14.

Ensure gloves are taken off and hands are properly washed when switching task from sanitizing a knife to handling food.

Corrected on site. The operator took off the glove and washed her hands. See VC & D.

**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 6/29/2022  
Violation Reference - HSC -  
113996, 113998, 114037

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

1. Cut tomatoes at 49 F in cold holding unit. The container of tomatoes were observed stored in double stainless containers. Per manager, this PHF was stored in this unit approximately 3 hours prior to the inspection. Note: All other PHFs stored in this unit were measured below 41 F.

Corrected on site. See VC & D.

2. Cooked chicken breast at 122 F in a hot holding unit at cook's line. Per manager, this PHF was smoked in the smoker stored in this unit approximately 30 minutes prior to the inspection. Per manager, this PHF will be cooked to 165 F on the grill upon customers' order. Note: Other PHFs in this unit were measured above 135 F.

Corrected on site. The manager was instructed to cook the chicken to 135 F and stored in this unit.

3. Cut watermelon at 56.3 F on counter at bar. Per operator, this PHF was stored on counter approximately 2 hours prior to the inspection.

Corrected on site. The operator was instructed to add more ice to cool it below 41 F.

Maintain temperatures of PHFs at or below 41 F 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: <https://youtu.be/Rl6w5DtEs7w>



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LUCILLE'S SMOKEHOUSE BBQ	DATE 6/29/2022
LOCATION 4611 CHINO HILLS PKWY, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

#### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

<b>POINTS</b> <b>2</b>	Compliance date not specified Complied on 6/29/2022
	Violation Reference - HSC - 113984(e), 114097, 114099

**Inspector Comments:** Observed a food operator dipping her hand inside quaternary ammonium sanitizer in a red bucket and splashing the sanitizer solution to sanitize a knife at cook's line. Then, the operator proceeded to wipe the knife with a cloth towel. Note: The quaternary sanitizer solution was measured at 200 ppm.

Do not towel dry sanitized knife. Ensure all food contact surfaces are adequately air-dried after cleaned and sanitized.

Corrected on site. The operator was instructed to re-sanitize and air-dry the knife.

**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>

#### 21. HOT AND COLD WATER AVAILABLE

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance
	Violation Reference - HSC - 113953(c), 114099.2(b)

**Inspector Comments:** Observed water unable to be reached to a minimum of 100 F at handwashing sinks women's restroom. Maximum water temperature was measured at 88 F. Note: Men's restroom was inaccessible on this date. Measured water temperatures above 100 F at all handwashing sinks and employee's restroom in kitchen.

Ensure a minimum of 100 F water is supplied at all handwashing sinks.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

#### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance
	Violation Reference - HSC - 114074, 114081, 114119

**Inspector Comments:** Observed handle of scoop in direct contact with ice at bar.

Store the scoop so that the handle does not come in contact with ice.

**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)

#### 41. PLUMBING; PROPER BACKFLOW DEVICES

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance
	Violation Reference - HSC - 114171, 114189.1

**Inspector Comments:** Observed a bronze pipe leaking for handwashing sink at bar.

Repair the leak.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LUCILLE'S SMOKEHOUSE BBQ	DATE 6/29/2022
LOCATION 4611 CHINO HILLS PKWY, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

#### 48. FOOD HANDLER CERTIFICATION

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">3</div>	<b>Compliance date not specified</b> Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed six food handler certification to be expired or invalid. Per manager, these employees began employment more than 2 weeks prior to the inspection.  Ensure all food handlers obtain valid food handler certificates within fourteen (14) days of employment. A missing food handler cards-inspector handout was provided to fill out. Email the completed handout and copies of valid San Bernardino County food handler card to sbcfoodworker@gmail.com within 14 days. Failure to comply shall result in unannounced billable follow up inspection at an hourly rate of \$245 with 30-minute minimum.
---	---	--

**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:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

#### 52. VC & D

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	<b>Compliance date not specified</b> Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> The manager voluntarily discarded approximately 1/2 lb. of salad and 1/2 lb. of cut tomatoes.
---	---	--

**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

#### 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



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME LUCILLE'S SMOKEHOUSE BBQ	DATE 6/29/2022
LOCATION 4611 CHINO HILLS PKWY, CHINO HILLS, CA 91709	INSPECTOR Sujin Lee

A "B" grade card was posted. Do not remove, relocate or alter the grade card.

Following handouts were provided:

1. Top 5 CDC risk factors
2. Request for a rescore grade inspection
3. Protecting public health one minute at a time

**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: Manager