



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME NANCY MAY'S 50'S CAFE			REINSPECTION 5/26/2022	INSPECTOR Reydesel Salazar	DATE 5/19/2022
LOCATION 9759 ARROW ROUTE B, RANCHO CUCAMONGA, CA 91730			PERMIT	IDENTIFIER: None	
TIME IN 11:07 AM	TIME OUT 12:35 PM	FACILITY ID FA0004828	RELATED ID CO0082939	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED

**RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)**

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.

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

**16K994 Reinspection**

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** A follow-up inspection was conducted due to a routine inspection which noted rodent droppings on the floor under refrigeration units, in the floor sink under the soda machine and under the coffee machine at the behind the service counter.

Observation

- On this date, rodent dropping were observed in the following location:
- \* Approximately fifteen (15) on the floor along the wall behind the ice machine.
- \* Approximately eighteen (18) inside a Tapatío salsa box
- \* Two (2) inside box of Sysco brand sugar packets, with multiple sugar packets chewed through
- One (1) dead mouse was observed on the floor behind ice machine.
- Observed multiple holes in wall behind ice machine.
- Observed tile missing with standing water under soda dispensing machine and under cooks line
- Person in charge stated pest control serviced facility on 5/18/2022, but was unable to provide a receipt. Provide a receipt for the reinspection.

Conclusion

A follow up inspection will be conducted on or after 5/26/2022 to verify compliance with elimination of vermin and evidence of vermin from the facility. Failure to comply may result in future billed inspections of \$122.50 per half hour with a half hour minimum.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

**16C013 Food in good condition, safe and unadulterated**



Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113967, 113976,

**Inspector Comments:** Observed two (2) rodent droppings inside box of Sysco brand sugar packets, with multiple sugar packets chewed through.

Ensure food intended for customers is in good condition and unadulterated.

Corrected on site. Employee discarded the box of sugar packets. See VC & D.

**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)



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NANCY MAY'S 50'S CAFE	DATE 5/19/2022
LOCATION 9759 ARROW ROUTE B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Reydesel Salazar

### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Observed the following:  
- Approximately fifteen (15) rodent droppings on the floor along the wall behind the ice machine.  
- Approximately eighteen (18) rodent droppings inside a Tapatio salsa box.  
- One (1) dead mouse was observed on the floor behind ice machine.

The facility shall remove all rodent droppings from the facility and any other evidence of past rodent infestation. All areas where rodent droppings were observed shall be thoroughly cleaned and sanitized, treated, and monitored for rodent activity.

Note: A follow up inspection will be conducted on or after 5/26/2022 to verify compliance with elimination of vermin and evidence of vermin from the facility. Failure to comply may result in future billed inspections of \$122.50 per half hour with a half hour minimum.

**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)

### 16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114067 (j), 114123

**Inspector Comments:** Observed multiple holes in wall behind ice machine.

Seal all holes in the walls to prevent the entrance and harborage of vermin in the facility.

**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)

### 16C045 Floors, walls and ceilings: built, maintained, and clean

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

**Inspector Comments:** Observed tile missing with standing water under soda dispensing machine and under cooks line.

Replace the tile with an approved nonabsorbent, smooth and easily cleanable tile.

**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))

### 16K052 VC & D

Compliance Date: Not Specified  
Reference - HSC - 113980

**Inspector Comments:** The following items were voluntarily consented to condemnation by the operator:  
- Approximately two hundred (200) sugar packets.

**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."

### Overall Inspection Comments



**Public Health**  
Environmental Health Services

**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME NANCY MAY'S 50'S CAFE	DATE 5/19/2022
LOCATION 9759 ARROW ROUTE B, RANCHO CUCAMONGA, CA 91730	INSPECTOR Reydesel Salazar

No summary comments have been made for this inspection.

**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: Cynthia  
TITLE: Person in Charge

Total # of Images: 0