



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>BACONS DONUTS &amp; SUBS</b>		DATE 10/16/2020	REINSPECTION DATE 10/30/2020	PERMIT EXPIRATION 12/31/2070
LOCATION 9950 E FOOTHILL BL D, RANCHO CUCAMONGA, CA 91730			INSPECTOR Amanda Tieu	
MAILING ADDRESS 9950 E FOOTHILL BL STE D, RANCHO CUCAMONGA CA 91730		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 9:02 AM	TIME OUT 11:46 AM	FACILITY ID FA0005506	RELATED ID PR0001845	PE 1620

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 80**

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			4	
2. Communicable disease; reporting, restrictions & excl				
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	+	⊗	2
5. Hands clean and properly washed; gloves used prop				
In		+		⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	+	4	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
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			4	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, display				
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			4	⊗
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	⊗
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, 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	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊗
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 9950 E FOOTHILL BL D, RANCHO CUCAMONGA, CA 91730	INSPECTOR Amanda Tieu

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



#### POINTS

4

Compliance date not specified  
Complied on 10/16/2020  
Violation Reference -

**Inspector Comments:** Observed employee quickly wash hands with warm water for approximately 2-3 seconds after handling payment at the register and before preparing to handle food. Per employee, hand sanitizer was used as a replacement for hand soap prior to handling food.

Immediately discontinue this practice. Ensure employees properly wash hands with hand soap and hot water (minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: Proper hand washing procedures are as follows:

- 1) Rinse hands with warm running water measuring at least 100 degrees F
- 2) Apply approved soap and scrub hands and under fingernails for at least 20 seconds.
- 3) Rinse with clean running warm water (at least 100 degrees F)
- 4) Dry hands with disposable one time use paper towel.

Corrected on site: Employee was educated on site on proper hand washing procedures. Employee was instructed to properly wash hands prior to any food handling.

**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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

### 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

#### POINTS

2

Compliance date not specified  
Complied on 10/16/2020  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Upon questioning, employee stated that all food contact surfaces are submerged in chlorine sanitizer for at least 3 to 8 seconds at the 3 compartment sink.

Immediately discontinue this practice. Ensure all employees are educated in proper warewashing procedures at the 3 compartment sink.

Corrected on site: Employee was educated that all food contact surfaces must be submerged in chlorine sanitizer at a minimum of 30 seconds in the 3 compartment sink.

**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>

### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

#### POINTS

2

Compliance date not specified  
Complied on 10/16/2020  
Violation Reference -

**Inspector Comments:** Observed a (2) bottles, cup, and spoon stored within the handwashing sink at the time of inspection.

Hand washing sinks must be maintained clean, unobstructed, and accessible at all times for proper handwashing. Hand sinks may only be utilized for hand washing only.

Corrected on site: Observed owner relocated items at the time of inspection.

**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)



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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 10/16/2020</p> <p>Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following items stored within the display refrigerator located right of the handwash sink:</p> <ul style="list-style-type: none"> <li>-Observed multiple packaged ham measured approximately 41 F to 44 F. Per manager, the packaged ham has been stored within the refrigerator for (3) days.</li> <li>-Observed packaged cheese within a plastic bag measured 58 F. Per manager, the cheese was stored within the refrigerator approximately at 6AM.</li> <li>-Observed ambient temperature of display refrigerator unit: 56 F.</li> </ul> <p>Immediately discontinue this practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.</p> <p>Corrected on site: Employee was instructed to transfer packaged ham and cheese within the display unit into the display refrigerating unit located across the donut and croissants display. Observed ham and cheese measured at 40 F at the end of inspection.</p> <p>*NOTE:</p> <p>A follow up inspection will be conducted on or after 10/23/2020 to verify the repair or replacement of the display refrigerator unit located right of the handsink.</p> <p>Owner is instructed to contact Plan Check at 1-800-442-2283 if the facility plans to replace the display refrigerator unit.</p> <p>Failure to comply will result in future billable follow up inspections.</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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed black-mold like substance accumulating on the interior panel within the ice machine.</p> <p>Clean and sanitize ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.</p>
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**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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Observed small fruit flies within the proofer equipment located right of the dough preparation table.</p> <p>Clean proofer equipment and eliminate small fruit flies. Maintain this facility free from vermin-including but not limited to flies.</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)



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**24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Complied on 10/16/2020 Violation Reference - HSC - 113945-113945.1, 113984.1	<b>Inspector Comments:</b> [REPEAT VIOLATION]: Observed the following at the beginning of the inspection:  -An infant on the floor at the cash register within the donut service area -A child at the dough preparation area at the back kitchen  Immediately discontinue this practice. Ensure only people necessary to the food facility operation are allowed within food preparation area.  Corrected on site: Children were removed within the kitchen preparation area at the time of inspection.
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**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed (3) bulk container of food items stored on the floor at the dough preparation room and near the oven.  Relocate items and ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination.
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**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))

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

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> 1) Observed the following equipment at the time of inspection:  -Observed non-operational cold holding unit preparation table used as storage for drinks and miscellaneous items. -Observed a meat slicer not in use.  2) Observed soiled card board stored on the flooring in between the oven and fryer and beneath the preparation table left of the mop sink.  Remove boxes, trash, and unwanted equipment that are unnecessary to the operation or the maintenance of the facility to ensure the facility is kept clean and free of litter and rubbish to prevent harborage of vermin.
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**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)



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**41. PLUMBING; PROPER BACKFLOW DEVICES**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114171, 114189.1

**Inspector Comments:** Observed insufficient air gap between drain pipe and floor sink under the soda machine.

Provide a minimum of 1 inch or twice the diameter of the drain pipe (whichever is greater) between the top of the floor sink and the bottom of the drain pipe.

Corrected on site: Owner increased the gap at the time of inspection.

**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)

**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) [REPEAT VIOLATION] Observed the following items:

-Observed an employee's baby bottle of milk, cough medicine, bitten fruit, pot of mixed fruit liquid, eggs, and expired drink products such as coffee and milk stored within the display refrigerator left of the handsink amongst customer food items.

-Observed an employee's closed water bottle, closed bottle, and container of food stored on the cold holding preparation table located across the 3 compartment sink.

Immediately discontinue this practice. Relocate the above items and ensure all personal items and food items not intended for consumers are stored away from food storage and preparation areas.

Corrected on site: Owner was educated to designate a space or container for employee's personal items only separate from customer food items

2) [REPEAT VIOLATION] Observed the front door propped open at the time of inspection.

Immediately discontinue this practice. Ensure to keep doors closed during business hours to prevent the entry of vermin within 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)

**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 missing tiles for the below areas:

-Flooring beneath the dough preparation table and proof equipment  
-Flooring beneath the display refrigerator unit located across the cash register

Repair/replace tiles. Ensure to maintain all floors, ceilings, and all kitchen equipment in a clean and 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))



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#### 51. PLAN REVIEW

<b>POINTS</b> <b>0</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114380</p>	<p><b>Inspector Comments:</b> 1) Observed (3) display refrigerating unit used to store potentially hazardous foods at the time of inspection. 2) Observed no air curtain installed at the back delivery door at the time of inspection.</p>
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**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

#### CV. COVID-19 OBSERVATIONS

<b>POINTS</b> <b>0</b>	<p>Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified</p>	<p><b>Inspector Comments:</b> Observed the following items at the time of inspection:</p> <ul style="list-style-type: none"> <li>-Observed no COVID-19 site specific plan on site.</li> <li>-Observed hand sanitizer of at least 60% alcohol offered to customers</li> <li>-Observed a plastic barrier in place at the cash register</li> <li>-Observed a small social distancing and mask required sign written on a cardboard box on one of the dining tables</li> <li>-Per manager, masks are required from customers prior to entering the facility</li> <li>-Per manager, high touched areas such as tables, counters, and doors are sanitized frequently throughout the day with chlorine</li> </ul> <p>Ensure facility is following COVID-19 State guidelines:</p> <p>On May 23rd, 2020, the County of San Bernardino received approval from the State to accelerate to the advanced phase of Stage 2, and allow in-seat dining for restaurants. Restaurants that plan to reopen the dining services are required to follow state guidance. Per the Statewide Industry Guidance to Reduce Risk, before reopening, all facilities must:</p> <ol style="list-style-type: none"> <li>1. Perform a detailed risk assessment and implement a site-specific protection plan</li> <li>2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them</li> <li>3. Implement individual control measures and screenings</li> <li>4. Implement disinfecting protocols</li> <li>5. Implement physical distancing guidelines</li> </ol> <p><a href="https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/">https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/</a></p>
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**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.

#### 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



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On this date, a grade "B" card was posted. The following documentation was provided:

- 1) Top 5 CDC Risk Factors
- 2) Rescore Form
- 3) Guidance for Re-opening During COVID-19 Recovery
- 4) Handwashing Done Right!
- 5) Handwashing Decal
- 6) Food facility Risk Based
- 7) Food Facility Self-Inspection Checklist
- 8) COVID-19 Business Compliant Handout

\*PEP talk video will be emailed to the facility\*

\*NOTE:

A follow up inspection will be conducted on or after 10/23/2020 to verify the repair or replacement of the display refrigerator unit located right of the handsink. When ready for follow up inspection, please contact San Bernardino County Environmental Health Services at 1-800-442-2283.

Owner is instructed to contact Plan Check at 1-800-442-2283 if the facility plans to replace the display refrigerator unit.

Failure to comply will result in future billable follow up inspections.

\*No signature obtained due to COVID-19 safety measures. "Signature Not Available." The contents the routine inspection has been discussed with the owner\*

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.  
DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

**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 SIGNATURE

NAME: Paul Mitch  
TITLE: Owner