



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEET FRESH CHINO HILLS		DATE 3/22/2022	REINSPECTION DATE 4/05/2022	PERMIT EXPIRATION 5/31/2022
LOCATION 13065 PEYTON DR D, CHINO HILLS, CA 91709			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 14795 BLOSSOM LN, WESTMINSTER CA 92683			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:31 PM	TIME OUT 3:15 PM	FACILITY ID FA0034854	RELATED ID PR0045103	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 82

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
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	⊗
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	⊗
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	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, 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	1
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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
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 MEET FRESH CHINO HILLS	DATE 3/22/2022
LOCATION 13065 PEYTON DR D, CHINO HILLS, CA 91709	INSPECTOR Zaynab Darwiche

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

POINTS 4	<p>Compliance date not specified Complied on 3/22/2022 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Measured one (1) container of cooked taro in a single hot holding unit to be at 108F. Upon questioning, operator stated that the taro was placed in the hot holding unit approximately three hours prior to inspection.</p> <p>Ensure all potentially hazardous food are hot holding at 135F or above.</p> <p>Corrected on site: Operator reheated all the cooked taro to 135F and placed in hot holding unit.</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: Employee was unable to adequately describe the following:</p> <ul style="list-style-type: none"> - Proper methods for testing sanitizer solutions. - Proper thawing methods - Proper cooking temperatures for hot holding <p>Note: Employee was educated on the following procedures:</p> <p>Ensure the following at all times:</p> <p>a) Appropriate sanitizer concentrations are as follows:</p> <ul style="list-style-type: none"> - Quaternary Ammonium shall be between 200-400 parts per million - Chlorine shall be between 100-200 parts per million <p>b) Approved Thawing Methods: (§114020)</p> <ul style="list-style-type: none"> - Under refrigeration that maintains the food temperature at 41°F or below - Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. - In a microwave oven if immediately followed by immediate preparation. - As part of a cooking process <p>c) Ensure cooked fruit or vegetables for hot holding are cooked to a minimum temperature of 135F. Maintain all potentially hazardous foods in hot holding at 135F or above and cold holding at 41 F or below. Provide regular trainings to employees on proper food handling procedures.</p> <p>Ensure all employees are able to demonstrate knowledge and are properly trained in food safety as it relates to their duties.</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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Complied on 3/22/2022 Violation Reference -</p>	<p>Inspector Comments: Observed two (2) glass cleaner spray stored on the splash guard of the handwashing sink at the front serving area.</p> <p>Discontinue this practice. Ensure that all handwashing sinks remain clean, unobstructed and accessible at all times.</p> <p>Corrected on site: Employee removed the toxic substances.</p>
---------------------------	--	---

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)



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEET FRESH CHINO HILLS	DATE 3/22/2022
LOCATION 13065 PEYTON DR D, CHINO HILLS, CA 91709	INSPECTOR Zaynab Darwiche

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

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114000

Inspector Comments: Observed the following potentially hazardous food items under time as a public health control without proper labels or written procedures
- two (2) container cooked boba
- one (1) container starch noodle jelly

Upon questioning, operator stated that the food items were removed from temperature control approximately three (3) hours prior to inspection.

When using time as control only, the following conditions must be met:

- (1) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.
- (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
- (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
- (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.

Corrected on site: Operator labeled the food items.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed six (6) dead brown-banded cockroaches in the upstairs dry storage area. 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. Eliminate vermin from facility.

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

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS

1

Compliance date not specified
Complied on 3/22/2022
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed three (3) bags of soy milk held in a bucket of standing warm water on the food preparation table. Measured the temperature of the soy milk to be at 37F. Upon questioning, operator stated that the soy milk is defrosting.

Ensure foods are thawed via the following approved method: under refrigeration, under running water (no higher than 70F), in a microwave or during the cooking process.

Corrected on site: employee moved the soy milk to the walk-in refrigerator.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <https://youtu.be/WH7bgFX-T5M>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEET FRESH CHINO HILLS	DATE 3/22/2022
LOCATION 13065 PEYTON DR D, CHINO HILLS, CA 91709	INSPECTOR Zaynab Darwiche

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

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

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 Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed facility utilizing two (2) Tatus household warming units at the front service area to be hot holding cooked taro and boba. Remove/replace any unapproved equipment from the facility. Ensure all utensils and equipment are commercially approved and meet applicable standards including one of the following: NSF, ANSI, ETL Sanitation Certified, UL Sanitation Listed.
---------------------------	---	--

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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed eleven (11) food service worker at this facility without San Bernardino County food handler card. Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment. Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum. The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com by 04/05/2022.
---------------------------	---	---

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: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MEET FRESH CHINO HILLS	DATE 3/22/2022
LOCATION 13065 PEYTON DR D, CHINO HILLS, CA 91709	INSPECTOR Zaynab Darwiche

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

Letter grade "B" posted on the entrance.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was given.

The following handouts were provided:

- Rescore form
- Missing Food Handler Card form
- TPHC procedures and log form
- Simplify your next inspection

No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the facility manager.

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: Truc Pham
TITLE: Manager