

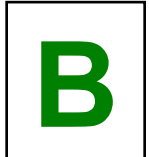


**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                     |                          |   |                                |
|---|---------------------|--------------------------|---|--------------------------------|
| FACILITY NAME<br><b>VIET HUNG SEAFOOD MARKET</b>              |                     | DATE<br>9/17/2020        | REINSPECTION DATE<br>10/01/2020                     | PERMIT EXPIRATION<br>7/31/2020 |
| LOCATION<br>25374 BASELINE ST B, HIGHLAND, CA 92346           |                     |                          | INSPECTOR<br>Rubi Guido                             |                                |
| MAILING ADDRESS<br>25374 BASELINE ST STE B, HIGHLAND CA 92346 |                     |                          | IDENTIFIER: Food Prep                               |                                |
|   |                     |                          | SERVICE: 001 - Inspection - Routine                 |                                |
|   |                     |                          | RESULT: 05 - Corrective Action / Follow up Required |                                |
|   |                     |                          | ACTION: 03 - Reinspection Required                  |                                |
| TIME IN<br>11:04 AM   | TIME OUT<br>1:29 PM | FACILITY ID<br>FA0001032 | RELATED ID<br>PR0000710                             | PE<br>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   |     |     |     | 2   |
| 6. Adequate handwashing facilities supplied & accessib   |     |     |     |     |
| TIME AND TEMPERATURE RELATIONSHIPS                       |     |     |     |     |
| In   | N/O | N/A | 4   | 2   |
| 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 | +   | ⊗   |
| 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   |
| 21. Hot and cold water available   |     |     |     |     |
| In   |     |     | 4   | 2   |
| 22. Sewage and wastewater properly disposed  |     |     |     |     |
| LIQUID WASTE DISPOSAL  |     |     |     |     |
| In   |     |     | 4   | 2   |
| 23. 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      | 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                           | ⊗   |
| 34. Warewashing facilities: installed, maintained, used      | 1   |
| 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                        | ⊗   |
| 42. Garbage and refuse properly disposed; facilities m       | ⊗   |
| 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                                    |     |



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 9/17/2020  
Violation Reference -

**Inspector Comments:** A) Observed the employee constructing cardboard boxes, put on his face covering, continue with constructing boxes, and then grab bleached grocery paper. The employee stated that the boxes are used with bleach grocery paper to serve customer food. The employee was immediately instructed to wash hands. The employee rinsed his hands with cold water at the hand sink (instructed to properly wash hands). The employee washed his hands with hand soap and cold water (instructed to properly wash his hands with hand soap and water measuring 100F minimum).

Ensure employees wash hands with hand soap and water (measuring a minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: The employee was educated at the time of inspection and instructed to properly wash hands. Employee voluntarily discarded the box and grocery paper. See VC&D for details. Corrected onsite.

B) Observed other employee wash his hands with soap and cold water, dry his hands with paper towels, and then proceed to the frying station.

Ensure employees wash hands with hand soap and water (measuring a minimum of 100F) immediately before engaging in food preparation, after changing tasks, and any time contamination may occur.

Note: The employee was instructed to wash hands. Corrected onsite.

C) Observed employee leave the front service area, drink from a personal cup that was stored in the employee area, return to the front service area and don gloves (without handwashing) to attend a customer.

Employees are required to change gloves when changing tasks and when gloves become worn, damaged or soiled. Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Note: The employee was instructed to wash hands. Corrected onsite.

**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>

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

**POINTS**  
**4**

Compliance date not specified  
Complied on 9/17/2020  
Violation Reference - HSC - 113984(e), 114097, 114099

**Inspector Comments:** Observed the employee dip a cutting board in the water (measured at 96F) at the "wash" compartment, dip the board in water at the "rinse" compartment, dip the board in chlorine sanitizer solution (concentration at 50ppm), and then store it on the board located at the fish case.

All food-contact surfaces of utensils and equipment shall be properly cleaned and sanitized. Ensure that all clean dishes are allowed to completely air dry after the sanitizer step prior to use or storage.

Note: The employee was instructed to properly wash and sanitize the cutting board. Corrected onsite.

**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>



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

POINTS

2

Compliance date not specified  
Complied on 9/17/2020  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** A) Upon questioning, the employee was unable to demonstrate adequate knowledge in the proper warewashing procedures. The employee stated that the sanitizer concentration level (chlorine) is 50ppm.

Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.

Note: The employee was educated at the time of inspection. Corrected onsite.

B) Upon questioning, the employee stated that the utensils/equipment that are used for preparing the fish/seafood are dipped in hot water after every customer's order is prepared, and that the utensils/equipment are washed, rinsed, and sanitized once at the end of the day.

Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.

Note: The employee was educated at the time of inspection. Corrected onsite.

**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>

### 21. HOT AND COLD WATER AVAILABLE

POINTS

2

Compliance date not specified  
Complied on 9/17/2020  
Violation Reference - HSC -  
113953(c), 114099.2(b)

**Inspector Comments:** A) Observed no hot water at the hand sink located in the employee restroom.

Hot water shall be supplied at a minimum temperature of 120°F when measured from the faucet and cold water shall be supplied.

Note: The manager provided hot water (145F+) at the time of inspection). Corrected onsite.

B) Observed insufficient flow of hot water at the janitorial sink.

An adequate, pressurized supply of hot water shall be provided at a minimum temperature of 120°F when measured from the faucet and an adequate, pressurized supply of cold water shall be provided.

Note: A follow-up inspection will be conducted on 9/21/20 to determine compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow.

**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)

### 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 several flies in the facility. Observed no flies on food or food contact surfaces at this time.

Eliminate all dead and/or live cockroaches/vermin. The food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.

**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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**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

|                    |   |   |
|--------------------|---|---|
| POINTS<br><b>1</b> | Compliance date not specified<br>Complied on 9/17/2020<br>Violation Reference - HSC -<br>114018, 114020, 114020.1 | <p><b>Inspector Comments:</b> Observed octopus submerged in water (no running water) at the preparation sink. The employee stated that the octopus was placed in water to thaw.</p> <p>Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70°F) of sufficient velocity for less than 2 hours; in microwave oven; or during the cooking process.</p> <p>Note: The employee placed the octopus in the walk-in cooler at the time of inspection. Corrected onsite.</p> |
|                    |   |   |

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

**33. NONFOOD-CONTACT SURFACES CLEAN**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114115 (c) | <p><b>Inspector Comments:</b> Observed soiled walls above the level of the ice in the ice machine.</p> <p>All nonfood-contact surfaces of utensils and equipment shall be clean.</p> |
|                    |   |  |

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

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

|                    |   |   |
|--------------------|---|---|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114130, 114130.1, 114130 | <p><b>Inspector Comments:</b> Observed damaged/cracked sliding doors at the fish case.</p> <p>All utensils and equipment shall be fully operative and in good repair.</p> <p>Note: The manager stated that the doors will be replaced soon.</p> |
|                    |   |   |

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114171, 114189.1 | <p><b>Inspector Comments:</b> A) Observed the drain line pipes for the ice machine and the fish tank to join into one drain line pipe.</p> <p>Wastewater lines shall be plumbed separately.</p> <p>B) Observed missing air gap between the inlet of the waste water discharge pipes and the rim of the floor sink for both the ice machine and the fish tank.</p> <p>Provide air gap. Ensure all liquid waste is drained into the floor sink through an air gap that is twice the diameter of the pipe or a minimum of one (1) inch, whichever measurement is greater.</p> |
|                    |   |  |

**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)



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**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114244, 114245 | Inspector Comments: Observed excessive garbage/refuse accumulation and scattered on the ground throughout the dumpsters area.<br><br>All food waste and rubbish shall be kept in leakproof and rodentproof containers. Containers shall be covered at all times. The exterior of the facility shall be maintained free of garbage and refuse.<br><br>Note: A follow-up inspection will be conducted on 9/21/20 to determine compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow. |
|--------------------|---|--|

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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

|                    |   |   |
|--------------------|---|---|
| POINTS<br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114143 (d), 114266 | Inspector Comments: A) Observed food debris accumulation on the floor throughout the walk-in freezer.<br><br>Ensure floors, walls, and ceilings are clean and in good repair.<br><br>B) Observed several cracked/damaged/missing floor tiles throughout the preparation area and back storage area.<br><br>Ensure floors, walls, and ceilings are clean and in good repair. |
|--------------------|---|---|

**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))

**52. VC & D**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>0</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113980 | Inspector Comments: The employee consented to the condemnation and destruction of one (1) cardboard box and one (1) sheet of bleached grocery paper. |
|--------------------|---|--|

**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."

**CV. COVID-19 OBSERVATIONS**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>0</b> | Compliance date not specified<br>Complied on 9/17/2020<br>Violation Reference - SBC Policy -<br>No Reference Number Specified | Inspector Comments: Observed food preparation employees not wearing face coverings.<br><br>Ensure the facility follows the state guidelines.<br><br>Note: The employees put on their face coverings at the time of inspection. Corrected onsite. |
|--------------------|---|--|

**Violation Description:** Observations regarding COVID-19 associated changes to practices are recorded here.



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**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**

"B" grade card posted on this date.

PEP talk given.

The following documents were provided:

- Re-score form
- Top 5 CDC Risk Factors
- Active Managerial Control handout
- Risk Based Inspection Frequency handout
- Stickers: 3-Compartment Sink, Cold Hold, Handwashing, Cooking Temperatures

NOTE:

DO NOT REMOVE, OBSTRUCT IN ANY WAY, OR RELOCATE THE LETTER GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

When ready for re-inspection, submit a re-score inspection application.

**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:

TITLE: