



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SYCAMORE INN		DATE 10/9/2015	REINSPECTION DATE 10/23/2015	PERMIT EXPIRATION 11/30/2015
LOCATION 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Dior Porter	
MAILING ADDRESS 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
TIME IN 4:33 PM	TIME OUT 6:46 PM	FACILITY ID FA0007455	RELATED ID PR0001753	PE 1622
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 90

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				2
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				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A		+	⊗	2
In	N/O	N/A				4 2
In	N/C	N/A				4 2
In	N/C	N/A				4
○ In	N/O	N/A				4
PROTECTION FROM CONTAMINATION						
In	N/C	N/A				2
○ In		13. Food in good condition, safe and unadulterated				4 2
○ In	N/O	N/A				4 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In		15. Food obtained from approved source				4
○ In	N/O	N/A				2
In	N/C	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	1
27. Food separated and protected	⊗
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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	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	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified Complied on 10/9/2015 Violation Reference - HSC - 113996, 113998, 114037	<p>Inspector Comments: Observed the following potentially hazardous food holding at unapproved temperatures:</p> <ol style="list-style-type: none"> 1. heavy whipping cream 65F, reach in cooler near the front of the cook's line 2. raw chicken 49F , reach in cooler near the front of the cook's line 3. raw beef 50F, reach in cooler near the front of the cook's line 4. sliced tomato 46F, reach in cooler near the front of the cook's line 5. sliced cheese 55F, reach in cooler near the front of the cook's line 6. stuffed mushrooms, 45F "meat" walk in cooler 7. prime rib 44F, "meat" walk in cooler 8. shepard's pie (beef) 45F , "meat" walk in cooler 9. raw steak shanks 45F, "meat" walk in cooler 10. baked potato 45F , "produce" walk in cooler 11. lamb shank 44F , "produce" walk in cooler <p>Discontinue holding potentially hazardous food at unapproved temperatures. Maintain potentially hazardous food at 41F and below or at 135F and above. Discontinue holding potentially hazardous food in the small reach in cooler until the unit is verified to be holding potentially hazardous food at 41F and below.</p> <p>Corrective Action:</p> <p>1-5 - voluntarily discarded see #52, according to operator scheduled for a refrigeration technician to inspect the unit on 10/10/15 6-9 - lowered the temperature of the walk in cooler and rapidly cooled the food 10-11- relocated to the freezer for rapid cooling, walk in cooler temperature lowered</p> <p>NOTE: observed ice build up on the condenser, operator stated the condenser will be defrosted evening of 10/9/15 will return to verify cold holding temperatures of 41F and below for all units listed above on or after 10/13/15. Failure to comply may result in legal action and billable re-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/510012_how_to_keep_food_out_of_danger_zone.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<p>Inspector Comments: Observed one nymph cockroach a wall near the cook's line. Observed several dead cockroaches on the floor in the dry storage area near the back door. Observed 2 dead cockroaches on the ceiling near the cook's line.</p> <p>Eliminate vermin and evidence of vermin. Clean and sanitize all affected areas. Maintain facility free of vermin. Will return to verify evidence of vermin has been eliminated and facility is free of infestation on 10/13/15. Failure to comply will result in possible closure, legal action and billable re-inspection(s).</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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments:</p>
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Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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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:
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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 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments:
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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 fax to 909-387-4272.

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

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Approximately 1 quart of heavy whipping cream 65F, 2lbs of raw chicken, 1lb raw beef, 1lb sliced tomato, 1lb sliced cheese 55F
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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."

Overall Inspection Comments

- Note:
- 1) Missing food handler cards. Provide proof of valid certification using the form provided within 14 days. Failure to comply will result in a charged re-inspection at a rate of \$245/hr. (See #48)
 - 2) Observed an accumulation of food debris and grease on equipment including stoves, ovens, reach in coolers and lower shelving on food preparation tables throughout the facility. Thoroughly clean and maintain all equipment to prevent possible harborage/attraction of vermin. Will verify cleanliness of equipment 10/13/15. Failure to comply may result in billable re-inspections and/or legal action. (see #35)
 - 3) Observed several uncovered containers of food in reach in coolers throughout the facility. Properly store all food in a manner that prevents possible contamination. (See #27)

Signature(s) of Acknowledgement



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A handwritten signature in blue ink, appearing to read "Louis Alvarez".

NAME: Louis Alvarez
TITLE: Managing Partner