



**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>COLD STONE CREAMERY</b>		DATE <b>10/16/2015</b>	REINSPECTION DATE <b>10/30/2015</b>	PERMIT EXPIRATION <b>2/28/2016</b>
LOCATION <b>13065 PEYTON DR C, CHINO HILLS, CA 91709</b>			INSPECTOR <b>Casey Salazar</b>	
MAILING ADDRESS <b>2826 BLACKBERRY CT, FULLERTON CA 92835</b>			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN <b>3:41 PM</b>	TIME OUT <b>4:21 PM</b>	FACILITY ID <b>FA0011486</b>	RELATED ID <b>PR0001848</b>	PE <b>1620</b>

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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & excl			4
In	<span style="color: blue;">○</span> N/O 3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">○</span> 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	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	6. Adequate handwashing facilities supplied & accessib	<span style="color: blue;">+</span>		<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record			4 2
In	N/O <span style="color: blue;">○</span> N/A 9. Proper cooling methods			4 2
In	N/O <span style="color: blue;">○</span> N/A 10. Proper cooking time & temperatures			4
In	N/O <span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
In	N/O <span style="color: blue;">○</span> N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated			4 2
In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 <span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source			4
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available			4 2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
<span style="color: green;">○</span> In	23. No rodents, insects, birds, or animals			4 2

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	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	1
35. Equipment/Utensils approved; installed; clean; good repa	1
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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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[www.SBCounty.gov](http://www.SBCounty.gov)

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

**⚠ CRITICAL ⚠**

##### POINTS

**4**

Compliance date not specified  
Complied on 10/16/2015  
Violation Reference -

**Inspector Comments:** Observed employee handle transaction at register and proceed to grab ice scoop to begin preparing next customer's order without washing hands in between.

Employees are required to wash hands immediately before engaging in food preparation (including working with clean equipment and utensils) and/or after engaging in other activities that contaminate the hands prior to food handling.

Corrective action: Employee washed hands prior to preparing customer order.

**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/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

#### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

##### POINTS

**2**

Compliance date not specified  
Complied on 10/16/2015  
Violation Reference -

**Inspector Comments:** Observed no paper towels in both paper towel dispensers at customer service area and in prep area. Ensure paper towels are always stocked in dispenser. Paper towels were provided at dispensers.

**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)

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

##### POINTS

**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed dishes actively sanitizing in quaternary ammonium sanitizer at 100 ppm in 3 compartment sink. Maintain quaternary ammonium sanitizer solution above 200 ppm.

**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/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

#### 48. FOOD HANDLER CERTIFICATION

##### POINTS

**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed 3 missing food handler cards. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245.  
Note: Food handler cards MUST be issued by San Bernardino County to be valid.

**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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### Overall Inspection Comments

"A" grade posted

Provided missing food handler card form.



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#### Signature(s) of Acknowledgement

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

NAME:  
TITLE: PIC