

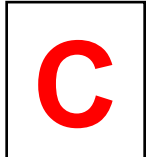


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CHINA CHILLI EXPRESS</b>		DATE 1/24/2022	REINSPECTION DATE 2/07/2022	PERMIT EXPIRATION 3/31/2022
LOCATION 2252 S EUCLID AV I, ONTARIO, CA 91762			INSPECTOR Estefani Ayala	
MAILING ADDRESS 1562 LELAND ST, BEAUMONT CA 92223			IDENTIFIER: Retail-Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 4:00 PM	TIME OUT 6:15 PM	FACILITY ID FA0013393	RELATED ID PR0017736	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 76**

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	<span style="color: blue;">⊗</span> 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span>	2. Communicable disease; reporting, restrictions & excl		4	
In	<span style="color: blue;">⊗</span> 3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">⊗</span> 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	<span style="color: blue;">⊗</span> 5. Hands clean and properly washed; gloves used prop		4	2
In	6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	<span style="color: red;">⊗</span>
In	<span style="color: blue;">⊗</span> N/A 8. Time as a public health control; procedures & record		4	2
In	<span style="color: blue;">⊗</span> N/A 9. Proper cooling methods		4	2
In	<span style="color: blue;">⊗</span> N/A 10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">⊗</span> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">⊗</span> N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span>	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>	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">⊗</span> 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">⊗</span> 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">⊗</span> 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">⊗</span> 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">⊗</span> 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span>	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span>	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	<span style="color: red;">⊗</span> 23. No rodents, insects, birds, or animals			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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	<span style="color: red;">⊗</span>
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
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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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Observed dead german roaches in the following areas: - Three below mop sink - Seven below three compartment sink - Four below soda fountain machine in front service area  Observed one live nymph and adult below the three compartment sink.  Facility must be free of vermin and vermin evidence.  A reinspection will be conducted on 1/31/22 to verify compliance. Failure to comply will result in a billable inspection.
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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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed kitchen hand sink to be missing paper towels.  Ensure all hand washing sinks provide paper towels in dispenser at all times.
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**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)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed the following items sitting at room temperature throughout the kitchen: - Orange chicken - Chow mein  All potentially hazardous food must be kept at 41 F or below or 135 F or above at all times.
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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:** <https://youtu.be/RI6w5DtEs7w>

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> - Observed wet stacked dishes on cart between soda syrup rack and cold holding unit.  Ensure all dishes are completely air dried prior to storing.  - Observed cooked rice scoop in stagnant room temperature water.  Maintain scoop in ice.  - Observed interior deflector of ice machine to have black build up.  Maintain interior of ice machine clean and in sanitary manner.  Note: Ice was not contaminated.
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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:** <https://youtu.be/Gz6zPqZtv2s>



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### 27. FOOD SEPARATED AND PROTECTED

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed cabbage stored next to raw chicken with no covers.  Store all food in a proper manner to protect from contamination.
	Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	

**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.

### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed raw meat and fish in the walk in cooler without lids.  Ensure all food is stored properly with lids.
	Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	

**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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

### 33. NONFOOD-CONTACT SURFACES CLEAN

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following areas to have excessive food and grease build up: - Microwave above reach in cold holding unit - Walk-in freezer and refrigerator handles and door - Reach in cold holding unit handles  Maintain all non-food contact surfaces clean and in a sanitary manner.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed three compartment sink to have excessive food build up on handles and inside compartments.  Maintain three compartment sink clean and in a sanitary manner.
	Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	

**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/tH1QgFuAy9Y>



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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> - Observed cardboard used throughout the facility. Cardboard used to store napkins and utensils.  Discontinue this practice. Cardboard is unapproved as food grade equipment.  -Observed exterior of ice machine to have food build up.  Maintain ice machine clean and in a sanitary manner.  - Observed many food bulk containers throughout the kitchen to have excessive food debris build up.  Maintain all containers clean and in a sanitary manner.  -Observed all equipment below hood to have excessive food and grease build up.  Maintain cooking equipment clean and in a sanitary manner.  Reinspection required.
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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)

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> - Observed unchained pressurized tank near office door.  All pressurized tanks must be chained at all times.  - Observed cutting board stored between faucet and three compartment back splash.  Discontinue this practice. Store cutting board in a sanitary manner to prevent contamination.
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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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> - Observed hood filters with excessive grease build up.  Maintain hood filters clean and in a sanitary manner.
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**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 1/24/2022	<b>Inspector Comments:</b> Observed wet wiping cloths throughout the front and back kitchen.
	Violation Reference - HSC - 114135, 114185.1	Maintain all wet cloths in sanitizer bucket with proper sanitizing concentration.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**More Information:** <https://youtu.be/QGKUN9MDxig>

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed leak below mop sink.
	Violation Reference - HSC - 114171, 114189.1	Repair/ replace pipe so there is no leak.

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> - Observed front door to be propped open.
	Violation Reference - HSC - 114067 (j), 114123	Maintain door closed to prevent vermin entrance.  - Observed kitchen to be in unsanitary condition with excessive food and grease build up.  Maintain facility clean and in a sanitary manner.  --Observed duck tape to seal holes.  <u>This is not approved. Discontinue the use of duct tape for repairs. Use only approved methods.</u>

**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)



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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p><b>Inspector Comments:</b> - Observed kitchen ceiling over prepping food area with excessive dust build up.</p> <p>Maintain ceilings clean and in a sanitary manner.</p> <p>- Observed all floor drains to have excessive food build up.</p> <p>Maintain all floor drains clean and in a sanitary manner.</p> <p>- Observed floors below cooking equipment to have excessive food and grease build up.</p> <p>Ensure floors are maintained clean and in a sanitary manner.</p>
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**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))

**48. FOOD HANDLER CERTIFICATION**

POINTS <b>3</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<p><b>Inspector Comments:</b> One (1) Food Handler employees were observed without a current / valid San Bernardino County food worker card.</p> <p>Provide a valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks.</p> <p>A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department.</p> <p>Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.</p> <p>Failure to do so will result in a charged re-inspection to verify compliance.</p>
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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 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](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.

**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](#).



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**Overall Inspection Comments**

Letter grade "C" posted on this date.

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

- Rescore handout provided on this date.

Reinspection date 1/31/22 to verify vermin compliance. Failure to comply will result in a billable inspection. New or active infestation will result in a closure.

For a C Grade (Score of 70 to 79):

The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection.

\*No signature obtained due to COVID-19 safety measures.

**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: Yang Ziao Zheng  
TITLE: Person in charge