



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME RED TOMATOES				REINSPECTION Not Specified	INSPECTOR Sujin Lee	DATE 7/7/2022
LOCATION 9950 E FOOTHILL BL V, RANCHO CUCAMONGA, CA 91730				PERMIT	IDENTIFIER: None	
TIME IN 4:36 PM	TIME OUT 5:22 PM	FACILITY ID FA0021348	RELATED ID CO0083928	PE 1684	SERVICE: 004 - COMPLAINT - INITIAL	
				RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED		
				ACTION: 01 - NO FURTHER ACTION REQUIRED		

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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,

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of the visit is to conduct a complaint inspection. The complaint was received by Division of Environmental Health Services (EHS) via online portal on 7/5/2022.

Reference - HSC

The complainant alleged following:

The facility is selling food items that have been exceeded sell by date on regular basis. Meat is old and not fresh.

Spoke to the person in charge (PIC) and stated following:

1. The facility provides food items, which have been passed "sell by" or "used by" dates, on sale up to 50% off.
2. They do not purposely sell food items that have been exceeded the "sell by" or "used by" dates.
3. They do not sell baby food or infant formula in the facility.
3. They receive meat from approved facilities. Upon delivery, they inspect the meat to ensure temperature is good and free of adulteration of contamination.

Multiple violations were observed and noted on the report.

Outcome:

The complaint is closed.

Description: A complaint report has been received by Environmental Health.

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Measured following temperatures of potentially hazardous food (PHF) in the left meat display refrigerator:

1. Lulu kabobs at 46 F
2. Fajitas at 47 F

Per person in charge (PIC), these PHFs were moved from walk-in refrigerator to this unit approximately 30 minutes to 1 hour prior to questioning. Note: All other PHFs in this unit were measured below 43 F.

Maintain temperatures of PHFs at or below 41 F in this unit.

Corrected on site. The operator moved these PHFs to the walk-in refrigerator.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))



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16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments: Observed a dead moth inside an open bag of Honeyville in warehouse area.

Not In Compliance

Violation Reference - HSC - 113967, 113976,

Discard the bag of Honeyville immediately. Ensure all food is stored so that it is protected from adulteration.

Corrected on site. See VC & D.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments: Observed following at meat department:

Not In Compliance

Violation Reference - HSC - 113984(e),
114097, 114099

1. Observed a food operator rinsing two scrapers at the 3-compartment sink and putting them on a meat preparation table. Per person in charge (PIC), the scraper is used to scrape debris on the preparation table.

Ensure all food contact surfaces are properly washed, rinsed, sanitized and air-dried.

Corrected on site. The PIC educated the food operator as to proper method of warewashing at the 3-compartment sink. The operator cleaned and sanitized the scraper.

2. Observed flies in contact with preparation table. When a food operator wiped down the preparation table with towel stored in a sanitizer bucket, the concentration of chlorine sanitizer was measured at 50 ppm. Observed the food operator cutting chicken at the preparation table.

Ensure the chlorine sanitizer is maintained at least 100 ppm when in use.

Corrected on site. The operator added more chlorine and wiped the preparation table with 100 ppm chlorine sanitizer.

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)

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Observed five to six flies at the meat preparation area at the meat department.

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Eliminate vermin in the facility, including but not limited to 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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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed front doors to be propped open. The air curtains were observed to be turned off.

Maintain the front doors closed to prevent entrance of vermin. Ensure the air curtains is operational during the business hour.

2. Observed an employee's bottle of water stored in the meat display refrigerator.

Remove the employee's bottle of water from food intended for customers. Provide a designated space to store employee's items.

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)

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The operator discarded approximately 10 lbs. of Honeyville.

Reference - HSC - 113980

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

No summary comments have been made for this inspection.

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

No Sig

NAME: Jimmy Dali
TITLE: PIC

Total # of Images: 0