

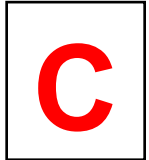


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHILI HOUSE		DATE 7/1/2022	REINSPECTION 7/05/2022	PERMIT 12/31/2021
LOCATION 12732 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91739			INSPECTOR Rubi Guido	
MAILING ADDRESS 12732 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91739			IDENTIFIER: None	
TIME IN 12:03 PM	TIME OUT 3:10 PM	FACILITY ID FA0032823	RELATED ID PR0042689	PE 1620
			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 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.](#)

- 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				
○			4	
2. Communicable disease; reporting, restrictions & ex				
○	N/O			2
3. No discharge from eyes, nose, and mouth				
○	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○	N/O		4	2
5. Hands clean and properly washed; gloves used pro				
○		+		⊗
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
○	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
○	N/O	○	4	2
8. Time as a public health control; procedures & record				
○	N/O	N/A	4	2
9. Proper cooling methods				
○	N/O	N/A	4	
10. Proper cooking time & temperatures				
○	○	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
○	○	N/A		2
12. Returned and reserve of food				
○		+	⊗	2
13. Food in good condition, safe and unadulterated				
○	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○			4	
15. Food obtained from approved source				
○	N/O	○		2
16. Compliance with shell stock tags, condition, displa				
○	N/O	○		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
○		○		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
○	N/O	○		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
○		○	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
○			4	2
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	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

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

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	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	



CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (CHILI HOUSE), Location (12732 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91739), Date (7/1/2022), Inspector (Rubi Guido)

7. PROPER HOT AND COLD HOLDING TEMPERATURES MAJOR

POINTS 4
Compliance date not specified
Complied on 7/1/2022
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: A) Measured the internal temperature of raw pork (several containers) at 49F-61F, stored on the preparation table and at the preparation sink. Upon questioning, the employee stated that these items were prepared/cut for immediate cooking approximately ten (10) minutes prior to questioning. Observed no active preparation/cooking at this time.

Discontinue this practice. Ensure all potentially hazardous food is held at 41F or below for cold holding and 135F or above for hot holding.

Note: The employee added ice into all containers. Corrected onsite.

B) Measured the internal temperature of raw beef at 50F, stored in the top compartments of the preparation cooler (measured the ambient temperature at 37F) that is located across from the cooking line. Upon questioning, the employee stated that this item was placed in the cooler at 12pm, approximately thirty (30) minutes prior to questioning.

Discontinue this practice. Ensure all potentially hazardous food is held at 41F or below for cold holding and 135F or above for hot holding.

Note: The employee relocated this item to the upright refrigerator. Corrected onsite.

C) Measured the internal temperature of the following potentially hazardous food at 54F-60F, stored in the upright freezer (measured the internal temperature at 75F) that is located immediately to the left of the kitchen entrance:

- Raw chicken
- Raw beef
- Raw pork
- Cooked duck egg
- Cooked vegetables (carrots, green beans, and cabbage)
- Fried fish
- Rice cake
- Fried chili oil (per owner, prepared at the facility)

Observed the unit to not be in operation and the digital thermometer to be off. Upon questioning, the employees were unaware of the unit being nonfunctional. Upon further questioning, the manager (arrived later in the inspection) stated that the unit was disconnected from the power source at 11am for cleaning, approximately 1.75 hours prior to questioning. The employee stated that the refrigerator is usually disconnected for approximately thirty (30) minutes for cleaning. The employee connected the unit to the power source, and at approximately 2:30pm the employee stated that the unit was in disrepair and that a work order was created.

Ensure all potentially hazardous food is held at 41F or below for cold holding and 135F or above for hot holding.

Note: The employee relocated all potentially hazardous food to the other functional refrigeration units. Corrected onsite.

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



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS
4
Compliance date not specified
Complied on 7/1/2022
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed a bowl with sweet potato starch noodles in water to be stored on top of a bucket, also with potato starch noodles in water, directly under the back hand sink. Observed waste water from the hand sink to be dripping into the bowl with noodles. Upon questioning, the owner stated that the potato starch noodles are intended for customers.

Discontinue this practice. All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

Note: The employee discarded the noodles. See VC&D for details. Corrected onsite.

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)

More Information: <https://youtu.be/JrRQVxqDXy4>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2
Compliance date not specified
Complied on 7/1/2022
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Upon questioning, the employees were unable to demonstrate adequate knowledge of the following:
- Cold holding temperature of potentially hazardous food. The employee stated that the cold holding internal temperature of potentially hazardous food is 71F.
- Hot holding temperature of potentially hazardous food. The employee stated that the hot holding internal temperature of potentially hazardous food is 117F.
- Warewashing procedure. The employee stated that the dishes are washed with the washing solution measuring 70F.

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

Note: The employees were 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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2
Compliance date not specified
Complied on 7/1/2022
Violation Reference -

Inspector Comments: Observed a cart to be directly in front of the hand sink, blocking the hand sink that is located to the right of the janitorial sink.

Handwashing sinks shall not be obstructed, inaccessible, used improperly, or kept unclean.

Note: The employee relocated the cart. Corrected onsite.

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)



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27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified
	Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: Observed the following to be stored in the upright refrigerator that is located immediately to the left of the kitchen entrance:

- Raw chicken, raw beef, and raw pork to be stored in open bags and in the same container with mixed raw meat juices.
- Raw meat stored next to cooked duck eggs on the bottom shelf of the unit.
- Raw, pooled eggs stored above ready-to-eat food items.

Discontinue this practice. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage (113980).

Note: The employees were educated and instructed to cook the mixed raw chicken, beef, and pork to a minimum internal temperature of 165F. The employees stated that they understood and that they will cook these meats to a minimum internal temperature of 165F.

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

POINTS 1	Compliance date not specified
	Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: A) Observed a large container (uncovered) with raw pork to be stored on the floor, near the cooking line; and a bowl on top of a bucket (uncovered) and both with potato starch noodles in water to be stored on the floor, under the back hand sink.

Discontinue this practice. Ensure food items are stored at least 6 inches above the floor. All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage (113980).

B) Observed the restroom labeled "Employees Only" to be used for food storage. Observed three (3) storage racks with food stored in the employee restroom.

Remove all food storage from the restroom. Food shall be stored in approved containers, equipment, and locations, and in an approved manner to prevent potential contamination.

Note: A follow-up inspection will be conducted on or after 7/5/22 or after to verify compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow.

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



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32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114087, 114089

Inspector Comments: Observed several prepackaged food items with incomplete labels (only contained the name of the facility) to be stored in the merchandiser cooler located in the customer area. The manager stated that these items are papaya that are prepared and packaged at the facility.

Prepackaged foods shall bear labels that comply with the labeling requirements.

Label information shall include the following (114089):

- (1) The common name of the food, or absent a common name, an adequately descriptive identity statement.
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
- (3) An accurate declaration of the quantity of contents.
- (4) The name and place of business of the manufacturer, packer, or distributor.
- (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act (Section 403(Q)(3)-(5) (21 U.S.C. Sec. 343(q)(3)-(5), incl.)), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed black, mold-like substance buildup on the deflector plate in the ice machine.

All nonfood-contact surfaces of utensils and equipment shall be clean.

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
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Measured the ambient temperature of the upright refrigerator (holding potentially hazardous food) at 75F, located immediately to the left of the kitchen entrance.

Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below.

Note: The employee stated that the unit was in disrepair and the owner stated that a work order was created. A follow-up inspection will be conducted on 7/5/22 or after to verify compliance. If compliance is not met upon reinspection, then a billable re-reinspection will follow.

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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed several boxes of paper goods (accessible to customers) stored in the hallway that leads to the customer and employee restrooms. Remove all paper goods from the hallway. Utensils and equipment shall be handled and stored so as to protect food from potential contamination. Note: A follow-up inspection will be conducted on 7/5/22 or after to verify compliance. If compliance is not met upon reinspection, then a billable re-reinspection will follow.
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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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed several wet towels stored on preparation tables/food contact surfaces throughout the kitchen. Discontinue this practice. Ensure, after every use, wet wiping cloths are returned to the sanitizer solution and are completely submerged in the sanitizing solution.
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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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed no cold water at the back hand sink, located across from the 3-compartment sink, due the knob being in disrepair. The employee restored the cold water supply to the hand sink to demonstrate that cold water is available, and then turned it off. All plumbing and plumbing fixtures shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. An adequate, pressurized supply of warm water shall be provided when measured from the faucet and an adequate, pressurized supply of cold water shall be provided.
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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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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified
	Complied on 7/1/2022
	Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed two (2) personal containers with food stored on top of food items (intended for customers) in the compartmental units of the preparation cooler that is located across from the cooking line. Upon questioning, the employee stated that the two top containers belonged to employees.

Discontinue this practice. Provide a designated area for employee's personal items that are separate from customer food and food contact surfaces.

Note: The employee relocated the personal items. Corrected onsite.

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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified
	Not In Compliance
	Violation Reference - SBCC - 33.0409

Inspector Comments: Observed one (1) missing and/or invalid San Bernardino County food handler card(s).

Provide current valid San Bernardino County food handler cards for these employees within 14 days.

A Missing Food Handler Cards form was explained and left with the person in charge during the time of this inspection. Complete and return the completed form and copies of all cards/certifications to San Bernardino County Environmental Health Services by email to sbccfoodworker@gmail.com or via mail or fax to 909-387-4323.

Failure to comply will result in billable re-inspections.

After this date, if these employees no longer work at this facility, then the person in charge shall clearly indicate the dates of termination on the Missing Food Handler Cards form.

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 sbccfoodworker@gmail.com

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: The employee voluntarily consented to the condemnation and destruction of approximately one (1) pound of sweet potato starch noddles.
	Not In Compliance	
	Violation Reference - HSC - 113980	

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."

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

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

Overall Inspection Comments

"C" grade card posted.

PEP Talk given.

The following documents were provided:

- Missing Food Handler Cards form
- Food Handler Training card
- Re-score form
- Top 5 CDC Risk Factors
- Proper Cooling Methods handout
- Three Compartment Sink Dishwashing Method
- Risk Based Inspection Frequency handout
- Stickers: 3-Compartment Sink, hot hold, cold hold, handwashing, cooking temperatures

NOTE:

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

Non-compliance will result in a billable 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](#).



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHILI HOUSE	DATE 7/1/2022
LOCATION 12732 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91739	INSPECTOR Rubi Guido

Signature(s) of Acknowledgement

NO Sig

NAME: Zhenli Luo
TITLE: Owner