



## CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME <b>SONIC DRIVE IN</b>		DATE <b>10/4/2019</b>	REINSPECTION DATE <b>Next Routine</b>	PERMIT EXPIRATION <b>5/31/2020</b>
LOCATION <b>11370 4TH ST, RANCHO CUCAMONGA, CA 91730</b>		INSPECTOR <b>Estefani Ayala</b>		
MAILING ADDRESS <b>6800 OWENSMOUTH AVE SUITE 260, CANOGA PARK 91303</b>		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required		
TIME IN <b>4:13 PM</b>	TIME OUT <b>5:40 PM</b>	FACILITY ID <b>FA0021032</b>	RELATED ID <b>PR0028225</b>	PE <b>1621</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 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.

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

**B**

**SCORE 87**

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 7. Proper hot and cold holding temperatures		4	2
In	N/O N/A 8. Time as a public health control; procedures & record		4	2
In	N/O N/A 9. Proper cooling methods		4	2
In	N/O N/A 10. Proper cooking time & temperatures		4	
In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	N/O N/A 12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated		4	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	
In	N/O  N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O  N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O  N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		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	
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
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	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	
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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### 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 black slimy mold-like build up in the ice machine.

Ensure ice machine is cleaned on a regular basis to prevent build up.

Note: Ice was not observed to be contaminated.

**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/TowelSanitizingSolution.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

**Inspector Comments:** Observed several fruit flies near the three compartment sink.

Ensure facility is free of vermin or any live insects.

**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)

**Inspector Comments:** Observed several containers of food to be uncovered in the refrigerator unit next to the fryer.

Ensure all food is covered with lids so they are protected from contamination.

**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:** Observed soda syrup stored on the floor near soda rack.  
Observed the following food items stored on the floor of freezer:  
-battered oreos  
-chicken tenders

Ensure all food is stored at least 6" above the floor at all times.

Note: Employee stated food was delivered on this date. Up to 5 boxes were directly on the floor, one box had been opened already and plenty of space was available on shelves.

**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))

### 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:** 1) Observed the grill and fryer ventilation filters to have excessive dirt and grease build up.

Ensure filters are cleaned on a regular basis to prevent excessive build up.

2) Observed the side east side of shake machine to have excessive food build up.

Clean machine regularly to prevent build up.

**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)

**Public Health**  
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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**40. WIPING CLOTHS: PROPERLY USED AND STORED****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114135, 114185.1

**Inspector Comments:** Observed a wet wiping towel at the toppings counter, and another excessively soiled dry towel near the fryers.

Ensure wet towels are kept in sanitizer with proper sanitizer concentration between use. All dry towels can not be soiled with food.

**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114250, 114276

**Inspector Comments:** Observed toilet paper outside of dispensers in restrooms.

Ensure toilet paper is provided in dispenser at all times.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN****POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** 1) Observed the ceiling of the walk-in refrigerator, outside the walk-in refrigerator, and above the onion ring machine to have excessive dust build-up.

Ensure dust is cleaned on a regular basis to prevent build-up.

2) THIS IS A REPEATED VIOLATION

Observed the tiles near the shake machine to be broken.

Ensure tiles are repaired and remain in good condition.

**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))



Public Health  
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[www.SBCounty.gov](http://www.SBCounty.gov)  
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**48. FOOD HANDLER CERTIFICATION****POINTS****3**

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

**Inspector Comments:** Seven-teen (17) Food Handler employees were observed without a current / valid San Bernardino County food worker card.  
Provide a valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department.

Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.

Failure to do so will result in a charged re-inspection to verify compliance.

Please keep all food handlers up to date and make copies available for facility.

**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.

**Overall Inspection Comments**

Letter grade "B" posted on this date.

-Food handler Handout provided on this date.

-Re-score Handout provided.

**Signature(s) of Acknowledgement**

NAME: stephanie cannon  
TITLE: Person in charge