



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FONTANA RANCH MARKET		REINSPECTION 10/07/2022	INSPECTOR Antoinette Saunchez	DATE 9/23/2022
LOCATION 15324 MERRILL AV A, FONTANA, CA 92335		PERMIT 7/31/2023	IDENTIFIER: Prepackaged Market	
TIME IN 3:12 PM	TIME OUT 3:42 PM	FACILITY ID FA0004630	RELATED ID PR0039220	PE 1684
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION		
		RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR		
		ACTION: 18 - PERMIT SUSPENSION CONTINUANCE		

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

The purpose of this visit was to conduct a reinspection at the request of the owner, Sukha Singh, following their health permit suspension on September 22, 2022.

On this date the following were observed, and this facility's health permit was unable to be reinstated:

- food preparation
- a dead rodent, that appeared to be a mouse
- rodent droppings
- vermin entry points
- vermin harborage areas

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments:

1. Observed a dead rodent, that appeared to be a mouse, below the produce coolers.

Clean and sanitize all affected areas and maintain the facility free from vermin.
Eliminate vermin from this food facility.

Note: A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food-contact surfaces, food packaging, utensils, food equipment, or adulteration of food.

2. Rodent droppings were observed in the following areas:

- On shelving inside of the liquor closet located in the back food storage room
- Inside the bottom electrical compartment of the inoperable display cooler located adjacent from the produce department

Clean and sanitize all affected areas and maintain the facility free from vermin.
Eliminate vermin from this food facility.

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 holes in the walls and ceiling including, but not limited to the following locations:

- Ceiling throughout the back beer storage area
- Ceiling in the beverage storage area next to the front service counter
- Wall inside of the liquor closet located in the back food storage room

All holes and gaps in the floors, walls and ceilings shall be sealed to prevent entrance/ harborage of vermin in the facility.

2. Observed gaps around the screen door frame of the exit/delivery door located in the back food storage area.

The door was observed to be propped open at the time of observation.

Eliminate the gap below and around the doors to prevent the entrance and harborage of vermin.

Corrected on site: The manager stated that the door will remain closed until the screen door frame has been sealed.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments:

Observed the floors behind and below the produce coolers to have debris, residue, and debris that appeared to be rodent droppings.

Clean the floors behind and below the produce coolers.

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))

Overall Inspection Comments



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Violation(s) observed on this date pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

**NOTE: A re-inspection will be conducted in the future to observe compliance with a billed inspection of \$122.50 per half hour with a half hour minimum.

CLOSURE SIGN REMAINS POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.

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: Sukha Singh
TITLE: owner

NO SIG

NAME: Satnam Singh
TITLE: Manager

Total # of Images: 0