

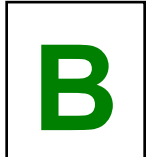


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THE TROPICAL TASTE		DATE 7/7/2022	REINSPECTION 7/21/2022	PERMIT 10/31/2022
LOCATION 9625 W FOOTHILL BL, RANCHO CUCAMONGA, CA 91730-3507			INSPECTOR Reydesel Salazar	
MAILING ADDRESS 4295 E JURUPA ST, ONTARIO CA 91761		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 10:00 AM	TIME OUT 2:05 PM	FACILITY ID FA0007591	RELATED ID PR0002895	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 80

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			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & ex		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 pro		4	2
○ In	6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures	+	4	⊗
In	N/O N/A 8. Time as a public health control; procedures & record		4	⊗
In	N/O N/A 9. Proper cooling methods	+	4	⊗
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	2

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, displa			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			⊗ 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	⊗
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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

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	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
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	⊗
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	⊗



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54. PERMIT SUSPENSION

POINTS	Compliance date not specified
0	Not In Compliance
	Violation Reference - HSC - 114409, 114405

Inspector Comments:

Violation(s) observed 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.

CLOSURE SIGN POSTED ON WINDOW ADJACENT TO 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.

Operator stated pest control services facility every two (2) weeks. Service reports from Dewey Pest Control were observed 6/07/22, 5/23/22 and 5/09/22.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS
4
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments:
1. Observed the following:
- Approximately eight (8) rodent droppings on top of canned foods stored on storage rack in the dry storage room.
- Several rodent droppings throughout the floor in the dry storage room, specifically under storage racks.

NOTE: No food or food contact surfaces were observed to be contaminated.

The facility shall remove all rodent droppings from the facility and any other evidence of past rodent infestation. All areas where rodent droppings were observed shall be thoroughly cleaned and sanitized, treated, and monitored for rodent activity.
All holes and gaps in the floors, walls and ceilings shall be sealed to prevent entrance/ harborage of vermin in the facility.

2. Observed cockroaches in the following areas:
- Two (2) live nymphs inside open cardboard box on storage rack across from restrooms.
- Approximately fifteen (15) live adults and nymphs on wall behind grease bin.
- One (1) live adult and two (2) live nymphs on floor under rack, next to 3-compartment sink
- One (1) live adult and two (2) live nymphs on floor behind hot holding unit in sales floor.
- One (1) dead nymph inside metal cabinet beside ice machine.
- One (1) dead adult on floor behind ice machine.
- Two (1) dead adult and two (2) dead nymphs on floor inside women's restroom.

Eliminate all vermin/evidence of vermin throughout the facility.

Violation(s) observed 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.

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Recommend the following:

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner.
2. Clean and sanitize all areas with heavy grease buildup and food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation. Facility shall remain free from vermin at all times.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.

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



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS

2

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

Inspector Comments:

Measured the internal temperatures of the following:

- Empanadas with chicken filling at 49 F, stored inside the merchandiser in the sales floor. Employee stated the empanadas were stored in this unit approximately two (2) hours prior to questioning.

Maintain temperatures of PHFs in cold holding at or below 41 F or in hot holding at or above 135 F.

Corrected on site. The employees were instructed to rapidly cool this PHF at or below 41 F.

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>

8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114000

Inspector Comments:

Measured the internal temperature of the following:

- Fried whole fish at 61-73 F.
- Fried fish filets at 112 F.
- Egg foo young at 90-100 F.
- Sweet sausage at 112 F.

The employee stated Time as a Public Health Control (TPHC) is used for these foods on the hot holding unit. Employee stated these foods were stored 30-60 minutes on unit and are discarded after two hours. Observed time stamps were not recorded for any of these foods on this date and written procedures were missing for egg foo young and sweet sausage.

Ensure food is marked or otherwise identified that it has been out of temperature control for less than four (4) hours, and all foods under time control are discarded after four (4) hours.

When using time as control only, the following conditions must be met:

1. The food must be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control.
2. The food must be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
3. The food in unmarked containers or packages or marked to exceed a four (4) hour limit must be discarded.
4. Written procedures must be maintained in the food facility and made available to the enforcement agency upon request.

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)



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9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Complied on 7/7/2022
Violation Reference - HSC - 114000

Inspector Comments:
Measured the internal temperature of cooked rice at 122 F, stored without temperature intervention on prep table across from cooking line. The employee stated the rice was placed on prep table to cool approximately one (1) hour prior to questioning.

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two hours and then cooled from 70F to 41F or below for a total of six hours using approved cooling methods.

Corrected on site. Employee relocated rice to walk in cooler.

- Approved cooling methods include;
1. Placing the food in shallow, heat-conductive pans.
 2. Separating the food into smaller or thinner portions.
 3. Using rapid cooling equipment such as chill blasters.
 4. Adding ice as an ingredient.
 5. Using ice paddles.
 6. Placing containers in an ice bath, stirring food frequently.
 7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

All cooling methods should result in food items being cold held under refrigeration of 41F or below.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Complied on 7/7/2022
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments:
1. Observed one (1) dead beetle inside a bulk container of flour stored on rack in dry storage room. Employee stated the flour was going to be discarded.

Ensure foods are stored in a manner that protects from contamination.

Corrected on site. Employee discarded the flour. See VC &D.

2. Observed the following canned food products to be moderately dented along the top, bottom and side seams:
- One (1) 12 oz. Tropics Corned Beef
 - One (1) 20 oz. Sunlee Bamboo Shoots
 - One (1) 10 oz. Sunlee Baby Clams

Ensure all canned food products are properly inspected for any dents, leaks, or swelling and are stored in a manner to prevent such damage. Any affected cans should be separated and removed to prevent usage.

Note: Employees discarded the above listed items. See VC&D. Corrected on site.

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.



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following: - Heavy grease and food debris build up on storage rack adjacent to cooking equipment. - Food debris buildup in racks inside walk in cooler. - Heavy grease build up sides of cooking equipment. Maintain all non-food contact surfaces in a clean and sanitary manner.
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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: 1. Observed the following: - Two (2) household rice cookers. - Two (2) household chest freezers used to store customer food. Discontinue the use of this equipment. Obtain approved, food-grade equipment for proper food storage/preparation that is NSF approved/ANSI certified, or equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable. The facility must notify EHS Plan Check of equipment and must be approved by EHS Plan Check prior to installation/use of equipment. 2. Observed merchandiser refrigerator being used to store potentially hazardous foods (chicken empanadas). Discontinue the use of this equipment for storage of potentially hazardous foods. Ensure to only utilize approved equipment. Ensure to consult Plan Check before purchasing or installing new equipment. Plan Check can be reached at 1 800 442 2283.
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed gaps between the grease filters in the ventilation hood. The gaps were observed to be approximately one (1) inch. Ensure filters are properly fitted in the ventilation hood to allow for proper grease ventilation
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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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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed water leak in the plumbing under prep sink. Repair the leak and maintain the plumbing in good repair..
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed approximately a one (1) inch gap under door connecting to bakery adjacent to facility. Seal this gap to prevent vermin from transferring between facilities.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

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)

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

POINTS 1	Compliance date not specified	Inspector Comments: 1. Observed the floors to have food debris throughout the facility, specifically under shelving and equipment. Thoroughly clean the floors and maintain the floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris. 2. Observed damaged floor tiles, coving and wall adjacent to the 3- compartment sink. Repair or replace damaged flooring tiles and coving. If repaired, ensure the result is smooth and easily cleanable. If replace, ensure the replacement materials are similar in material and finish. 3. Observed holes and gaps in the walls and ceiling throughout the facility. Seal all gaps in the walls and ceiling to prevent the entrance and harborage of vermin in the facility.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

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))



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48. FOOD HANDLER CERTIFICATION

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

Inspector Comments: Observed two (2) missing and/or invalid San Bernardino County food handler card(s).

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to sbcfoodworker@gmail.com.

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

52. VC & D

POINTS 0	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113980

Inspector Comments: The following items were voluntarily consented to condemnation by the operator:

- Approximately ten (10) pounds of flour
- One (1) 12 oz. Tropics Corned Beef
- One (1) 20 oz. Sunlee Bamboo Shoots
- One (1) 10 oz. Sunlee Baby Clams

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



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Overall Inspection Comments

CLOSURE SIGN POSTED ON WINDOW ADJACENT TO 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.

The "B" letter grade card will be posted after facility is granted permission to reopen.

PEP talk video emailed to operator.

The following handouts were provided:

- Three Compartment Sink Dishwashing Method
- Cooling Hot Food Safely
- Handwashing Done Right
- Food Facility Risk Based Inspection Frequency
- Top 5 CDC Risk Factors
- Request for a Re-Score Inspection
- Compliance Inspector Handout
- Missing Food Handler Cards- Inspector handout
- Self-Inspection Checklist

Note: A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. THIS REQUEST IS OPTIONAL on the part of the facility which may wish to attempt to improve their score or letter grade. A 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.

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: Domingo Arciaga
TITLE: Owner