

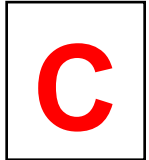


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ALMAZAN BAKERY #2		DATE 5/10/2022	REINSPECTION 5/24/2022	PERMIT 6/30/2021
LOCATION 1232 E 6TH ST, ONTARIO, CA 91764			INSPECTOR Allison Torres	
MAILING ADDRESS 1232 E 6TH ST, ONTARIO, CA 91764			IDENTIFIER: Cafe SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	
TIME IN 1:42 PM	TIME OUT 3:56 PM	FACILITY ID FA0003038	RELATED ID PR0001378	PE 1620

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 72

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In				2
22. Sewage and wastewater properly disposed				
VERMIN				
In				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	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	1
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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4

Compliance date not specified
Complied on 5/10/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: The following potentially hazardous items were hot holding on the stove between 123-125F:
- milk and oats mixture
- milk and chocolate mixture

Note: Per employee, the stove had been turned off approximately 30 minutes prior to inspection.

Maintain all potentially hazardous foods in hot holding at 135F and above.

Corrected on Site: Employees reheated the food brought the temperature up to 165F.

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/Rl6w5DtEs7w>

9. PROPER COOLING METHODS **MAJOR**

POINTS
4

Compliance date not specified
Complied on 5/10/2022
Violation Reference - HSC -
114000

Inspector Comments: Measured a heavy packed container of cooked shredded beef at 51F.

Note: Per employee, the shredded beef had been cooked the day before.

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 voluntarily discarded the shredded beef.

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/hlOExyNgDIQ>

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED **MAJOR**

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114197

Inspector Comments: 1.) Observed a heavy leak coming from the grease interceptor in the restroom across from the mop sink.

Fix leak at grease interceptor. All liquid waste must drain to an approved fully functioning sewage disposal system.

Corrected on Site: Leak was fixed during inspection. Facility was temporarily closed during the leak.

2.) Observed the floor sink, under the preparation sink, to be clogged.

Note: No sewage back up was observed.

Ensure liquid waste drains to an approved fully functioning sewage disposal system.

Corrected on site: Employee was able to unclog the floor sink and it was able to drain properly.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: Observed one (1) live cockroach under the cooling unit next to the stove and one (1) dead in the the restroom across from the mop sink.</p> <p>Note: No food or food contact surfaces were observed to be contaminated.</p> <p>Eliminate vermin from facility. Clean and sanitize all affected areas.</p> <p>A follow up inspection will be conducted on or after 24 hours to ensure facility is free of vermin. Failure to comply may result in billable follow up inspections.</p>
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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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: 1.) Employee was unable to adequately describe the manual two (2) compartment batch washing procedure.</p> <p>Note: Facility only has a two (2) compartment warewashing station.</p> <p>Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.</p> <p>Corrected on Site: Employee was educated on batch washing dishes.</p> <p>2.) Upon questioning, employee was unable to describe cooling procedures.</p> <p>Ensure all employees are able to demonstrate knowledge and are properly trained in food safety.</p> <p>Corrected on Site: Employee was educated by the following information. Potentially hazardous foods must be 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.</p> <p>3.) Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> - 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program - National Registry of Food Safety Professionals- Food Protection Manager Certification Program - National Restaurant Association-ServSafe® Food Protection Manager Certification Program - Prometric Inc.- Food Protection Manager Certification Program - AboveTraining/StateFoodSafety.com <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p>
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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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Observed used gloves and a cup of water stored at the hand wash sink. Discontinue this practice. Ensure nothing is stored at the hand wash sink, to so it may remain unobstructed at all times, to promote proper hand washing. Corrected on Site: Items were removed from hand wash sink.
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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)

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 mold and calcium like build up on the ice deflector in the ice machine. Note: No ice was observed to be contaminated. Ensure all food contact surfaces are maintained in a clean and sanitary condition.
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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: <https://youtu.be/Gz6zPqZtv2s>

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 multiple containers of food uncovered and unprotected through out the facility. Store all food covered and protected at all times to prevent any contamination.
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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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following areas in need of cleaning: - sides of the fryer containing oil build up - inside of the dry storage holder cart containing food debris build up - refrigerator door handles containing food debris build up Clean these areas to ensure facility is maintained in a sanitary manner.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed food debris build up on the floor throughout the kitchen. Clean and maintain the floors clean.
	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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance	Inspector Comments: Observed three (3) food service workers at this facility without a current/ valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler card for each of these workers within 14 days. A missing food handler card information and verification sheet was provided to fill out and fax form and cards and return to San Bernardino County Environmental Health Services department. Fax form and cards to (909)387-4323 or send to sbcfoodworker@gmail.com Failure to do so will result in a charged re-inspection with a minimum of 30 minutes at \$122.50 to verify compliance. Note: Food handler cards MUST be issued by San Bernardino County to be valid.
	Violation Reference - SBCC - 33.0409	

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	Inspector Comments: Employee voluntarily discarded approximately 15 lbs of shredded beef.
	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."



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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

On this date a "C" grade card was posted. For a C grade (score of 70 to 79). The food facility must correct the deficiencies listed in the Official Inspection Report (OIR) and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The 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. A food facility failing to comply with the OIR, failing to attain at least a " B " grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a " B " grade is achieved on a re-score inspection.

PEP talk watched by person in charge.

Forms/hand outs/stickers given on this date:

- request for re-score
- missing food handler card
- HELP brochure
- cooling methods hand out

Note: Facility was temporarily closed during the inspection due to the grease interceptor leaking. Manager was able to clean grease interceptor and fix leak.

A follow up inspection will be conducted on or after 24 hours to ensure facility is free of vermin. Failure to comply may result in billable follow up inspections.

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: Terry Almazan
TITLE: PIC