



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN STORES				REINSPECTION DATE Not Specified	INSPECTOR Bernadette Agrazal	DATE 8/12/2020
LOCATION 9154 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:05 AM	TIME OUT 12:03 PM	FACILITY ID FA0001377	RELATED ID CO0071859	PE 1683	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Prepackaged (500-2499 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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: FINDING(S):

Reference - HSC

Complainant alleged that the facility was not requiring masks and violating the mask policy, saw a cockroach crawling near the coffee on the shelving, and saw safety concerns regarding the shelves being over stacked.

OBSERVATION(S):

Observed the facility to contain a hand written "wear mask" sign while inside the facility that was posted on the door entrance. Employees and customers were wearing masks.

At the time of inspection, the facility had received a large order supply. Operator stated the prepackaged foods (chips and beverages) were temporarily stored outside of the store near the front wall.

Inspected the shelving unit where the coffee is stored and observed no evidence of cockroaches or droppings. Old droppings were observed near the corner of the back door and underneath the furthest east shelving unit.

All shelves were observed to contain products that were within reach.

RESULT(S):

Employees and customers were seen wearing face masks. Observed two (2) dead cockroaches inside the walk in refrigeration unit. Observed old cockroach droppings but no active infestation at the time. The facility contains pest control services conducted every three months.

Unable to verify that the observed supports this complaint.
This complaint was closed on this date.

Description: A complaint report has been received by Environmental Health.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: 1) Observed two (2) dead cockroaches inside the walk in refrigeration unit.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Clean the floor and ensure the facility is kept free of vermin (rodents, cockroaches, flies) at all times.

2) Observed old cockroach droppings near the corner of the back door and underneath the furthest east shelving unit.

Clean the floor and ensure the facility is kept free of vermin (rodents, cockroaches, flies) at all times.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN STORES	DATE 8/12/2020
LOCATION 9154 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	INSPECTOR Bernadette Agrazal

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: 1) Observed the ceiling near the front north east portion of the store to contain gaps.

Not In Compliance

Repair/replace or seal the panels to ensure there are no gaps.

Violation Reference - HSC - 114067 (j), 114123

2) Observed the front entry doors to be open at the time of inspection.

Close the doors to prevent insects and vermin from entering the facility.

3) Observed the back storage ceiling panel to be missing.

Repair/replace the panel and ensure the ceiling is free of gaps at all times.

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)

Overall Inspection Comments

No summary comments have been made for this 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

NAME: Signature Not Available

TITLE:

Total # of Images: 0