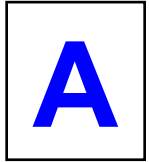




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RITE AID #5578		DATE 3/26/2018	REINSPECTION DATE 4/09/2018	PERMIT EXPIRATION 11/30/2018
LOCATION 4200 CHINO HILLS PKWY 500, CHINO HILLS, CA 91709			INSPECTOR Ngoc Le	
MAILING ADDRESS PO BOX 3165, HARRISBURG PA 17105			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:56 AM	TIME OUT 11:43 AM	FACILITY ID FA0004326	RELATED ID PR0008063	PE 1646

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](#).



SCORE 90

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.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊘ MAJ = Major violation
- N/A = Not applicable
⊘ 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 & excl				
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 prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	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	4	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, display				
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				⊘
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	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	1
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	1
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	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊘
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
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	⊘



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RITE AID #5578	DATE 3/26/2018
LOCATION 4200 CHINO HILLS PKWY 500, CHINO HILLS, CA 91709	INSPECTOR Ngoc Le

54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405
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Inspector Comments: Health permit to operate is temporarily suspended due to the lack of hot water. At the ice cream bar (open food)- Hot water was measured between 96-98 F from the 3-compartment sink faucet, and the handwashing sink faucet (See hot and cold water violation for details).

Facility was immediately closed. Closure sign was posted on the ice cream display freezer. Do not remove or relocate. Do not reopen without receiving approval from San Bernardino County Environmental Health Services (EHS). Failure to comply may result in billable reinspection of \$245.00 per hour, or continue permit suspension, or further legal action.

Contact EHS at 1 (800) 442 - 2283 to reopen when ready.

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)

21. HOT AND COLD WATER AVAILABLE



POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)
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Inspector Comments: Behind the ice cream bar- Measured hot water from the faucets at the 3-compartment, and handwashing sink dropped from 106 F to 96 F in less than 20 seconds. Highest temperature of water then consistently measured between 96-98 F.

Provide and maintain hot water from all faucets available at 120 F minimum. The ice cream bar was immediately closed.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Complied on 3/26/2018 Violation Reference - HSC - 113947-113947.1
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Inspector Comments: Observed employees were unable to demonstrate correct steps of manual warewashing, and minimum contact time with sanitization solution at the 3-compartment sink.

Ensure employees shall be able to demonstrate knowledge of manual warewashing for all food contact surfaces which shall be done in the orders of:
 - Washed in warm soapy water at 100 F minimum.
 - Completely rinsed the soap off.
 - Fully submerged in quaternary ammonia sanitizer for at least 60 seconds, or 30 seconds for chlorine.
 - Air dry before reused,
 These employees were advised regarding these steps.

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>

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159
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Inspector Comments: Observed missing a probe thermometer on site.

Provide and maintain thermometer in good working condition.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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LOCATION 4200 CHINO HILLS PKWY 500, CHINO HILLS, CA 91709	INSPECTOR Ngoc Le

48. FOOD HANDLER CERTIFICATION

POINTS

3

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

Inspector Comments: Notes: Food worker cards MUST be issued by San Bernardino County to be valid.

Observed 2 employees without a valid and/or current San Bernardino County food worker card. Provide a current valid San Bernardino County Food Worker Card for these employees within 14 days. A missing food handler card information and verification sheet was provided to fill out then fax and return to San Bernardino County Environmental Health Services department OR email to sbcfoodworker@gmail.com. San Bernardino County Fax # is 909-387-4323. Failure to do so will result in a charged re-inspection to verify compliance.

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 fax to 909-387-4272.

More Information: 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

Ice cream bar was closed due to the lack of hot water. Grade card shall be posted when facility is reopened by EHS.

General manager received PEP Talk.

A handout of Elevated Risk Inspection Frequency was explained and left with managers.

A handout of Missing Food Handler Cards was explained and left with the person in charge. Person in charge was informed regarding to a possible billable follow up inspection with a minimum charge of \$122.50 if this violation is not complied 100% within 14 days from this date.

Signature(s) of Acknowledgement

NAME: Candace Irvin
TITLE: Store manager.