

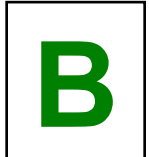


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME COFFEE KLATCH		DATE 12/10/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 10/31/2022
LOCATION 8916 FOOTHILL BL C, RANCHO CUCAMONGA, CA 91730			INSPECTOR Amanda Tieu	
MAILING ADDRESS 8767 OYNX AV, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
TIME IN 3:20 PM	TIME OUT 5:59 PM	FACILITY ID FA0002801	RELATED ID PR0009481	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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.](#)

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

- 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 & excl			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 prop	+	⊗	2
○ In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗	2
○ In	○ N/O N/A 8. Time as a public health control; procedures & record			4 2
○ In	○ N/O N/A 9. Proper cooling methods			4 2
○ 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	+	⊗	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 ⊗

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, display			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		4	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	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	⊗
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, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 12/10/2021
Violation Reference -

Inspector Comments: 1) Observed an employee not discard her gloves and wash her hands after wiping the cold holding preparation table with a soiled wiping cloth and then proceed to touch bread.

2) Observed an employee not wash her hands prior to donning new gloves during active food preparation.

Employees are required to change gloves when changing tasks and when gloves become worn, damaged, soiled, or contaminated. Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Corrected on site: Employee was immediately instructed to discard her gloves and bread at this time. See VC&D. Employee was instructed to wash her hands prior to donning new gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>



Public Health
Environmental Health Services

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7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS

4

Compliance date not specified
Complied on 12/10/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) [REPEAT VIOLATION] The following approximate items was observed within the sandwich cold holding preparation unit:

- (2) Plastic wrapped ham/bacon, tomato, and cheese sandwiches measured 50 F to 51 F
- (5) Plastic wrapped ham/bacon, tomato, and cheese sandwiches measured 45 F to 48 F
- (9) Plastic wrapped turkey sandwiches measured 51 F to 54 F
- (4) Plastic wrapped turkey sandwiches measured 48 F to 46 F
- (6) Bacon wraps measured 48 F to 46 F
- Plastic container of liquid egg measured 48 F

Observed the time marking on the above items stating: 12:10 PM, approximately 4 hour prior to the time of measurement. Observed the ambient temperature of the sandwich cold holding preparation unit measured 49 F.

Corrected on site: The lead voluntarily discarded (9) turkey sandwiches and (2) ham/bacon sandwiches at this time. See VC&D. Manager relocated the (5) ham/bacon sandwiches, (4) turkey sandwiches, (6) bacon wrapped, and liquid egg into a one-door reach-in refrigerator unit to facilitate rapid cooling.

*NOTE:

The facility is hereby instructed to discontinue the use of the sandwich cold holding preparation unit for storage of potentially hazardous foods until the necessary repairs have been completed. Contact Environmental Health Services at 1-800-442-2283 prior to using the equipment.

A follow up inspection will be conducted on or after 12/14/2021 to verify compliance.

Failure to comply may result in future billable follow up inspections.

2) Observed a baked cheese danish stored on a metal tray with no means of temperature control located below the oven. Observed the baked cheese danish measured 71 F. Per lead, after the baked cheese danish is cooled, it is then stored on a metal rack located left of the microwave. According to the lead, the cheese danish will be discarded by the end of the night. The baked cheese danish was baked one hour prior to the time of measurement.

Observed the box packaging of the frozen cheese danish stating the following, PERISHABLE KEEP FROZEN." Observed the nutrition label stating the cheese danish contains eggs and milk.

Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

*NOTE:

If time as a public health control is used to maintain potentially hazardous foods, the following criteria must be followed:

- a) Written procedures must be maintained on site and available for inspection.
- b) Written logs must be maintained for all foods that are maintained outside temperature control.
- c) Time markings must be on the foods which describes the scheduled discard time, not to exceed four hours.

Ensure all food are discarded if held out of temperature for more than 4 hours.

Corrected on site: The lead was instructed to put a time markings on the baked cheese danish and all other baked goods that contain eggs, milk, or any dairy product at this time. The lead was educated on proper time as a public health control procedures at this time.

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>



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	Compliance date not specified Complied on 12/10/2021 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed an employee not discard her gloves after wiping the sandwich cold holding preparation table with a soiled wiping cloth and then proceed to touch (2) slices of bread. Per lead, the employee was preparing a sandwich for a customer. Immediately discontinue this practice. All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Corrected on site: The employee was immediately instructed to discard the bread at this time. See VC&D.
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>

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 black-mold like substance accumulating on the top interior panel next to the ice chute inside the ice machine. Observed the mold-like substance not in contact with the ice at this time. Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.
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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>

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1) Observed the following items unlabeled at this time: -Unknown white powder stored within a glass container located left of the facility's computer. Per manager, the powder was a mixture of brown sugar and stone powder -A bulk container of unknown white powder stored below the metal dry storage rack. Per lead, the powder was sugar. -A bulk container of unknown brown powder stored below the metal dry storage rack. Per lead, the powder was coco/chocolate. Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable. 2) Observed a bulk container of hot coco powder stored on the flooring next to the 3 compartment sink. Discontinue practice. Ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination.
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

More Information: https://youtu.be/km4FCy_IQ44



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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: 1) Observed dust accumulation within the wooden shelving behind the hot water heater located on the bottom right by the cash register.

2) Observed brown debris accumulating on the wooden shelving of the water heater for the ahdnwash sink.

Clean and sanitize the above items. Ensure all nonfood contact surfaces of utensils and equipment is maintained clean.

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 a torn gasket for the two-door reach-in refrigerator unit located across the ice machine.

Repair gasket and ensure all equipment is maintained in good repair.

2) Observed an oven located across the facility's computer. Per lead, the oven was recently purchased and installed. According to the lead, the facility plans to replace (2) upright refrigerator units located across the 3 compartment sink at a later date.

Ensure all equipment and utensils shall be approved, installed properly, and meet applicable standards.

*NOTE:

The lead was instructed prior to purchase/installation or removal of equipment the facility must obtain approval first by SB County Plan Check Program at 1-800-442-2283.

Failure to comply may result in future billable follow up inspections.

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: [REPEAT VIOLATION] Observed the following carbon dioxide tanks not chained to a rigid structure:

-(1) carbon dioxide tank located on the flooring left of the 3 compartment sink
-(1) carbon dioxide tank located on the flooring at the dry storage area across the mop sink

Ensure all carbon dioxide tanks are securely fastened to a rigid structure.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed insufficient air gap between drain pipe and floor sink under the 3 compartment sink and right of the ice machine.

Provide a minimum of 1 inch or twice the diameter of the drain pipe (whichever is greater) between the top of the floor sink and the bottom of the drain pipe.

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)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: Observed an approximately 0.25 inch opening located at the wooden panel on the ceiling located above the metal dry storage rack of to-go cups.

Eliminate all holes, gaps, cracks and crevices to prevent entrance of vermin.

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)

52. VC & D

POINTS

0

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

Inspector Comments: The manager has voluntarily consented to the condemnation and destruction of the following items:

- (2) Plastic wrapped ham/bacon, tomato, and cheese sandwiches measured 50 F to 51 F
- (9) Plastic wrapped turkey sandwiches measured 51 F to 54 F
- (2) slices of bread

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
- A permit suspension (closure) on your last graded inspection.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



Public Health
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On this date, a grade "B" card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245. When ready for re-inspection, contact 800-442-2283.

The following documentation was provided at this time:

- 1) Top 5 CDC Risk Factors
- 2) Request for Re-Score Inspection
- 3) Food Facility Risk Based Inspection Frequency
- 4) Time as a Public Health Control Template
- 5) How to Keep Food Out of the Danger Zone
- 6) Handwashing Done Right!

*NOTE:

- 1) PEP talk video was given to the facility.
- 2) A follow up inspection will be conducted on or after 12/14/2021 to verify the sandwich cold holding preparation unit is capable of maintaining a minimum cold holding temperature of 41 F or below.

Failure to comply may result in future billable follow up inspections.

- 3) *No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the shift lead*

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 SIGNATURE

NAME: JOLAINE CHAMBERS
TITLE: LEAD