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.

Reduce food loss, and feed those in need by donating your surplus food. Learn more about donating surplus food.

<table>
<thead>
<tr>
<th>NUMBER</th>
<th>CODE</th>
<th>DESCRIPTION</th>
<th>Corrected or Not</th>
<th>Major Violation</th>
<th>Out of Compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td></td>
<td>Demonstration of knowledge; food safety certification</td>
<td>COS</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>2.</td>
<td></td>
<td>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</td>
<td>MAJ</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>3.</td>
<td></td>
<td>Preventing contamination by hands</td>
<td>COS</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>4.</td>
<td></td>
<td>TIME AND TEMPERATURE RELATIONSHIPS</td>
<td>MAJ</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>5.</td>
<td></td>
<td>Protection from contamination</td>
<td>COS</td>
<td>N/O</td>
<td>N/A</td>
</tr>
</tbody>
</table>

** FOOD FROM APPROVED SOURCES **

- 15. Food obtained from approved source
- 16. Compliance with shell stock tags, condition, display
- 17. Compliance with Gulf Oyster Regulations
- 18. Compliance with variance, specialized process, and HACCP Plan
- 19. Consumer advisory provided for raw or undercooked foods

** CONSUMER ADVISORY **

- 20. Licensed health care facilities/public and private schools; prohibited foods not offered

** HIGHLY SUSCEPTIBLE POPULATIONS **

- 21. Hot and cold water available
- 22. Sewage and wastewater properly disposed
- 23. No rodents, insects, birds, or animals

** WATER/HOT WATER **

- 24. 21. Hot and cold water available
- 25. 4.2

** LIQUID WASTE DISPOSAL **

- 26. 22. Sewage and wastewater properly disposed
- 27. 4

** VERMIN **

- 28. 23. No rodents, insects, birds, or animals
- 29. 4

** SUPERVISION **

- 30. 24. Person in charge present and performs duties
- 31. 1

** PERSONAL CLEANLINESS **

- 32. Personal cleanliness and hair restraints
- 33. 1

** GENERAL FOOD SAFETY REQUIREMENTS **

- 34. Food separated and protected
- 35. 27. Food separated and protected

** FOOD STORAGE/DISPLAY/SERVICE **

- 36. Food storage; food storage containers identify
- 37. 30. Food storage; food storage containers identify

** EQUIPMENT/UTENSILS/LINENS **

- 38. Food properly labeled & honestly presented
- 39. 32. Food properly labeled & honestly presented

** PHYSICAL FACILITIES **

- 40. Plumbing; proper backflow devices
- 41. 41. Plumbing; proper backflow devices

** PERMANENT FOOD FACILITIES **

- 42. Garbage and refuse properly disposed; facilities
- 43. 42. Garbage and refuse properly disposed; facilities

** SIGNS REQUIREMENTS **

- 44. 43. Toilet facilities: properly constructed, supplied, c
- 45. 44. Premises; personal/cleaning items; vermin-proof

** COMPLIANCE & ENFORCEMENT **

- 46. 45. Floor, walls, ceilings; bull, maintained, and clean
- 47. 46. No unapproved private homes/living or sleeping

** OWNER **

- 48. 47. Signs posted; last inspection report available
- 49. 48. Food handler cards

** FACILITY ID **

- 50. 49. Permits Available
- 51. 50. Restrooms Required

** RESULT **

- 52. 51. Plan Review
- 53. 52. VCAD

** ACTION **

- 54. 53. Impoundment
- 55. 54. Permit Suspension
### 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

**Points:** 4  
**Compliance date not specified**  
**Complied on 10/11/2022**  
**Violation Reference:** -  

**Inspector Comments:** Observed food employee assembling raw chicken on metal sticks. Then, the food employee grabbed door handle of walk-in refrigerator to open the door without washing his hands first. Then, the food employee put the container of chicken inside the refrigerator.  

Ensure hands are properly washed between changing task from handling raw chicken to opening the door.  

Corrected on site. The employee was instructed to wash his hands properly and sanitize the door handle of the walk-in refrigerator.

**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))


### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

**Points:** 4  
**Compliance date not specified**  
**Complied on 10/11/2022**  
**Violation Reference:** - HSC - 113984(e), 114097, 114099  

**Inspector Comments:** During the active manual warewashing of food equipment, wash water temperature in the 3-compartment sink was measured at 83 F. Per manufacturer's instruction, it stated to wash with hot water.  

Ensure water temperature of wash water is at least 100 F or as specified on the cleaning agent manufacturer's label instructions.  

Corrected on site. The owner was instructed to rewash and sanitize the food equipment.

**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](https://youtu.be/Gz6zPqZtv2s)

### 22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

**Points:** 2  
**Compliance date not specified**  
**Not In Compliance**  
**Violation Reference:** - HSC - 114197  

**Inspector Comments:** Observed liquid waste water overflowing to floor when food employee emptied water from basin of 3-compartment sink.  

Ensure liquid waste water drains properly to floor sink without overflowing.  

Corrected on site. The employee cleaned and sanitized the floor. The water was later observed draining properly to floor sink.

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

1. Observed four bulk containers of raw marinated chicken uncovered in walk-in refrigerator. These open containers of chicken were observed stored directly underneath rusty shelves.

   - Move the box of tortilla from the trash bin. Maintain the containers chicken covered to prevent possible contamination.

2. Observed container of soup base stored inside restroom. Per owner, this restroom is not in use.

   - Remove the container of soup base from the restroom. Ensure all food items are stored properly so that they are protected from possible contamination.

**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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

**Points:** 1

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC -**

114047, 114049, 114051

**Inspector Comments:**

Observed one crate of seasoning bottles stored directly on floor underneath shelf adjacent to floor sink for 3-compartment sink. Observed liquid waste water in contact with the crate when water over flooded from the sink. See violation #22.

   - Store all food items at least 6 inches off the floor to prevent dust, splash, vermin, or other forms of contamination or adulteration. Clean and sanitize the bottles of seasoning.

**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/kmdFCy_IQ44](https://youtu.be/kmdFCy_IQ44)

33. NONFOOD-CONTACT SURFACES CLEAN

**Points:** 1

**Compliance date not specified**

**Not In Compliance**

**Violation Reference - HSC -**

114115 (c)

**Inspector Comments:** Observed rust formation on green shelves inside the walk-in refrigerator.

   - Clean and shelf free from the rust formation.

**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:** Observed take-out containers of salsa stored inside True glass door refrigerator.

   - Per manufacturer's instruction, the unit is listed for the storage and/or display of packaged or bottled products. Note: Internal temperatures of salsa was measured below 41 F.

   - Do not store open food items, including salsa, inside the True glass door refrigerator. Ensure all equipment is approved, installed properly, and meet applicable standards.

**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: 1. Observed multiple boxes of take-out containers stored in restroom. Per owner, this restroom is not in use.

Move the boxes of take-out containers from the restroom.

2. Observed handle of measuring cup in direct contact with rice in bulk container.

Store the measuring cup so that the handle does not come in contact with food. Ensure all food contact surfaces are stored properly.

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, 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, 114188.1

Inspector Comments: Observed pipe missing below rear handwashing sink located next to mop sink.

Provide the missing pipe below the rear handwashing sink.

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)

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 organizations.

Overall Inspection Comments

A "B" grade card was posted.

Following handouts were provided:
1. AB 1276 Single-use foodware & condiments
2. Top 5 CDC risk factors
3. Protecting public health one minute at a time
4. Request for a rescore grade inspection.
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: CHINO POLLO
LOCATION: 3686 RIVERSIDE DR A, CHINO, CA 91710
DATE: 10/11/2022
INSPECTOR: Sujin Lee

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: Patricia Mendez
TITLE: Owner