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.

CAL CODE OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>DATE</th>
<th>RE-INSPECTION</th>
<th>PERMIT</th>
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<tr>
<td>NAJWA'S</td>
<td>10/14/2022</td>
<td>10/28/2022</td>
<td>1/31/2023</td>
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</tbody>
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LOCATION
24711 REDLANDS BL, LOMA LINDA, CA 92354

MAILING ADDRESS
24711 REDLANDS BLV STE B, LOMA LINDA CA 92354

TIME IN TIME OUT FACILITY ID RELATED ID PE
2:15 PM 3:37 PM FA0028902 PR0037697 1621

LOCATION
24711 REDLANDS BL, LOMA LINDA, CA 92354

MAILING ADDRESS
24711 REDLANDS BLV STE B, LOMA LINDA CA 92354

TIME IN TIME OUT FACILITY ID RELATED ID PE
2:15 PM 3:37 PM FA0028902 PR0037697 1621

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.

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SCORE 93
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: NAJWA'S
LOCATION: 24711 REDLANDS BL, LOMA LINDA, CA 92354
DATE: 10/14/2022
INSPECTOR: Karina Robles

54. PERMIT SUSPENSION

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: Violations observed on this date posed an imminent health hazard to public health. The health permit to operate is hereby suspended and the facility ordered closed.

Reopening may be conducted during closed office hours by contacting the Emergency Communication Center at 1(800)-472-2376 or during business hours Monday through Friday 8:00 AM - 5:00 PM contact San Bernardino County Environmental Health Services Office at 1(800)422-2283.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

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

Inspector Comments: Observed active ware washing overflow from the floor sink located beneath the three (3) compartment sink. Floor sink designated for draining of the three (3) compartment sink, preparation sink, and singular hand washing sink. Wastewater overflow was observed when two sinks were in use.

Take the necessary steps required to ensure that the drain is fully functional and capable of fully draining at all times. A food facility shall not operate if there is sewage overflowing or backing up in the facility.

At this time facility is closed due to imminent health hazard. The affected areas must be cleaned and sanitized prior to reopening approval from San Bernardino County Environmental Health Services.

Reopening may be conducted during closed office hours by contacting the Emergency Communication Center at 1(800)-472-2376 or during business hours Monday through Friday 8:00 AM - 5:00 PM contact San Bernardino County Environmental Health Services Office at 1(800)422-2283.

Follow-up inspection will be required to confirm imminent health hazard has been corrected.

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

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: 1) Observed the following food items stored on the floor in the back dry storage area:
- two (2) Canned food containers in carbon packaging
- two (2) Water bottle package
- one (1) Cardboard box package of 'Fancy Tomato Ketchup'
- two (2) Bulk Canola Fry Oil
- one (1) Bulk produce bag of purple radish
- two (2) Bulk produce bags of onions
- an estimate of four (4) miscellaneous cardboard boxes

All food shall be stored at least 6 inches above the floor on approved shelving in an approved location to prevent possible contamination.

2) Observed food containers with illegible/missing labeling of food content located beneath the baking oven.

All food that is not easily identifiable shall be in approved containers and labeled as to contents.

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
### 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

**Compliance date not specified**

**Inspector Comments:** Observed one (1) light bulb with insufficient lighting over grill stove top. Ensure adequate lighting is provided in all areas to facilitate cleaning and inspection.

**Violation Reference:** - HSC - 114149, 114149.1

**Points:** 1

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6” beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

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

**Compliance date not specified**

**Inspector Comments:** Observed thin aluminum sheets covering wooden ceiling material in the back dry storage area. Ensure walls/ceilings shall have durable, smooth, nonabsorbent, and washable surfaces.

**Violation Reference:** - HSC - 114143 (d), 114266

**Points:** 1

**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))

**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**

Placed Notice of Closure Sign on this date. DO NOT REMOVE, RELOCATE OR MOVE Notice of Closure. Non-compliance may result in charged follow-up inspection at an hourly rate of $245. Please contact us at 1(800) 442-2283 for questions or schedule a reinspection to reinstate health permit.

**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](#).
| FACILITY NAME | NAME: Nada  
|              | TITLE: Manager |
| LOCATION     | LOCATION | LOCATION |
| NAJWA'S      | 24711 REDLANDS BL, LOMA LINDA, CA 92354 |
| DATE         | DATE     | DATE |
| 10/14/2022   | DATE     | 10/14/2022 |
| INSPECTOR    | INSPECTOR | Karina Robles |

**Signature(s) of Acknowledgement**

No Sig