



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME FALAFELO HOUSE		DATE 4/28/2021	REINSPECTION DATE 5/12/2021	PERMIT EXPIRATION 1/31/2022
LOCATION 1386 E FOOTHILL BL M, UPLAND, CA 91786			INSPECTOR Jin Lee	
MAILING ADDRESS 1386 E FOOTHILL BLVD STE M, UPLAND CA 91786			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:10 PM	TIME OUT 3:20 PM	FACILITY ID FA0012160	RELATED ID PR0000244	PE 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.



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				
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		+		⊗
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		+	⊗	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
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			4	⊗
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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
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	⊗
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	⊗

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	



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED MAJOR

POINTS 4	Compliance date not specified Complied on 4/28/2021	Inspector Comments: Observed 2 severely dented cans on dry food storage shelf.
	Violation Reference - HSC - 113967, 113976,	Remove dented/damaged cans as soon as possible from the storage shelves. Corrected on site. The dented/damaged cans were removed by the owner.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified
	Complied on 4/28/2021
	Violation Reference - HSC - 113947-113947.1

Inspector Comments: Observed the owner unable to demonstrate the propr sanitizer level at the sanitizer compartment sink.

Ensure to process all multi-use utensils using the following steps:

- 1). Compartment #1 - Wash / Soap - Soap and hot water (Water at least 100 F).
- 2). Compartment #2 – Rinse - Hot water rinse
- 3). Compartment #3 - Sanitizer - Contact with chlorine at a minimum of 100 ppm for a minimum of 30 seconds.
- 4) Air Dry – Air-dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The owner was trained and educated as to the proper level of sanitizer and procedure.

2. Observed the owner to be unsure of proper cooling methods.

Rapidly cool all potentially hazardous foods from 135 F to 71 F within two (2) hours and from 70 F to 41 F within four (4) hours; a total of six hours using approved cooling methods.

Approved cooling methods include:

- 1). Placing the food in shallow, heat-conductive pans.
- 2). Separating the food into smaller or thinner portions.
- 3). Using rapid cooling equipment such as chill blasters.
- 4). Adding ice as an ingredient.
- 5). Using ice paddles.
- 6). Placing containers in an ice bath, stirring food frequently.
- 7). In accordance to an approved HACCP Plan When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

3. Observed the owner was not able to demonstrate properly cooking temperature at the time of this inspection.

Minimum cooking temperature and time as follow.

1. Poultry, comminuted poultry (ground turkey/ground chicken), baluts, stuffed fish / meat / poultry shall be heated to 165 degree F for 15 seconds.
2. Comminuted meat (ground beef/hamburger/ground pork), injected meats, and raw shell eggs not cooked per request for immediate service shall be heated to 155 degree F for 15 sec.
3. Single pieces of beef, lamb, veal, and pork; fish, or eggs served for immediate service shall be heated to 145 degree F for 15 sec. unless otherwise requested by the customer or disclosed.
4. Fruits and vegetables that are cooked for hot holding shall be cooked to a minimum temperature of 135 degree F.

Corrected on site. The owner was educated and trained as to proper cooking temperature and time.

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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 4/28/2021
Violation Reference -

Inspector Comments: 1. Observed paper towels not to be dispensed from the paper towel dispenser at the front handwashing sink.

Provide and maintain paper towels to the front hand sink at all times.

Corrected on site. The owner repair the paper towel dispenser and provided the paper towels.

2. Observed the owner washed the white wiping sanitizer cloth at the front handwashing sink.

All handwashing facilities must be used for handwashing purpose only.

Corrected on site. The owner educated to use the handwashing sink for washing hands only.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: The maximum hot water temperature at the preparation sink and the mop sink was measured at 115 degree F.

Maintain the hot water at the preparation sink and the mop sink at a high temperature of a minimum of 120 degree F.

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)

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Complied on 4/28/2021
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed raw shell eggs to be stored over cabbage and other vegetables in the walk-in refrigerator.

Discontinue this practice. Store raw shell eggs in an area separate from ready to eat foods.

Corrected on site. The raw shell eggs were stored in the bottom storage rack by the owner.

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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1. Observed grease buildup on the exhaust ventilation hood filters above the stove and griddle in the kitchen.
2. Observed dust buildup on fan guards in the walk-in refrigerator.

Maintain all equipment to be kept in a clean and sanitary condition.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed no sanitizer test strip in this facility. Observed chlorine sanitizer was used and measured at 200 ppm. Provide and maintain chlorine sanitizer test strips for purposes of measuring sanitizer concentrations at the cloth sanitizer bucket and 3-compartment sink sanitizer compartment.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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 a leaky faucet at the mop sink. Repair/replace the faucet. All equipment must be fully operative and in good repair.
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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 unsecured and unchained CO2 cylinders in the dry storage room. Chain and secure all CO2 cylinders when stored in this facility. 2. Observed a vertical broiler skewer holder to be stored directly on the floor in the walk-in freezer. Cleaned equipment and utensils must be protected from contamination or stored at least 6 inches above the floor.
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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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Complied on 4/28/2021 Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a wet white wiping cloth to be stored on the front kitchen preparation table. Discontinue this practice. Store all wiping cloths in a clean and sanitary manner and in a cloth sanitizer bucket between uses. Corrected on site. The wet wiping cloth was removed and stored in the sanitizer bucket under the vertical broiler.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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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: 1. Observed the rear exit door air curtain not to be door activated when opening the rear exit door. Maintain this air curtain to be door activated and operational to prevent the entrance of flies. 2. Observed gaps on top of the rear exit screen door and under the rear exit door. Enclose the gaps to prevent the entrance of vermin.
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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)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed two (2) food handler(s) without current, valid San Bernardino County food handler card(s). Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in unannounced billable reinspections to verify compliance.
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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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

49. PERMITS AVAILABLE

POINTS 0	Comply by 4/29/2021 Not In Compliance Violation Reference - HSC - 114067 (b, c), 114381 (a)	Inspector Comments: Observed a new business name, King Falafel, posted at this building. The owner stated this food facility ownership has changed on April 1st, 2021. Observed no submission of transfer ownership. The application of transfer ownership was provided on this date. Submit the application of transfer ownership to San Bernardino County health department within 72 hours. Non-compliance will result in billable reinspections and/or the facility closure.
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Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)



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CV. COVID-19 OBSERVATIONS

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: In Compliance:

- Training/Employee Health - Observed owners and owner's wife were trained on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them.
- Disinfection Protocols: The employee stated all surfaces and high touch contact points were cleaned and sanitized every hour. Observed alcohol spray bottles and the chlorine sanitizer bucket near front handwashing sink.
- Physical Distancing Guidelines: Observed social distancing (at least 6 feet) between employees and customers at the time of this inspection. Observed 6 feet marks on the floor.

Out of Compliance:

- Risk Assessment and Site-Specific Protection Plan - Observed no detailed risk assessment and implement a site-specific protection plan.
- Control Measures - Inspector was not screened upon enter the facility.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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

A letter grade "B" was posted on the window next to the front entrance.

- A COVID survey handout was provided.
- A Compliance Manager Program was introduced, and the handout was provided.
- A Food Facility Risk Based Inspection Frequency handout was provided.
- A Re-Score form was provided.
- A Pep Talk was presented to the manager.
- A Top 5 CDC Risk Factors handout was provided.
- A Danger Zone handout was provided.
- A Cooling Hot Food Safely handout was provided.
- A Missing Food Handler Cards - Inspectors handout was provided.
- A Three Compartment Sink Dishwashing Handout was provided.

Observed new business name posted at the facility.
Observed no food manager certificate, however, this food facility ownership has changed on April 1st. 2021. Observed the owner has two locations, Rancho Cucamonga and Upland.
The owner stated only one new Tandoori oven added to this kitchen.



Public Health
Environmental Health Services

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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 SIG

NAME: Abdalkarim Rayyan
TITLE: Owner