



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SONIC DRIVE IN</b>		DATE 6/11/2021	REINSPECTION DATE 6/25/2021	PERMIT EXPIRATION 10/31/2021
LOCATION 11370 4TH ST, RANCHO CUCAMONGA, CA 91730			INSPECTOR George Gonzales	
MAILING ADDRESS 6800 OWENSMOUTH AVE SUITE 260, CANOGA PARK 91303			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:09 PM	TIME OUT 5:34 PM	FACILITY ID FA0021032	RELATED ID PR0028225	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 81**

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop			4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span> 2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span> 4	2
<span style="color: green;">○</span> In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	<span style="color: red;">⊗</span> 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SONIC DRIVE IN	DATE 6/11/2021
LOCATION 11370 4TH ST, RANCHO CUCAMONGA, CA 91730	INSPECTOR George Gonzales

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 6/11/2021 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed the following:  1. Cut tomatoes measured at 58 F in the preparation refrigerator next to the fryer. 2. Chili beans measured at 125 F in the hot holding unit next to the preparation refrigerator next to the fryer.  Operator stated the items above were prepared and placed out this morning at 10am, five (5) hours prior to inspection.  3. Soft serve measured 48.5 F in machine one (1) near the drive-thru window. The thermometer inside the machine measured 49 F.  Employee stated the soft serve was placed inside the machine 30 minutes prior to inspection but stated gasket was in disrepair.  Soft serve machine two (2) near the ice machine measured below 41 F.  NOTE: Employee was instructed to discontinue use of soft serve machine one (1) and to use machine two (2) until unit is in good repair.  Ensure all potentially hazardous foods are held at or below 41 F or at 135 or above.  NOTE: Corrected site. Operator discarded items. See VC&D.
---------------------------	---	--

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed a wet wiping cloth inside of the hand wash sink near the drive-thru window.  Ensure hand wash sinks are fully accessible and unobstructed for proper handwashing.
---------------------------	--	---

**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)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed the following:  1. Wet sanitizer between clean stacked dishes above the 3-compartment sink.  Discontinue this practice. Allow sanitizer to adequately dry before storage and reuse.  2. Observed mold-like build-up inside of the ice machine on the ice deflector.  Thaw, clean, and sanitize ice machine regularly to prevent possible contamination.
---------------------------	--	---

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



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SONIC DRIVE IN	DATE 6/11/2021
LOCATION 11370 4TH ST, RANCHO CUCAMONGA, CA 91730	INSPECTOR George Gonzales

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed several containers of uncovered foods in the reach-in door refrigerator a the 3-compartment sink nd inside the walk-in refrigerator.  Discontinue this practice. Provide and maintain covers to food containers to prevent possible contamination.
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed several unlabeled squeeze sauce bottles throughout the facility.  Provide and maintain labels to food containers when the contents are not readily identifiable.
	Violation Reference - HSC - 114047, 114049, 114051	

**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))

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed heavy dust accumulation on several air vents throughout the facility.  Clean and maintain air vents to prevent possible contamination.
	Violation Reference - HSC - 114115 (c)	

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

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed the following:  1. Heavy ice build-up in the reach-in freezer near the fryer. 2. Heavy ice build-up along the pipes in the walk-in freezer.  Clean and maintain units to ensure it is fully operative, in good repair, and to prevent possible food contamination.
	Violation Reference - HSC - 114130, 114130.1, 114130	

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed the following:  1. Clean dishes and utensils placed on heavily soiled wire racks above the 3-compartment sink.  Clean and maintain wire racks to prevent possible contamination.  2. A scoop inside a container of flour with the handle in direct contact with the flour.  Discontinue this practice. Ensure handles are facing upright to prevent possible contamination.
	Violation Reference - HSC - 114074, 114081, 114119	

**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)



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SONIC DRIVE IN</b>	DATE <b>6/11/2021</b>
LOCATION <b>11370 4TH ST, RANCHO CUCAMONGA, CA 91730</b>	INSPECTOR <b>George Gonzales</b>

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed heavy grease build-up in the grease filters above both exhaust hoods above the fryers.  Clean and maintain grease filters to provide adequate ventilation.
	Not In Compliance	
	Violation Reference - HSC - 114149, 114149.1	

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following:  1. The floor drain under the soda machine by the entrance door to have heavy food build-up and accumulation. 2. Heavy food accumulation and mold-like build-up in the floor drain under the ice machine.  Clean and maintain floor drains to ensure proper waste waster disposal.  3. No air gap in the floor drain under the ice machine.  Provide an ~ one (1) inch air gap to prevent possible waste water back flow.
	Not In Compliance	
	Violation Reference - HSC - 114171, 114189.1	

**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)

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

POINTS <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the air curtain non-operational during inspection.  Ensure air curtain is fully operational and on to prevent possible vermin harborage.  NOTE: Corrected on site. Operator turned the air curtain on.
	Not In Compliance	
	Violation Reference - HSC - 114067 (j), 114123	

**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)



### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME <b>SONIC DRIVE IN</b>	DATE <b>6/11/2021</b>
LOCATION <b>11370 4TH ST, RANCHO CUCAMONGA, CA 91730</b>	INSPECTOR <b>George Gonzales</b>

#### 48. FOOD HANDLER CERTIFICATION

**POINTS**  
**3**

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

**Inspector Comments:** Observed three (3) food service workers without a valid San Bernardino County food handler card.

Ensure all food service workers provide and maintain a valid San Bernardino County food handler card.

A missing food handler verification form was provided on this date. Ensure to complete and submit this form along with copies of all missing food handler cards to San Bernardino County Environmental Health Services by 06/25/2021 to avoid a billable re-inspection at a minimum rate of \$122.50 per half hour.

**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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

#### 52. VC & D

**POINTS**  
**0**

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

**Inspector Comments:** The following items were voluntarily condemned and destroyed by the operator:

1. One (1) pan of tomatoes ~ five (5) oz.
2. One (1) pan of chili beans ~ eight (8) pounds.
3. Two (2) packets of soft serve ~ five (5) pounds.

**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



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SONIC DRIVE IN	DATE 6/11/2021
LOCATION 11370 4TH ST, RANCHO CUCAMONGA, CA 91730	INSPECTOR George Gonzales

A "B" placard was placed on this date.

DO NOT REMOVE, OBSTRUCT, OR ALTER GRADE CARD.

A PEP talk was provided to the operator.

The following documents were presented to the operator:

1. Request for re-score form.
2. Top 5 CDC risk factors form.
3. Food safety procedures form.
4. Food handler verification form.

NOTE: A missing food handler verification form was provided on this date. Ensure to complete and submit this form along with copies of all missing food handler cards to San Bernardino County Environmental Health Services by 06/25/2021 to avoid a billable re-inspection at a minimum rate of \$122.50 per half hour.

NOTE: A reinspection will be conducted in 06/15/2021 to ensure soft serve machine one (1) is fully operative and can provide a minimum of 41 F for the soft serve.

**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: George  
TITLE: General Manager