

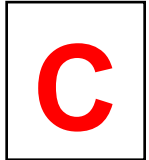


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GUS JR #14		DATE 8/21/2018	REINSPECTION 9/04/2018	PERMIT 9/30/2018
LOCATION 444 W MILL ST, SAN BERNARDINO, CA 92401			INSPECTOR Mary Ann Holt	
MAILING ADDRESS 15888 LAUREL BRANCH CT, RIVERSIDE CA 92503			IDENTIFIER: None SERVICE: 033 - Re-score Grade Inspection RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:23 AM	TIME OUT 11:37 AM	FACILITY ID FA0010067	RELATED ID PR0001135	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 70

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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				
○			4	
2. Communicable disease; reporting, restrictions & ex				
○	N/O			2
3. No discharge from eyes, nose, and mouth				
○	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used pro				
○				2
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	+	⊗	2
7. Proper hot and cold holding temperatures				
In	○	N/A		2
8. Time as a public health control; procedures & record				
In	N/O	+	⊗	2
9. Proper cooling methods				
○	N/O	N/A		4
10. Proper cooking time & temperatures				
○	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	○	N/A		2
12. Returned and reserve of food				
In		+	⊗	2
13. Food in good condition, safe and unadulterated				
○	N/O	N/A		4
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○			4	
15. Food obtained from approved source				
In	N/O	○		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	○		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		○		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	○		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		○	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				
○			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
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 8/21/2018
Violation Reference -

Inspector Comments: Observed an employee wash hands at a hand wash sink where the hot water was turned off. Employee was observed to wash hands in cold water measuring less than 100 degrees F. Employee was informed to wash hands in 100 degree F warm water at the handwash sink in the back kitchen area.

Discontinue this practice and wash hands with soap and warm water (100 degrees F) between tasks. Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.

Corrected on Site.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>



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

POINTS
4

Compliance date not specified
Complied on 8/21/2018
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following food items were not held at the correct temperatures:

Hot Holding Temperatures are as follows measured in degrees F:

- 103 cooked chicken
- 115 chorizo
- 124 chile verde
- 130 chile
- 128 refried beans
- 76 fried chicken

Employee stated food items were placed there at 6 in the morning. Employee (cook) was informed to reheat all of the food items stated above and place them back into the hot holding unit.

Cold Holding Temperatures are as follows measured in degrees F: (Front kitchen cook line)

- 51 raw hamburger meat
- 50 raw chicken
- 50 raw steak
- 55 shredded american cheese
- 57 sliced tomatoes
- 60 sliced american cheese

Employee stated food items were placed there at 6 in the morning. Employee voluntarily discarded te food items.

Cold Holding Temperatures are as follows measured in degrees F: (Walk in refrigerator)

- 46 taquitos
- 45 cooked sausage
- 44 chicken soup
- 46 chile rojo
- 47 sliced ham
- 48 chile verde
- 60 green salsa

Employee stated food items were placed there at 6 in the morning. Employee voluntarily discarded te food items.

Ensure to maintain all potentially hazardous foods in cold holding at 41F or below or 135 degrees and above for hot holding.

Corrected on site.

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



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9. PROPER COOLING METHODS **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 8/21/2018 Violation Reference - HSC - 114000</p>	<p>Inspector Comments: Observed covered salsa rojo to measure 117 degrees F in the walk in refrigerator. Employee (cook) stated salsa was prepared in the morning at 6 am. Employee removed salsa from the walk in and placed salsa in a ice bath.</p> <p>The following are some ways potentially hazardous food can be cooled correctly: Approved cooling methods include;</p> <ol style="list-style-type: none"> 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 to protect from overhead contamination, in order to facilitate heat transfer from the surface of the food. <p>Ensure potentially hazardous foods are cooled rapidly from 135 to 70 within 2 hours and then from 70 to 41 within 4 hours or less for a total cooling time of 6 hours or less.</p> <p>Corrected on site. Salsa rojo was placed in a ice bath.</p>
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Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

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

POINTS 4	<p>Compliance date not specified Complied on 8/21/2018 Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: Observed water dripping from the ice guard onto the ice inside the ice machine where there is a heavy build up of excessive dirt debris on the ice guard.</p> <p>All food should be kept in good condition and unadulterated.</p> <p>Corrected on site. Ice was drained from ice machine.</p>
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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: <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 Not In Compliance Violation Reference - HSC - 113947-113947.1	<p>Inspector Comments: Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> ·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program ·National Registry of Food Safety Professionals- Food Protection Manager Certification Program ·National Restaurant Association-ServSafe® Food Protection Manager Certification Program ·Prometric Inc.- Food Protection Manager Certification Program <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at the facility in order to be valid.</p>
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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>

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p>Inspector Comments: Observed water measured at the mop sink to be 82 degrees F.</p> <p>Ensure hot water at a minimum of 120°F is required at all sinks in the facility as measured from the faucet</p>
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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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<p>Inspector Comments: Observed 3 dead roaches in the facility. One german roach by the unused three door reach in refrigerator, and two adult american roaches near the water heater in the basement.</p> <p>Ensure to take effective steps to eliminate roaches from the facility and maintain the facility clear of vermin.</p> <p>Note: Recommend if pest control is provided, provide adequate paperwork on site for review.</p>
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Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: Observed uncovered food in walk in freezer (chicken skewers, chicken patties, steak).</p> <p>Ensure all food are separated and protected from contamination. Ensure that foods are properly covered with approved lids or materials.</p>
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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.



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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: Observed heavy dirt debris build up in the two door reach in storage area below the hot holding unit. Ensure nonfood-contact surfaces of equipment are kept free of an accumulation of dust, dirt, food residue, or other debris.
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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 bowls and a paper cup used for scoops in the salt, flour, salt. Immediately discontinue using bowls and cups for scoops. Use only approved scoops with handles. Store handles upright out of food to prevent contamination. 2. Observed a severely broken ice scoop stored at the ice machine. Ensure to maintain equipment in good repair at all times.
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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: Observed CO2 container unchained near the soda storage area. Fasten all pressurized cylinders to a rigid structure.
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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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed air gap missing between draining pipe and floor sink at the hadnwash sink in the front service area and in the back kitchen area where the mop sink and ice machine drain into. Ensure all pipes draining into a floor sink have at least a 1 inch air gap.
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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 a personal drink stored near the coffee service area and in the back kitchen area on top of the small reach in refrigerator. Ensure to provide a designated space for employee's personal items separate from customer food and food contact surfaces.

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)

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed excessive food and dirt build up below the ice machine. 2. Observed broken base coving near the ice machine Ensure to provide cleaning and maintain in clean and good repair at all times. 3. Observed missing ceiling tile above the dry storage goods. 4. Observed large hole in the ceiling corner in the basement near the soda storage area. Ensure food facilities are kept fully enclosed.

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))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	Inspector Comments: Observed missing letter grade from window upon inspection. Manager placed grade card back onto window upside down. Ensure NOT to remove, relocate, or move the grade card once it has been posted by the Health Inspector.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



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52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following was discarded due to improper cold holding temperatures: - 51 raw hamburger meat - 50 raw chicken - 50 raw steak - 55 shredded american cheese - 57 slice tomatoes - 60 sliced american cheese - 46 taquitos - 45 cooked sausage - 44 chicken soup - 46 chile rojo - 47 sliced ham - 48 chile verde - 60 green salsa
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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

Overall Inspection Comments

Placed letter grade "C" card.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

If there are any questions, please contact us at 1 (800) 442 -2283.

Signature(s) of Acknowledgement

NAME: SNA
TITLE: