



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME FAT GREEK RESTAURANT		DATE 1/11/2019	REINSPECTION DATE 1/15/2019	PERMIT EXPIRATION 12/31/2019
LOCATION 33265 YUCAIPA BL, YUCAIPA, CA 92399			INSPECTOR Emmily Phan	
MAILING ADDRESS 33265 YUCAIPA BL, YUCAIPA CA 92399			IDENTIFIER: PEP	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:31 PM	TIME OUT 4:33 PM	FACILITY ID FA0008277	RELATED ID PR0005944	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 84

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	+	⊗	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			4	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	2
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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
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	⊗
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	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 1/11/2019
Violation Reference -

Inspector Comments: Observed an employee put on gloves without washing hands and begin to touch and prepare lettuce for an order of greek salad. The employee was immediately instructed to cease preparation and wash hands properly.

Discontinue this practice. All employees must thoroughly wash hands before changing tasks and before donning gloves. Ensure that glove usage when food handling is minimized to a single task/food item to prevent cross contamination.

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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments: A.) A Managers certificate was not observed this date.

Provide a food manager's certificate on site. At least one food handler with this business must obtain an approved food safety managers certificate within sixty (60) days of commencing operations.

There are currently four ANSI-approved organizations from which to obtain a food manager's certificate:
 · 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program (<<http://www.learn2serve.com/food-manager-certification>>)
 · National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager (<<http://www.nrfsp.com/>>)
 · National Restaurant Association: ServSafe Food Protection Manager Certification Program (<<http://www.servsafe.com>>)
 · Prometric Inc.: Food Protection Manager Certification Program (<<http://www.prometric.com>>)

A follow-up inspection will be conducted within sixty (60) days to verify compliance has been met with the Food Manager Certification. Ensure compliance has been met to avoid a billable reinspection. A billable reinspection will be charged at an hourly rate of \$245 with a minimum of 30 minutes.

B.) Observed the cook unable to demonstrate knowledge in regards to cooking temperatures of meat. Training was provided on this date.

Ensure all employees are able to demonstrate knowledge in food safety as it pertains to their particular job description.
Provide regular trainings to employees on proper food handling practices.

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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">2</div>	Compliance date not specified Complied on 1/11/2019 Violation Reference -	Inspector Comments: Observed the following: - Knob for cold water at back hand wash sink observed to be nonfunctional and loose at beginning of inspection. Per operator, the cold water had been turned off due to the cold water knob not being able to shut off the water supply when turned on. Per operator, repairs will be made to the sink. - An employee washing a personal item inside the front hand wash sink. Repair the knob fixture for the cold water at the back hand wash sink. Maintain running hot and cold water at the all hand wash sinks. Discontinue utilizing hand wash sinks for purposes other than hand washing. A follow-up inspection will be conducted on or after 1/15/19 to verify that the kitchen hand wash sink has both running hot and cold water supplied.
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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)

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	Inspector Comments: A.) Observed a container of methanol chafing gel being stored on a rack directly above cases of beverages for consumer consumption near the drive-thru window. Ensure that all chemicals are stored below or away from products available for consumer consumption. B.) Observed two spray bottles containing chemicals stored underneath the front hand wash sink to be unlabeled. Label all liquid spray bottles as to the common name of the cleaning solution.
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Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114087, 114089	Inspector Comments: Observed two containers of white powder to be unlabeled inside the dry food storage rack. Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.
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Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)



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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 the following:
- Heavy grease accumulation underneath the ventilation hood in the cook's line. Per operator, the ventilation hood is cleaned once per month.
- Heavy grease and dried food debris underneath the griddle in the cook's line.
- Heavy grease and oil accumulation underneath the hot holding table adjacent to the fryer.
- Food and debris particles were observed stuck inside the gap formed from a detached bottom metal shelving inside the 3 door Superior refrigerator.
- Heavy dust accumulation on the ceiling near the fan guards inside the produce reach-in refrigerator.

Clean and sanitize the surfaces.
Eliminate all debris accumulation.
Maintain all nonfood contact surfaces in sanitary manner to prevent cross contamination.

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: A.) Observed a condiment cup being used as a utensil scoop inside a container of dry dill weed powder.

Immediately discontinue using plastic condiment cups for scoops.
Use food grade approved scoops that have handles and store in a manner that prevent handles from direct contact with food.
Maintain all utensils to be of commercial quality, durable and approved for commercial use.

B.) Observed the following in disrepair:
- Torn gaskets inside the cold holding drawers underneath the cooking equipment at the cook's line.
- Torn gaskets inside the 3 door Superior refrigerator parallel from the cooking equipment.
- The bottom metal shelving inside the 3 door Superior refrigerator to be detached exposing the interior material of the refrigerator. Food and debris particles were observed stuck inside the exposed gap.
- Missing hinges on the Carlisle insulated food carrier. Lid on food carrier is unable to close properly.

Repair/replace torn gaskets and metal shelving. Maintain the shelving of refrigerator to be of an easily cleanable and smooth surface. Provide the missing parts to the Carlisle insulated food carrier.

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 handles of multiple scoop utensils inside the kitchen to be directly touching dry food product, such as rice, sugar, and spice powders.

Store handles upright and out of food content to prevent cross contamination.

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)



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed a nonfunctional display thermometer inside the produce refrigerator. The thermometer was observed reading past 80F. Measured the top shelf of the unit holding at 43.8F and the bottom shelf holding at 50F. No cut vegetables were observed being stored on the bottom shelf. Maintain a display thermometer at all reach-in cooler units to be displayed at the warmest part of the refrigeration unit.
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Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: A.) Observed one sanitizer bucket at the front cashier station containing 0 ppm quaternary ammonium. Wiping cloths inside the bucket were not observed in use at this time. The sanitizer bucket has been remade to the appropriate concentration of 200 ppm quaternary ammonium. Maintain all sanitizer buckets at a minimum of 100 ppm chlorine or 200 ppm quaternary ammonium when wiping towels are in use. B.) Observed two wet wiping cloths stored on prep tables inside the kitchen. Store all wiping cloths completely submerged in between uses inside a sanitizer bucket containing 100 ppm chlorine or 200 ppm quaternary ammonium.
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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)

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: A.) Observed a fly electrocution device with no protective covering stored on the back wall directly above a push cart containing multiple powder food containers. One container of mustard powder at the push cart was observed to be stored with no lid. Relocate fly electrocution device away from areas of food storage and active food prep. Provide a protective covering on the electrocution device. B.) Observed the air curtain for the back delivery door to be turned off. The operator turned the air curtain back on during time of inspection. Maintain this air curtain to be door activated and operational at all times to prevent the entrance of flies. C.) Observed an employee jacket being stored on the side of the dry food storage rack, located near the drive-thru window, touching containers of food items for consumer consumption. Store all employee personal belongings away from food prep and storage areas. Provide a designated space for employee's personal items separate from customer food and food contact surfaces.
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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)



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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.

Overall Inspection Comments

A "B" grade placard has been posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

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

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

The following has been provided to the operator:

- Top 5 CDC Risk Factors
- Rescore Form
- Proper Handwashing flyer
- Cooking Temperatures flyer
- PEP talk video offered

A follow-up inspection will be conducted on or after 1/15/19 to verify that the kitchen hand wash sink has both running hot and cold water supplied.

Signature(s) of Acknowledgement

NAME: Chris Houvardas
TITLE: Owner/Manager