



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

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| FACILITY NAME SPROUTS FARMERS MARKET | | | REINSPECTION DATE Not Specified | INSPECTOR Aleasha Reed | DATE 6/17/2016 |
| LOCATION 7355 DAY CREEK BL, RANCHO CUCAMONGA, CA 91739 | | | PERMIT EXPIRATION | IDENTIFIER: None | |
| TIME IN 7:45 AM | TIME OUT 8:43 AM | FACILITY ID FA0014128 | RELATED ID SR0073238 | PE 1767 | SERVICE: 025 - PLAN REVIEW RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 57 - PLANS REJECTED |

RETAIL FOOD PLAN CHECK - Plan PEP Minor 0-1,499 SqFt

17K987 Plans - Plan Review Rejected



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114387

Inspector Comments: Plans have been rejected at this time. Please review the following corrections and resubmit three (3) sets of revised plans along with one (1) set of rejected plans to DEHS at 172 W 3rd St. 1st Floor San Bernardino, CA 92415.

Violation Description: Thank you for your plan submittal. We are not yet able to approve your plans. Please review and address all items noted on this correction sheet and resubmit plans. Be advised that constructing without plan approval is prohibited. You must receive written approval by this agency prior to commencing any construction.

17K112 Floors - General - Requirement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114268

Inspector Comments: Ensure any area with open food (not prepackaged) such as coffee aisle with coffee grinder, salad bar area, bulk food bin area, olive bar and cheese island have an approved coved base installed. Coved base must be an approved material and forms an integral 3/8 inch radius that continues up the wall at least four (4) inches.

Description: Floor surfaces in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas shall be of an approved type that continues up the wall four (4) inches, in a seamless manner, forming a 3/8 inch minimum radius cove as an integral unit.

17K405 Structure - Walls - Behind Sinks

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Ensure wall behind mechanical dish machine is installed with an approved wall covering (FRP, Stainless steel, or tile) which extends at least four (4) feet up the wall from coved base and extends at least 18 inches beyond both drain boards.

Description: The wall surfaces behind and adjacent all sinks (including Handwash and Mop sinks) shall be covered with fiberglass reinforced polyester (FRP), stainless steel, tile, or the equivalent. The approved wall cover must extend up the wall at least four (4) feet from the coved base and cover the walls behind the sink and accompanying drainboards to a minimum of eighteen (18) inches on both sides.

17K883 Ventilation - General - Warewashing

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114149(a)

Inspector Comments: Observed ventless dish machine to be installed in facility.

Ventless dish machines are not approved at this time. Mechanical dish machine must be chemical sanitizing OR high-temperature warewashing machine with type II canopy hood.

Description: Provide mechanical exhaust ventilation above the high-temp warewashing machine (i.e., Type II canopy or slot vent hood).

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0