

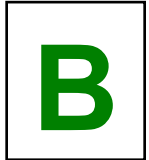


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>ORGANIC FUSION TEAHOUSE</b>		DATE 8/9/2022	REINSPECTION 8/23/2022	PERMIT 1/31/2023
LOCATION 20162 HWY 18 I, APPLE VALLEY, CA 92307			INSPECTOR Kelly Eredia	
MAILING ADDRESS 20162 HWY 18 UNIT I, APPLE VALLEY CA 92307			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 4:10 PM	TIME OUT 5:52 PM	FACILITY ID FA0016045	RELATED ID PR0021346	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 82**

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
<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 & ex		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: blue;">○</span> N/O		5. Hands clean and properly washed; gloves used pro		4	2
<span style="color: blue;">+</span> COS		6. Adequate handwashing facilities supplied & accessi	<span style="color: blue;">+</span>		<span style="color: red;">⊗</span> OUT
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: blue;">○</span> N/O	N/A	7. Proper hot and cold holding temperatures		<span style="color: red;">⊗</span> OUT	2
<span style="color: green;">○</span> In	N/O	8. Time as a public health control; procedures & record		4	2
<span style="color: blue;">○</span> N/O	N/A	9. Proper cooling methods		4	2
<span style="color: blue;">○</span> N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: blue;">○</span> N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	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: blue;">+</span> COS		14. Food contact surfaces: clean and sanitized	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span> OUT	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
<span style="color: blue;">○</span> N/O	N/A	16. Compliance with shell stock tags, condition, displa			2
<span style="color: blue;">○</span> N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: blue;">○</span> N/A		18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
<span style="color: blue;">○</span> N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<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: red;">⊗</span> OUT		23. No rodents, insects, birds, or animals		<span style="color: red;">⊗</span> OUT	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	1
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	<span style="color: red;">⊗</span> OUT
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	<span style="color: red;">⊗</span> OUT
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span> OUT
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span> OUT
46. No unapproved private homes/living or sleeping	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	<span style="color: red;">⊗</span> OUT
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span> OUT



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**54. PERMIT SUSPENSION**

POINTS <b>0</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Permit suspended and facility closed due to active cockroach infestation.  Contact EHS for reinspection once infestation is eliminated prior to opening for operation.
	Violation Reference - HSC - 114409, 114405	

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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

POINTS <b>4</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed the following potentially hazardous foods stored in reach-in-cooler in rear of kitchen:  - salmon at 55F - salmon at 56.8F - ground tuna at 56.4F - peeled, hardboiled eggs at 54.5F - fish eggs at 52.1F  Discontinue storing potentially hazardous foods in reach-in-unit until repaired to maintain a cold holding temperature of 41F and below.  Manager stated all foods with the exception of hardboiled eggs) were placed in unit more than five (5) hours prior to inspection, with hardboiled eggs placed in unit less than two (2) hours prior to inspection.  During inspection both containers of salmon, ground tuna, and fish eggs were discarded, and hardboiled eggs were relocated to functional unit. See VC&D.  Reinspection required to ensure cold holding unit has been repaired to maintain a holding temperature of 41F or below prior to storing potentially hazardous foods in unit.
	Violation Reference - HSC - 113996, 113998, 114037	

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

**More Information:** <https://youtu.be/Rl6w5DtEs7w>

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

POINTS <b>4</b>	Compliance date not specified Complied on 8/9/2022	<b>Inspector Comments:</b> Observed employee actively sanitize blenders using 50 ppm bleach.  Ensure food contact surfaces are sanitized using 100 ppm bleach, immersing item for a minimum of 30 seconds, and allowing to air dry.  During inspection sanitizer concentration was corrected, with blenders resanitized. Corrected on site.
	Violation Reference - HSC - 113984(e), 114097, 114099	

**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:** <https://youtu.be/Gz6zPqZtv2s>



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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Observed active cockroach infestation in the following areas:</p> <ul style="list-style-type: none"> <li>- One (1) adult live cockroach observed crawl across stainless steel shelf above 3-compartment sink containing clean pitchers and lids.</li> <li>- Two (2) nymph cockroaches on wall adjacent to cold holding unit in use at entry of kitchen.</li> <li>- Two (2) adult cockroaches near compressor inside cold holding unit in use at entry of kitchen.</li> <li>- Two (2) nymph and one (1) adult cockroaches on wall and piping adjacent to prep sink.</li> </ul> <p>Manager stated pest control services facility once per month, with most recent treatment approximately one (1) week prior to inspection. Pest control was contacted and began treating affected areas during inspection. Once all cockroaches have been eliminated, clean and sanitize all affected areas.</p> <p>Permit suspended and facility closed due to active cockroach infestation.</p> <p>Contact EHS for reinspection once infestation is eliminated and all affected areas are clean and sanitized.</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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 8/9/2022 Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed front handwashing sink obstructed with cooling sugar syrup on rack. Rear handwashing sink observed obstructed with large trash can.</p> <p>Discontinue storing items in front of handwashing sinks, and maintain unobstructed at all times.</p> <p>During inspection both sugar syrup and trash can were relocated. Corrected on stie.</p>
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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)

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p><b>Inspector Comments:</b> Observed old food debris along edges of cooking equipment.</p> <p>Maintain nonfood-contact surfaces free from food debris.</p>
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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**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> Observed gaskets of reach-in-coolers behind front counter torn.</p> <p>Repair/replace gaskets.</p>
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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)



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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed two (2) gaps in ventilation hood.  Eliminate gaps to ensure ventilation hood is properly functional.
	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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1) Observed food residue on wall beneath handwashing sink located in front of facility.  Maintain walls clean throughout facility.  2) Observed food debris on floor beneath cooking equipment.  Clean food debris and maintain floors clean to prevent vermin attraction.  3) Observed several holes/gaps in ceiling throughout kitchen and prep area.  Seal all holes and gaps to prevent entry of vermin.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

**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))

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The following foods were voluntarily discarded by operator:  - salmon at 55F - salmon at 56.8F - ground tuna at 56.4F - fish eggs at 52.1F
	Not In Compliance Violation Reference - HSC - 113980	

**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."



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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

### 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

### Overall Inspection Comments

Permit suspended and facility closed due to active cockroach infestation.

"A" grade placard removed; "Notice of Closure" sign posted. Do not remove, relocate or obstruct closure card.

Contact EHS at 800-442-2283 for reinspection once infestation is eliminated prior to opening for operation.

Reinspection required for cold holding unit to ensure unit has been repaired to maintain a holding temperature of 41F or below prior to storing potentially hazardous foods.

Re-score form provided.

PEP talk sent via text.

### 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: Jesse Chen  
TITLE: Manager