



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME POMONA VALLEY WORKSHOP		DATE 2/15/2019	REINSPECTION DATE 2/21/2019	PERMIT EXPIRATION 6/30/2019
LOCATION 4650 BROOKS ST, MONTCLAIR, CA 91763			INSPECTOR Jin Lee	
MAILING ADDRESS 4650 BROOKS ST, MONTCLAIR, CA 91763			IDENTIFIER: None	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:10 AM	TIME OUT 12:40 PM	FACILITY ID FA0008940	RELATED ID PR0005897	PE 1622

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 94**

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			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record		4	2
In	<span style="color: blue;">○</span> N/O N/A 9. Proper cooling methods		4	2
In	<span style="color: blue;">○</span> N/O N/A 10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">○</span> N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
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	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
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				
In	23. No rodents, insects, birds, or animals		4	<span style="color: red;">⊗</span>

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	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	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>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
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	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
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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**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** Observed one (1) dead cockroach under the 3-compartment sink in the kitchen. After a thorough and complete inspection of the kitchen and premises, no further current or past sign and/or evidence of the cockroaches was observed.

Eliminate all cockroaches from this facility and maintain this kitchen free from vermin including but not limited to cockroaches. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches. Clean and sanitize affected area in an approved manner.

The manager provided previous two (2) month professional exterminator, Terminix, report that showing treatment service performed on 01/10/19 and 02/11/2019.

The health permit for this facility was re-instated this date. The notice of closure sign was removed this date. A reinspection is scheduled on or after Thursday, 02/21/2019 to determine compliance.

**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)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** Observed grease build-ups on ventilation hood filters above the stove burner in the kitchen.

Clean the ventilation hood filters in the kitchen preparation area of grease build-up. Maintain all equipment to be kept in a clean and sanitary condition.

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

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114149, 114149.1

**Inspector Comments:** Observed two (2) missing light shield at the kitchen ceiling fluorescent lights at the dry storage room.

Provide light shields to protect the storage area below from shattered glass.

**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**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114171, 114189.1

**Inspector Comments:** 1. Observed no backflow device on the portable water supplies at the mop sink.

Ensure to install the backflow or back siphonage protection device on the portable water supply.

2. Observed no air gap between the drain line and the floor sink under the hot holding unit at the serving line.

Maintain at least a one (1) inch air gap, or a gap of twice the diameter of the pipe, whichever value is greatest, between the drain line and the floor sink so as to prevent possible back-flow contamination.

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

<b>POINTS</b>  <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed dirt and grease buildups on the floor under the deep fryer in the front cooking area.  Maintain all floors in a clean and sanitary manner at all times.
	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))

**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**

This billable elevated risk inspection was conducted on this date at an hourly rate of \$245 with a minimum charge of \$122.50.

This kitchen/ cafeteria was closed for business at the time of this inspection. The health permit for this facility was suspended due to a cockroach infestation on 01/04/2019. On this date, after a thorough inspection of the entire kitchen facility, only one (1) dead cockroach was observed. The manager stated this kitchen only used once a month. The health permit for this facility was re-instated this date due to facility circumstance and usage. The notice of closure sign was removed this date.

A reinspection will be conducted on or after Thursday, 02/21/2019 to verify any current or past signs or evidences of vermin including but not limited to cockroaches.

**Note:**  
Temperature of hot water at the preparation and the mop sink was measured at 121 degree F.  
Temperature of hot water at the handwashing sink, the 3-compartment sink, and two restroom handwashing sinks was measured between 105 degree F and 116 degree F.

Temperature of foods in the triple door reach-in refrigerator was measured at 38 degree F.  
Temperature of foods in the triple door reach-in freezer was measured between 5 degree F and 8 degree F.

**Signature(s) of Acknowledgement**



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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A handwritten signature in blue ink, appearing to read "Isabel McDaniel".

NAME: Isabel McDaniel  
TITLE: Work Services Manager