

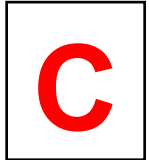


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>VILLA DEL MAR</b>		DATE 9/26/2022	REINSPECTION 10/10/2022	PERMIT 1/31/2022
LOCATION 17509 FOOTHILL BL, FONTANA, CA 92335			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 560 CALHOUN ST, CORONA CA 92879			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:15 PM	TIME OUT 4:35 PM	FACILITY ID FA0009714	RELATED ID PR0009534	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 77**

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: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used pro		4	2
In		6. Adequate handwashing facilities supplied & accessi			<span style="color: red;">⊗</span> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	
In	<span style="color: blue;">○</span> N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		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			<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>

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	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	<span style="color: red;">⊗</span>
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



**Public Health**  
Environmental Health Services

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME VILLA DEL MAR	DATE 9/26/2022
LOCATION 17509 FOOTHILL BL, FONTANA, CA 92335	INSPECTOR Zaynab Darwiche

**54. PERMIT SUSPENSION**

<b>POINTS</b>	Compliance date not specified
<b>0</b>	Not In Compliance
	Violation Reference - HSC - 114409, 114405

**Inspector Comments:** Violation(s) observed pose an immediate threat to the public health and safety and the health permit is hereby suspended and facility ordered closed due to active cockroach infestation. Permit shall remain suspended and facility will remain closed until cockroach infestation is eliminated and verified by San Bernardino County Public Health Department Environmental Health Services(DEHS).

Contact Environmental Health Services at 1-800-442-2283 for reinspection. "Notice of closure" sign posted, do not move, hide, or remove sign.

**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)



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

**POINTS**  
**4**  
Compliance date not specified  
Complied on 9/26/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1) Observed the following food items to be improperly cold-holding inside the walk-in refrigerator. Food items were measured to be between 49.7F-56.5F. Ambient temperature of the walk-in refrigerator was measured to be 49.7F.

The following foods were inside the unit for greater than four(4) hours and were voluntarily condemned and destructed(VC&D) by manager:

- three(3) gallons of milk
- one (1) box of whipped cream
- three (3) containers of perishable mayonnaise
- one (1) box of butter
- one (1) box of half and half cream
- six (6) trays of raw intact shell eggs
- one (1) tray of chicken potatoes
- one (1) tray of pasta
- one (1) container of chili verde
- one (1) container of beef
- two (2) trays of seafood ceviche
- one (1) container of raw chicken
- one (1) container of 22lbs of cooked beans

Corrected on site. See VC&D.

The following foods were inside the walk-in refrigerator for less than four(4) hours, and were relocated to the freezer unit for cold-holding:

- three (3) bags of cheddar cheese
- one (1) container of 22lbs of salsa
- one (1) container of raw bacon
- three (3) trays of raw beef
- one (1) container of green salsa
- four (4) containers of raw beef
- one (1) containers of raw chicken

Corrected on site. Food was relocated to walk-in freezer for cooling.

Ensure all potentially hazardous foods(PHF) are maintained at 41F and below for cold-holding.

2) Observed one (1) container of pico de gallo, cut tomatoes and diced tomatoes inside the top portion of the cold-holding unit in front of the oven measuring between 48.1-58.0F. Manager stated that the tomatoes were placed inside the unit one (1) hour prior to inspection.

Corrected on site. Relocated the food items to freezer.

Ensure all potentially hazardous foods (PHF)s are maintained at 41F and below for cold holding.

3) Observed approximately ten (10) pounds of raw shrimp inside the food preparation sink measuring at 74.7F, without running water or other approved methods for thawing. Manager stated the food items were brought from the walk-in freezer and placed inside the food preparation sink twenty (20) minutes prior to inspection.

Ensure all potentially hazardous foods are maintained at 41F or below, or 135F and above. Ensure foods are thawed via the following approved method: under refrigeration, under running water(no higher than 70F), in a microwave or during the cooking process.

Corrected on site. Relocated to walk-in freezer and cooled to 41F and below.



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**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 ⚠

<b>POINTS</b>  <b>4</b>	<p>Compliance date not specified Complied on 9/26/2022 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed an employee actively warewashing dishes with no sanitizer solution in the 3-compartment sink. Dishes were placed inside the sanitizing solution which measured at 0ppm quaternary ammonium and had accumulation of food debris inside.</p> <p>Ensure proper warewashing practices are followed. Sanitizer levels for manual sanitization of food-contact surfaces are as follows: - Immersion in 100 ppm of chlorine for 30 seconds - Immersion in 200 ppm of quaternary ammonia for 60 seconds. All food-contact surfaces of utensils and equipment shall be properly cleaned and sanitized.</p> <p>Corrected on site. Employee was re-educated and rewashed and sanitized the dishes.</p>
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**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>

**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 the following:</p> <ul style="list-style-type: none"> <li>- one (1) live nymph cockroach under the grill</li> <li>- two (2) live nymph cockroaches under the food preparation sink</li> <li>- one (1) dead adult cockroach in the dry storage room in front of the men's restroom</li> <li>- three (3) dead nymph cockroaches on the floor near the Horchata cold-holding station</li> <li>- one (1) dead nymph cockroach near the ice machine</li> <li>- one (1) dead nymph cockroach near the dry storage rack near the walk-in refrigerator</li> </ul> <p>Per the manager, the facility has had pest control service the facility weekly. Last pest control report was dated 09/15/22 by Stanley's Pest Control services, which stated the facility was being treated for cockroach activity. Report stated cockroach activity was found inside a tortilla box. Pest control recommended to clean condensation pipe and deep clean the facility to prevent vermin activity.</p> <p>Clean and sanitize all affected areas. Recommend routine pest control monitoring. Ensure the facility remains free of vermin at all times.</p> <p>***A reinspection will be conducted within one (1) day to verify compliance. If there appears to be a cockroach infestation upon reinspection, the facility will remain closed to the public and a billable re-inspection will be conducted.</p> <p>NOTE: Facility's permit was suspended. Closure sign posted.</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)



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

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed missing soap at the three compartment sink.  Note: Manager stated employees wash their hands at the three compartment sink and food preparation sink.  Provide paper towels and soap to all handwashing sinks at all times.
	Not In Compliance Violation Reference -	

**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)

**26. APPROVED THAWING METHODS USED, FROZEN FOOD**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed approximately forty (40) pounds of frozen fish sitting inside the food preparation sink measuring at 35F, without running water or other approved method. Upon questioning, employee stated that the fish has been defrosting for twenty (20) minutes.  Ensure foods are thawed via the following approved method: under refrigeration, under running water(no higher than 70F), in a microwave or during the cooking process.  Corrected on site: Employee moved the fish under cold running water.
	Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1	

**Violation Description:** Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

**More Information:** <https://youtu.be/WH7bqFX-T5M>

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed one (1) large container of white- powdered substance on the dry storage rack near the walk-in refrigerator.  Ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.
	Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Measured the ambient temperature of the walk-in refrigerator (holding potentially hazardous food) at 49.7F and the upright refrigerator unit located to the left of the food preparation sink at 48.6F.  Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration units. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below.  Note: A follow-up inspection will be conducted within one (1) day to verify compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

**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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#### 40. WIPING CLOTHS: PROPERLY USED AND STORED

**POINTS**

**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114135, 114185.1

**Inspector Comments:** 1) Observed wet wiping towel bucket near the fryers to be at 0ppm chlorine sanitizer. No wiping cloths from the bucket were in use at time of inspection.

Maintain chlorine concentration level at 100 ppm when used to sanitize.

2) Observed two (2) wet wiping towels stored on the dry storage rack in front of the three compartment sink amongst clean dishes.

Ensure all wet wiping towels are stored inside their sanitizing solution buckets, when not in use.

**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)

**More Information:** <https://youtu.be/QGKUN9MDxjg>

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

**POINTS**

**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** 1) Observed door propped open upon arrival to facility.

Ensure doors remain closed to prevent vermin entrance.

2) Observed gap underneath back delivery door.

Seal all holes to prevent vermin entrance.

**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 heavy accumulation of food debris on the floors throughout the facility and under equipment.

Clean the floors. Maintain floors in a clean and sanitary manner at all times.

2) Observed several broken tiles on the floor in front of the oven.

Repair/replace broken tiles. Maintain floors in good condition at all times.

**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))



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### 48. FOOD HANDLER CERTIFICATION

POINTS

3

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed eight (8) food service workers at this facility with missing San Bernardino County food handler cards.

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

### 51. PLAN REVIEW

POINTS

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114380

**Inspector Comments:** Observed employees utilizing the three compartment sink and food preparation sink as a handwashing sink. Observed no handwashing sink in the food preparation area.

Manager stated that the only handwashing sink is within the bar area, and employee restroom.

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

### 52. VC & D

POINTS

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The operator voluntarily condemned and destructed:

- three(3) gallons of milk
- one (1) box of whipped cream
- three (3) containers of perishable mayonnaise
- one (1) box of butter
- one (1) box of half and half cream
- six (6) trays of raw intact shell eggs
- one (1) tray of chicken potatoes
- one (1) tray of pasta
- one (1) container of chili verde
- one (1) container of beef
- two (2) trays of seafood ceviche
- one (1) container of raw chicken
- one (1) container of 22lbs of cooked beans

**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**

Health permit is suspended due to active cockroach infestation and "Notice of Closure" sign posted on this date.

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Contact EHS at 800-442-2283 for reinspection prior to opening for operation.

Letter grade "C" received on this date.

- Rescore handout, Missing Food Handler and educational handouts provided on this date.
- PEP talk provided.

For a C Grade (Score of 70 to 79): The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection.

\*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the facility manager. \*

**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**

NAME: Santiago Miranda  
TITLE: Owner