

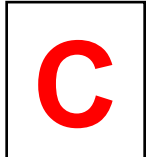


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ZAKY MEDITERRANEAN GRILL		DATE 3/29/2021	REINSPECTION DATE 4/12/2021	PERMIT EXPIRATION 12/31/2021
LOCATION 16155 SIERRA LAKES PKWY 140, FONTANA, CA 92336			INSPECTOR Rose Ann Dooley	
MAILING ADDRESS 6622 CARNELIAN ST, RANCHO CUCAMONGA CA 91701			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:00 PM	TIME OUT 3:19 PM	FACILITY ID FA0015061	RELATED ID PR0019936	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 72

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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			<input checked="" type="checkbox"/>
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions & excl				
<input checked="" type="radio"/>	N/O			2
3. No discharge from eyes, nose, and mouth				
<input checked="" type="radio"/>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2
5. Hands clean and properly washed; gloves used prop				
In		<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2
7. Proper hot and cold holding temperatures				
In	N/O	<input type="checkbox"/>	4	2
8. Time as a public health control; procedures & record				
In	N/O	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2
9. Proper cooling methods				
<input checked="" type="radio"/>	N/O	<input type="checkbox"/>	4	
10. Proper cooking time & temperatures				
<input checked="" type="radio"/>	N/O	<input type="checkbox"/>	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/>	N/O	<input type="checkbox"/>		2
12. Returned and reserve of food				
<input checked="" type="radio"/>			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	<input type="checkbox"/>	4	<input checked="" type="checkbox"/>
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	
15. Food obtained from approved source				
In	N/O	<input type="checkbox"/>		2
16. Compliance with shell stock tags, condition, display				
In	N/O	<input type="checkbox"/>		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		<input type="checkbox"/>		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	<input type="checkbox"/>		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		<input type="checkbox"/>	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="radio"/>			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	<input checked="" type="checkbox"/>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<input checked="" type="checkbox"/>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<input checked="" type="checkbox"/>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<input checked="" type="checkbox"/>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	<input checked="" type="checkbox"/>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<input checked="" type="checkbox"/>
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<input checked="" type="checkbox"/>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<input checked="" type="checkbox"/>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<input checked="" type="checkbox"/>
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	



CAL CODE OFFICIAL INSPECTION REPORT

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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/29/2021
Violation Reference -

Inspector Comments: 1. Upon arrival operator was asked to wash hands since operator was touching his mask. When observed, operator was washing hands without soap.

2. Observed employee come back from her break, then proceeded to don gloves.

Immediately discontinue this practice, employees shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct FOOD contact with cleanser and WARM WATER by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed.
Corrected on site: employee was instructed to properly wash their hands.

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>

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

POINTS
4

Compliance date not specified
Complied on 3/29/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1. Observed front cold case unit not maintain temperature to at least 41F or less The following potentially hazardous food (PHF) item(s) observed:

1. Salad with cut tomatoes measured at 53-54F
2. Tabooleh containing cut tomatoes measured at 53-54F
3. Stuff grape leaves containing rice measured at 54F
4. Cut tomatoes measured at 51F
5. Feta cheese measured at 52F
6. Hummus with feta cheese measured at 51-52F.

Ensure that all potentially hazardous foods is held at or below 41F or at or above 135F.

Corrected on site: Employee was instructed to discard all potentially hazardous food not measured at 41F (4 hours after cold holding began).

2. Observed raw steak in a large bucket measured at 57-59F and observed raw kafta measured at 56F. Operator stated that food items have not been there for more than 2hours. Operator was instructed to put food item(s) back into the walk-in.

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

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ZAKY MEDITERRANEAN GRILL	DATE 3/29/2021
LOCATION 16155 SIERRA LAKES PKWY 140, FONTANA, CA 92336	INSPECTOR Rose Ann Dooley

9. PROPER COOLING METHODS

MAJOR

POINTS

4

Compliance date not specified
Complied on 3/29/2021
Violation Reference - HSC - 114000

Inspector Comments: Observed one deep container of rice located in the walk-in refrigerator measured at 45-46F. When operator was asked, operator stated that rice item(s) were cooked last night.

Ensure all potentially hazardous food is rapidly cooled from 135F to 70F within 2 hours, and then from 70F to 41F within a total of 6 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment such as chill blasters
- 4) Using containers that facilitate heat transfer
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Placing containers in an ice bath, stirring food frequently

Corrected on site. See VC&D.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.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) Observed Certified Food Manager's Certificate expired. Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

1. 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
2. National Registry of Food Safety Professionals- Food Protection Manager Certification Program
3. National Restaurant Association-ServSafe® Food Protection Manager Certification Program
4. Prometric Inc.- Food Protection Manager Certification Program
5. AboveTraining/StateFoodSafety.com

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

Note: Original certificate must be available at facility in order to be valid.

Upon questioning, the operator was not able to adequately describe the 3 compartment sink warewashing procedures. Operator stated that dishes are dipped into the sanitizer and immediately removed.

Ensure that employees are trained and have knowledge regarding their assigned duties.

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>



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 3/29/2021
Violation Reference -

Inspector Comments: 1. Observed no hand soap available for use inside the soap dispenser at the front handsink.

Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.

2. Observed no paper towels maintained at the handwash sink located in the front and back handsink.

Ensure that all handwashing sinks are fully supplied with paper towels and hand soap at all times.

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1. Observed clean utensils commingled with dirty utensils stored in the back warewash area.
2. Observed clean utensils stored in buckets with heavy debris.

Discontinue this practice and ensure that all utensils are stored clean.

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

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: 1. Observed the following uncovered items:

- One (1) container of cooked chicken stored under raw raw chicken kabobs inside the walk- in refrigeration unit
 - One (1) container of salsa inside the walk- in refrigeration unit
 - One (1) box of fries stored in walk-in
 - One (1) container of veggies (ready to eat) stored in the walk-in
 - One (1) container of steak kabobs stored in the walk-in
 - One (1) salt container sitting in the back storage area
- Cover these food items and ensure food items are covered at all times to prevent cross contamination.

2. Observed the following food item(s) stored on the floor:

- One bag of veggies stored in the back storage
- 2 containers of seasoning stored by the togo rack

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114254, 114254.1

Inspector Comments: Observed three unlabeled spray bottles stored in the togo station. Operator stated the spray bottle contained degreaser. Ensure all chemical containers are labeled as to their contents.

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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ZAKY MEDITERRANEAN GRILL	DATE 3/29/2021
LOCATION 16155 SIERRA LAKES PKWY 140, FONTANA, CA 92336	INSPECTOR Rose Ann Dooley

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed the following unlabeled food items: - One (1) container of seasoning next to the stove - One (1) bulk container of seasoning stored on the floor located by the togo rack - Label the mentioned items and ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.
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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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: 1) Observed dust, dirt, and other debris on the shelf under the fountain soda machine in the customer lobby area. 2) Observed buildup of soda syrup on the soda nozzle dispensing (floor sink) 3) Observed excess food debris on the bottom shelf of the preparation table near the cook's line. 4) Observed heavy food debris on racks and handle of walk-in refrigerator 5) Observed dust, dirt, and other debris on dry storage shelves in the back storage area and warewash area 6) Observed heavy food debris at the grill area Ensure to thoroughly clean and sanitize nonfood contact surfaces in the facility. Maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.
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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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1. Observed handsink located at the back (near three compartment sink) leaking 2. Observed three compartment sink faucet knob broken Repair/replace and maintain in good condition.
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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)

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: 1. Observed several utensils sitting in room temperature water inside containers. Store these utensils in an approved manner and ensure that all utensils are stored in an approved manner as to prevent cross contamination. 2. Observed one (1) CO2 tank stored in the back storage area to not be fixed to any rigid structure. Secure this CO2 tank to a rigid structure and store in this manner at all times.
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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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ZAKY MEDITERRANEAN GRILL	DATE 3/29/2021
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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Observed the facility operating without a readily available probe thermometer for taking temperatures of the food. The manager stated that it was unknown where the thermometers were.

Provide a probe thermometer and ensure that a probe thermometer is available at all times in order to check the temperature of foods.

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>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

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

Inspector Comments: Observed missing air gaps from soda machine/ice machine pipes at the floor drain located at the customer station area.

Ensure to provide an air gap of at least 1 inch or twice the diameter of the inlet pipe (whichever is greater) to prevent 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)

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

POINTS
1

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

Inspector Comments: Observed the following:

- One (1) open cup stored at the dry storage rack
- One (1) open cup of coffee stored at the dry storage rack
- One (1) phone and employee jacket on top of can items located in the dry storage racks
- One (1) medicine stored at the dry storage rack
- One(1) first aid kit stored by the togo container rack

Discontinue these practices and ensure employee personal items are stored in designated areas as to prevent contamination.

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: Observed food debris accumulation on the floors throughout the facility especially in the walk-in refrigerator, three compartment sink area, and back storage area.

Clean the floors and maintain all floors clean.

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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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.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Placed letter grade "C" card. 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 70 and 79, this facility must request an re-score within 30 days or force closure. 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. A re-score form was presented to the operator.

A re-insepction will be conducted to determine compliance on re-score and cold holding unit.

Operator was given information on State Food Safety Compliance.

Inspection was conducted with Abed Alsmadi on this day.

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:
TITLE: