



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

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|--|----------------------------|---------------------------------|---|---------------------------------------|
| FACILITY NAME GUADALAJARA BAKERY | | DATE 9/14/2015 | REINSPECTION DATE 9/28/2015 | PERMIT EXPIRATION 8/31/2015 |
| LOCATION 4727 RIVERSIDE DR, CHINO, CA 91710 | | | INSPECTOR Casey Salazar | |
| MAILING ADDRESS 4727 RIVERSIDE DR, CHINO, CA 91710 | | | IDENTIFIER: Food-Bakery | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 4:30 PM | TIME OUT 5:22 PM | FACILITY ID FA0002956 | RELATED ID PR0001540 | PE 1611 |

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 90

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

| FOOD FROM APPROVED SOURCES | | | | COS | MAJ | OUT |
|--------------------------------------|-----|-----|--|-----|-----|-----|
| In | | | 15. Food obtained from approved source | | | 4 |
| In | N/O | N/A | 16. Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O | N/A | 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | | |
| In | | N/A | 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | | | |
| In | N/O | N/A | 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | | |
| In | | N/A | 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | | 4 |
| WATER/HOT WATER | | | | | | |
| In | | | 21. Hot and cold water available | | | 4 2 |
| LIQUID WASTE DISPOSAL | | | | | | |
| In | | | 22. Sewage and wastewater properly disposed | | | 4 2 |
| VERMIN | | | | | | |
| In | | | 23. No rodents, insects, birds, or animals | | | 4 ⊗ |

| 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 | 1 |
| 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 |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 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 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 | 1 |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | 1 |
| 48. Food handler cards | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

| | | |
|---------------------------|--|--|
| POINTS 4 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037 | <p>Inspector Comments: Observed most items in walk-in refrigerator holding between 48-49F. Observed 3 blocks of cream cheese holding at 52F and one container of beans at 50F and one bag of cream cheese at 50F.</p> <p>Per employee, she had been opening and closing door frequently throughout the day. Thermometer on unit indicated temperature of unit was at 47F at beginning of inspection, towards end of inspection temperature had dropped to 44F</p> <p>Ensure all potentially hazardous foods in cold holding are kept at 41F or below.</p> |
|---------------------------|--|--|

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/510012_how_to_keep_food_out_of_danger_zone.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|---|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1 | <p>Inspector Comments: Observed Certified Food Manager's Certificate missing. 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):</p> <ul style="list-style-type: none"> ·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program ·National Registry of Food Safety Professionals- Food Protection Manager Certification Program ·National Restaurant Association-ServSafe® Food Protection Manager Certification Program ·Prometric Inc.- Food Protection Manager Certification Program <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p> |
|---------------------------|---|--|

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>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|---|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425 | <p>Inspector Comments: Observed one live roach on plastic bin in dry storage area and 2 dead roaches in back prep area.</p> <p>Observed one fly in back prep area.</p> <p>Note: Observed front door open at time of inspection and no air curtain available.</p> <p>Ensure proper measures are taken to eliminate vermin from facility. Per owners, pest control is scheduled to provide service tomorrow.</p> |
|---------------------------|---|---|

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)



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48. FOOD HANDLER CERTIFICATION

| | | |
|---|--|---|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">2</div> | Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409 | Inspector Comments: Observed 1 invalid food handler cards. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food handler cards MUST be issued by San Bernardino County to be valid. Provided missing food handler card form. |
|---|--|---|

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 fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade posted

 Provided missing food handler card form.

Signature(s) of Acknowledgement

NAME:
 TITLE: Owner