



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THE DELI		DATE 3/23/2022	REINSPECTION DATE 4/06/2022	PERMIT EXPIRATION 3/31/2022
LOCATION 16975 SIERRA LAKES PKWY 200, FONTANA, CA 92336			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 16975 SIERRA LAKES PKWY STE 200, FONTANA CA 92336			IDENTIFIER: None	
TIME IN 3:45 PM	TIME OUT 6:57 PM	FACILITY ID FA0032372	RELATED ID PR0042153	PE 1621
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	

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](#).

CLOSURE

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.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

SCORE 64

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			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	⊗
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

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

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Permit is suspended and facility is closed due to insanitary and other unsafe conditions. Notice of closure sign is posted at this time.
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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)

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

POINTS 4	Compliance date not specified Complied on 3/23/2022 Violation Reference -	Inspector Comments: 1. Observed an employee return from the restroom and don gloves then continue cutting vegetables without first washing their hands. Ensure that employees wash their hands in all of the following instances: 1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils. 2) After touching bare human body parts other than clean hands and clean, exposed portions of arms. 3) After using the toilet room. 4) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking. 5) After handling soiled equipment or utensils. 6) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks. 7) When switching between working with raw food and working with ready-to-eat food. 8) Before donning gloves for working with food. 9) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area. 10) After handling money. 11) After engaging in other activities that contaminate the hands. Corrected: Employee properly washed their hands. 2. Observed an employee wearing latex gloves to conduct food preparation. Observed several boxes of latex gloves throughout the facility. Immediately discontinue this practice and ensure employees do not use latex gloves to prevent any possible food allergies. Note: Observed poly gloves available for use.
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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: <https://youtu.be/NznA3hqlcss>



Public Health
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7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	<p>Inspector Comments: Measured the internal temperatures of the following potentially hazardous foods (PHFs) at first sandwich cold holding unit between 57.8 - 60.9F:</p> <ul style="list-style-type: none"> - one (1) small container of sliced provolone - one (1) small container of sliced swiss cheese - one (1) small container of macaroni salad containing yellow cheese - one (1) small container of potato salad <p>Operator stated these PHFs were prepared from cold foods and stored inside the unit more than 6 hours prior to inspection. Observed ambient air temperature of cold holding unit at 60F.</p> <p>Maintain all PHFs intended for cold holding at or below 41F at all times.</p> <p>Corrected: Operator VC&D mentioned foods. See #52.</p> <p>Note: A reinspection will be conducted to verify compliance regarding cold holding unit temperature. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.</p>
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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>

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113967, 113976,	<p>Inspector Comments: Observed an accumulation of brown slime on front side of deflector for ice machine. Observed condensation drip over slime and directly into the ice. Active contamination observed.</p> <p>Immediately discontinue use of ice machine. Remove ice from machine and properly clean and sanitize deflector prior to reuse. Maintain food in good condition and free of adulteration and/or spoilage at all times.</p>
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>

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

POINTS 4	Compliance date not specified Complied on 3/23/2022 Violation Reference - HSC - 113984(e), 114097, 114099	<p>Inspector Comments: Observed an employee actively conducting 3-compartment manual warewashing without any sanitizer for use. Operator stated they did not have any sanitizer available. Observed employee spray foods off dishes, wash with soapy water, rinse with faucet water then place on drain board for air drying.</p> <p>Note: Facility was temporarily closed until they were able to provide an approved sanitizer.</p> <p>Immediately discontinue this practice and ensure sanitizer level is at 100ppm for chlorine and dishes and utensils are being sanitized for 30 seconds when manual warewashing. Ensure dishes are washed and cleaned in the following order:</p> <ol style="list-style-type: none"> 1. pre-wash 2. wash with warm water (100F) and soap 3. rinse in clear water 4. sanitize in 100 ppm chlorine solution 5. air dry on drain board <p>Corrected: Operator obtained chlorine sanitizer, washed and sanitized all previously washed 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>



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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: Upon questioning, employees were unable to properly demonstrate the following:</p> <ul style="list-style-type: none"> - hot holding temperatures - cooking temperatures for beef and chicken - 3-compartment warewashing procedures - chlorine sanitizing concentration <p>Employees were properly educated during inspection.</p> <p>Ensure that all food employees shall have adequate knowledge of, and are properly trained in food safety as it relates to their assigned duties.</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>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	<p>Inspector Comments: Observed an employees open beverage cup stored on top of the open second sandwich cold holding unit.</p> <p>Discontinue this practice and ensure employee drink or food item is not stored on or above utensils and/or food-contact surfaces.</p>

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	<p>Inspector Comments: No paper towels available at rear handwash sink. Observed paper towels stored on front counter near front handwash sink.</p> <p>Provide and maintain paper towels inside approved dispensers at all times.</p>

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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: 1. Observed a large uncovered roast beef cooling inside the walk-in cooler. Observed storage rack shelf above uncovered roast to have an accumulation of dried food debris. No active contamination observed.</p> <p>Maintain food covered and protected to prevent any possible overhead contamination.</p> <p>Corrected: Operator covered roast beef.</p> <p>2. Observed food employee conducting food prep at the 3-compartment sink drainboards. Observed tomatoes and onions being prepped for slicing. Observed middle compartment filled with soap and water. No active contamination observed.</p> <p>Discontinue this practice. In order to conduct any food prep at 3-compartment sink, all compartments and sink need to be cleaned properly and empty.</p> <p>Corrected: Operator removed onions and tomatoes from 3-compartment sink.</p>

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.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1. Observed an opened box of bread stored on the floor near the front counter. No active contamination observed. 2. Observed the following stored on the floor in the walk-in cooler: - buckets of pickles - box of lettuce and celery - box of tomatoes - container os sauerkraut - bucket of whipped margarine Discontinue this practice and store all food at least six (6) inches above the floor.
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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))

More Information: https://youtu.be/km4FCy_IQ44

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: 1. Observed an accumulation of old, dried food debris inside first sandwich cold holding unit. 2. Observed an excess accumulation of grease build-up and food debris on sides of flat top grill. 3. Observed shelf under steam table to be dirty with food debris and excess amounts of rust. Clean and maintain all nonfood-contact surfaces cleaned and sanitized.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: No test strips available for chlorine solution. Provide test strips that are available to measure the applicable sanitization method.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <https://youtu.be/tH1OqFuAy9Y>



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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 a small cold holding unit in disrepair near front counter. 2. Observed first sandwich cold holding unit unable to maintain ambient temperature below 41F. Measured ambient air temperature at 60F. Repair/replace and maintain all equipment in good repair. Note: A reinspection will be conducted to verify compliance regarding cold holding unit temperature. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50. 3. Observed soiled cardboard used to line shelf under several cheeses inside the walk-in cooler. Discard cardboard and ensure all equipment and food contact surfaces are made of easily cleanable and non-absorbent material.
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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: Observed clean utensils stored inside plastic tubs which contained old, dried food debris and dust. Discontinue this practice and store utensils clean when not in use.
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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)

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 a heavy accumulation of grease and dust on filters at exhaust hood. Clean filters and maintain in a sanitary manner to facilitate proper grease filtration.
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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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a wet wiping cloth stored on top of the second sandwich cold holding unit. No sanitizer buckets were observed at the time of inspection. Ensure sanitizer buckets are prepared when using wet wiping cloths and maintain wiping cloths stored in sanitizing buckets fully submerged when not in use or in between uses.
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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>



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed air gap missing between draining pipe of 3-compartment sink and floor sink. Provide at least a one inch air gap or twice the diameter of the pipe, whichever is greater, between floor sinks and water supply.
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

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	Inspector Comments: Observed a 1/2 - 1 inch gap at bottom of rear exit door. Observed weather stripping in disrepair and detaching from door. Repair/replace weather stripping to eliminate gap under door and prevent vermin entry to facility.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

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	Inspector Comments: Observed floors in the following locations to have an excess accumulation of dirt, dust and old, dried food debris: - steam table - both sandwich cold holding units - ice machine - 3-compartment sink - stove - deep fryer
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

Clean floors and maintain in a clean and sanitary manner.

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 one (1) expired and one (1) missing food handler certification for San Bernardino County.

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 unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

This 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 by 4/6/2022.

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>

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME THE DELI	DATE 3/23/2022
LOCATION 16975 SIERRA LAKES PKWY 200, FONTANA, CA 92336	INSPECTOR Tirza Tetteh

Notice of closure sign posted.

Do not remove, relocate or obscure closure sign. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was given.

The following forms/handouts were provided:

- 3- compartment sink dishwashing method
- Top 5 CDC risk factors
- Food facility risk based inspection frequency
- Cooling hot food safely
- Request for a re-score inspection
- Missing food handler cards
- Food safety practices overview
- Food facility self-inspection checklist

Note: 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 (04/22/2021). 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 by the Health Official and remain closed until at least a 'B' grade is achieved on a re-score inspection.

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: Dima Saif
TITLE: Assistant Manager