



**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LYLE BRIGGS FUNDAMENTAL</b>		DATE <b>5/18/2015</b>	REINSPECTION DATE <b>Next Routine</b>	PERMIT EXPIRATION <b>9/30/2015</b>
LOCATION <b>11800 ROSWELL AV, CHINO, CA 91710</b>			INSPECTOR <b>Hanan Megalla</b>	
MAILING ADDRESS <b>5130 RIVERSIDE DR, CHINO CA 91710</b>			IDENTIFIER: School, Limited Food Prep	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN <b>9:38 AM</b>	TIME OUT <b>10:41 AM</b>	FACILITY ID <b>FA0005064</b>	RELATED ID <b>PR0007611</b>	PE <b>1656</b>

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 99**

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
In	<span style="color: blue;">○</span> N/A	3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">○</span> N/A	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
In	N/O	<span style="color: blue;">○</span> N/A		4	2
In	N/O	<span style="color: blue;">○</span> N/A		4	2
<span style="color: green;">○</span> In	N/O			4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In				4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In				4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
<span style="color: green;">○</span> In				4	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	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	<span style="color: red;">⊘</span>
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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 11800 ROSWELL AV, CHINO, CA 91710	INSPECTOR Hanan Megalla

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the dumpster lids open . Keep The lids closed to prevent possible vermin intrusion.
	Not In Compliance Violation Reference - HSC - 114244, 114245	

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

**Overall Inspection Comments**

Letter Grade (A) posted.

**Signature(s) of Acknowledgement**

NAME: Viana Garcia  
 TITLE: manager