



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MELA GROCERY &amp; HALAL MEAT</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Emmily Phan</b>	DATE <b>10/18/2018</b>
LOCATION <b>9755 ARROW K, RANCHO CUCAMONGA, CA 91730</b>				PERMIT EXPIRATION <b>7/31/2019</b>	IDENTIFIER: Meat	
TIME IN <b>1:24 PM</b>	TIME OUT <b>3:48 PM</b>	FACILITY ID <b>FA0011817</b>	RELATED ID <b>PR0001613</b>	PE <b>1620</b>	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

**RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)**

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

**16K992 Permit Reinstatement**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference** - HSC

**Inspector Comments:** A follow-up inspection has been conducted on this date 10/18/18 per request of operator regarding a closure that occurred on 10/12/18. The health permit has been closed due to a live cockroach infestation inside the meat department.

During this follow-up inspection, the following has been observed:

- 2 dead adult cockroaches on the storage shelf inside the bathroom
- 1 dead adult cockroach on a package inside a refrigerator containing frozen meat inside the storage room adjacent to the meat department
- 2 sticky traps containing dead cockroaches above the butcher machine not in use
- 1 dead nymph cockroach inside storage shelf containing food items such as bags of nuts next to front cashier station
- 1 dead adult cockroach with egg casing on the front entrance door
- Several dead cockroaches inside the light shields throughout the store
- 1 dying cockroach outside the back storage room in the walkway adjacent to the mop sink

No signs of a live infestation were found inside the facility.  
The operator stated that they are currently utilizing a pest control company called Beltran and Son's Pest Control for their pest control service.  
Their last date of service with receipt of proof was on 10/12/18.

Ensure to maintain the facility clear of evidence of vermin.  
The health permit for this facility has been reinstated.

**Description:** The health permit to operate is hereby reinstated and facility may open.



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### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A follow-up inspection has been conducted on this date 10/18/18 per request of operator regarding a closure on 10/12/18 due to a live cockroach infestation.

During the routine inspection conducted on 10/12/18 a cockroach infestation was observed in the following areas:

- one live adult cockroach in mop sink
- two live adult cockroaches and several dead ones on the storage rack above three comp sink
- two live adult cockroaches on the wall near permits posted.
- numerous live and dead nymph, adult, and egg cases of cockroaches between the freezers behind counter

During this follow-up inspection, the following has been observed:

- 2 dead adult cockroaches on the storage shelf inside the bathroom
- 1 dead adult cockroach on a package inside a refrigerator containing frozen meat inside the storage room adjacent to the meat department
- 2 sticky traps containing dead cockroaches above the butcher machine not in use
- 1 dead nymph cockroach inside storage shelf containing food items such as bags of nuts next to front cashier station
- 1 dead adult cockroach with egg casing on the front entrance door
- Several dead cockroaches inside the light shields throughout the store
- 1 dying cockroach outside the back storage room in the walkway adjacent to the mop sink

No signs of a live infestation were found inside the facility.

The operator stated that they are currently utilizing a pest control company called Beltran and Son's Pest Control for their pest control service.

Their last date of service with receipt of proof was on 10/12/18.

Ensure to maintain the facility clear of evidence of vermin.

The health permit for this facility has been reinstated.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** During this follow-up inspection, the following has been observed:

- 2 dead adult cockroaches on the storage shelf inside the bathroom
- 1 dead adult cockroach on a package inside a refrigerator containing frozen meat inside the storage room adjacent to the meat department
- 2 sticky traps containing dead cockroaches above the butcher machine not in use
- 1 dead nymph cockroach inside storage shelf containing food items such as bags of nuts next to front cashier station
- 1 dead adult cockroach with egg casing on the front entrance door
- Several dead cockroaches inside the light shields throughout the store
- 1 dying cockroach outside the back storage room in the walkway adjacent to the mop sink

No signs of a live infestation were found inside the facility.

The operator stated that they are currently utilizing a pest control company called Beltran and Son's Pest Control for their pest control service.

Their last date of service with receipt of proof was on 10/12/18.

Continue to eliminate all vermin from the facility including but not limited to cockroaches, rodents, and flies. Clean and sanitize all surfaces that have come into contact with vermin.

**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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### 16K027 Food separated and protected

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113984 (a, b, c, d, f)

**Inspector Comments:** A.) Observed several rice bags being stored below chemicals such as shampoo and hair coloring packages at the front of the store.  
Observed several bags of nuts being stored below chemicals inside the bottom storage rack located next to the front cashier station.

Discontinue this practice and store all food items in an area separate from chemicals. The operator has removed the bag of nuts from the bottom storage rack.

B.) Observed one (1) dented can stored with several other cans available for customer purchase on the storage rack near the front door entrance.

Ensure that all food items available for consumer consumption are free from adulteration. The operator removed the dented can from the shelf.

C.) Observed an uncovered approximately 3 feet long fish being stored inside a freezer containing bagged fish for consumer consumption next to the back storage room.

The operator stated that the approximately 3 feet long fish was a personal food item obtained as game animal. Ensure that personal food items are being stored separate from items being sold to the public.

D.) Observed uncovered meat bones stored among bagged meat for consumer consumption inside a reach-in freezer.

Ensure that all food items available for consumer consumption are being stored in a clean and sanitary manner.

**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.

### 16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114115 (c)

**Inspector Comments:** Observed dirty fan guards inside the walk-in refrigerator.

Maintain nonfood contact surfaces in a clean and sanitary manner.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114130, 114130.1, 114130

**Inspector Comments:** A.) Observed a reach-in freezer with no label and torn gaskets inside the frozen meat storage room.

Repair/replace torn gaskets. Ensure all equipment used are approved, installed properly and meet applicable standards.

B.) Observed no attached cold handle at the mop sink.

Provide a cold handle at the mop sink. Ensure all equipment used are approved, installed properly and meet applicable standards.

**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)

### 16K038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114149, 114149.1

**Inspector Comments:** Observed no light cover surrounding the light bulb inside the walk-in fridge.

Provide a light shield to protect food items below from shattered glass.

**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)



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### 16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed a torn sweeper flap with a visible gap on the bottom of the back exit door inside the food storage room.

Repair/replace sweeper flap to prevent vermin entrance into the facility.

**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)

### 16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: A.) Observed the following violations:

- 1.) Unsecured FRP board inside the bathroom
- 2.) Loose tile with a visible gap in the corner of the frozen meat storage room
- 3.) Gaping hole at the ceiling where a pipe was being used to draw condensation away from the walk-in fridge to drainage at the mop sink
- 4.) Missing tile at the corner baseboard inside the frozen meat storage room
- 5.) Several holes on the ceiling inside the dry storage room near the electrical outlet
- 6.) Gaps surrounding door frame leading into the dry storage room
- 7.) Loose gap in between the metal baseboard of the walk in fridge next to the cashier station
- 8.) Open hole surrounding pipe located below the hand wash sink adjacent to the 3 compartment sink

Caulk and seal all gaps and holes inside the facility to prevent vermin harborage and entrance.

Repair/replace missing tiles and securely attach baseboards and tiles to the walls. Maintain in good repair.

B.) Observed a leaky pipe at the mop sink.

Maintain all equipment in good repair.

C.) Observed ceiling of bathroom in disrepair.

Repaint and seal ceiling of bathroom in good repair.

D.) Observed food debris and sticky residue on the floor inside the walk-in refrigerator.

Maintain floor 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))

### Overall Inspection Comments



**Public Health**  
Environmental Health Services

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The health permit for this facility has been reinstated.

Removed the "Notice of Closure" sign from 10/12/18.

A "B" grade placard has been posted.

Note: Newspapers were used to line cabinets near the front cashier station. No food items were being stored inside these cabinets. Discontinue this practice. Ensure that lining is of an easily cleanable surface.

A billable re-inspection will be conducted in one week (10/25/18) to verify there is no further insect infestation.

**Signature(s) of Acknowledgement**

A handwritten signature in blue ink, appearing to read "Panday Peter".

NAME: Panday Peter  
TITLE: Owner

Total # of Images: 0