



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NANCY MAY'S 50'S CAFE				REINSPECTION 6/09/2022	INSPECTOR Reydesel Salazar	DATE 5/26/2022
LOCATION 9759 ARROW ROUTE B, RANCHO CUCAMONGA, CA 91730				PERMIT 2/28/2023	IDENTIFIER: None	
TIME IN 9:45 AM	TIME OUT 11:17 AM	FACILITY ID FA0004828	RELATED ID PR0009592	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 13 - PERMIT SUSPENDE / FACILITY CLOSED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

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

16K995 Permit - Suspension **⚠ CRITICAL ⚠**

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

Inspector Comments: Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit.

CLOSURE SIGN POSTED ON WINDOW NEXT TO ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A re-reinspection was conducted on this date to verify compliance from a violation noted on the last reinspection. The violation indicated that there were rodent droppings behind the ice machine, inside a Tapatio salsa box and in a sugar packets box and one (1) dead mouse behind the ice machine.

Observation:

On this date:

1. Observed old rodent droppings. See violation 16C023
2. Observed fresh rodent droppings. See violation 16C023
3. Observed live cockroaches. See violation 16C023
4. Observed dead cockroaches. See violation 16C023
5. Observed holes, gaps and crevices in walls. See violation 16C044
6. Observed tray of cooked bacon stored on prep table under a fire suppression system that was coated in heavy grease. See violation 16C027

Conclusion:

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

The health permit shall not be reinstated until all of the following have been completed:

1. Eliminate all cockroach activity, including live, dying, dead cockroaches and egg casings by approved methods. Remove excess clutter from the facility, as well as personal belongings to allow for effective pest control service and prevent future harborage of cockroaches.
2. Thoroughly clean and sanitize all affected surface areas.
3. Thoroughly clean facility to remove accumulated food residues and debris.
4. Inspect the facility and look for signs of cockroach activity.

Recommend the following:

1. Call pest control services immediately.
2. Eliminate harborage areas such as gaps in the wall/ ceiling/ shelving surfaces or deteriorated surfaces that can serve as future harborage areas.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Inspector Comments: Observed the following:

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

- Old rodent droppings were observed in the following locations:
 - One (1) on a soda syrup box at warewashing area.
 - Two (2) on floor underneath 2-compartment sink.
 - One (1) on floor behind Elvis poster in women's restroom.
 - Approximately five (5) under chemical storage rack across from water heater.
 - One (1) on the floor under cooling rack next to cooking line.
 - One (1) on floor in front of spice rack
 - Ten (10) on the floor to the left of the water heater
 - One (1) along the wall between door to walk in refrigerator and dry storage rack
 - Two (2) under prep table across from prep sink
- Fresh rodent droppings were observed in the following areas:
 - Two (2) to the right side of the water heater
 - Two (2) on window sill behind spice rack
- Observed live German cockroaches in the following areas:
 - Two (2) live adult cockroaches on ceiling of cabinet under the cocoa machine behind the service bar.
 - One (1) live nymph cockroach behind Official Inspection Report on wall next to entrance door to kitchen.
 - One (1) live nymph cockroach underneath left side of mechanical warewashing unit
- Observed dead German cockroaches in the following areas:
 - One (1) nymph on floor behind an Elvis poster in women's restroom.
 - One (1) on floor underneath ice machine at server area.
 - Two (2) on the floor under prewash sink
 - One (1) on a wall shelf next to the ice machine

Eliminate all evidence of vermin, including but not limited to rodent droppings and cockroaches.

The facility shall remove all rodent droppings from the facility and any other evidence of past rodent infestation. All areas where rodent droppings were observed shall be thoroughly cleaned and sanitized, treated, and monitored for rodent activity.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

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)

16C027 Food separated and protected

Compliance Date: Not Specified

Inspector Comments: Observed a tray of cooked bacon stored on prep table under a fire suppression system that was coated in heavy grease.

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d,
f)

Maintain all surfaces in a clean and sanitary manner to ensure that food is protected from contamination.

Corrected on site. Employee relocated the tray of cooked bacon.

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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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed holes, gaps and crevices at the following areas, including but not limited to:
- On wall behind ice machine.
- On corner across from water heater.
- On wall below the mechanical warewashing unit.
- On wall behind the Elvis carpet poster adjacent to employee door.

Seal all holes, gaps and crevices in the walls to prevent the entrance and harborage of vermin in 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)

Overall Inspection Comments

No summary comments have been made for this 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

No Sig

NAME: Paula Harmor
TITLE: Manager

Total # of Images: 0