



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JOEYS BAR-B-Q		DATE 1/5/2021	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2070
LOCATION 3689 RIVERSIDE DR, CHINO, CA 91710			INSPECTOR Amanda Tieu	
MAILING ADDRESS 3689 RIVERSIDE DR, CHINO, CA 91710			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 4:14 PM	TIME OUT 7:09 PM	FACILITY ID FA0007833	RELATED ID PR0006111	PE 1622

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.



SCORE 80

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

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			2
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	+		⊗
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	+	⊗	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 ⊗

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 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	⊗
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	1
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	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	3
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 **MAJOR**

POINTS
4
Compliance date not specified
Complied on 1/5/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed the following items stored within the steam table located across the grill:

- Observed a metal container of cooked ham measured 111 F.
- Observed a metal container of cooked turkey measured 109 F.
- Observed a metal container of cooked beef measured 121 F.

Per employee, the above food items were prepared approximately at 11 AM, more than 4 hours since the time of measurement (3:32 PM).

Immediately discontinue this practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Employee voluntarily discarded the above food items. See VC&D.

2) Observed a metal container of shredded cheese stored within the shelving of the cold holding preparation table located across the grill. Observed cheese measured 48 F. Per cook, the cheese was stored in the unit approximately at 11 AM.

Discontinue this practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Cook was instructed to submerge the container of shredded cheese in a ice bath to facilitate rapid cooling.

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/Food_Danger_Zone.pdf

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

POINTS
4
Compliance date not specified
Complied on 1/5/2021
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed tongs and knives within a sanitizer bucket stored on the bottom shelving of the steam table. Observed sanitizer bucket to be soiled, cloudy, and filled with food debris. Observed cook dip the knife into the soiled sanitizer bucket, wipe the knife with a paper towel for less than 10 seconds, and proceed to cut a cooked piece of rib on the grill.

Immediately discontinue this practice. Ensure all food is manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration.

Corrected on site: Cook voluntarily discarded the cooked rib. See VC&D. The cook was educated on proper storage of clean utensils and equipment at the time of inspection.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 1/5/2021
Violation Reference -

Inspector Comments: 1) Observed multiple bowls, tongs, and utensils stored within the front kitchen handwash sink at the time of inspection.

Immediately discontinue this practice. Ensure all hand washing sinks must be maintained clean, unobstructed, and accessible at all times for proper handwashing. Hand sinks may only be utilized for hand washing only.

Corrected on site: Employee was instructed to relocate the above utensils and clean and sanitize the handwash sink at the time of inspection.

2) Observed no paper towels within the paper towel dispenser for the all gender restroom located closet to the kitchen door entry.

Provide and maintain paper hand towels at the handwashing sink at all times.

Ensure all handwashing sinks are stocked with hand soap, paper towels, and warm water at a temperature of at least 100F at all times.

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: 1) Observed water nesting in metal washed metal containers, stacked within one another stored on the dry storage rack located across the 3 compartment sink.

Discontinue this practice. Ensure to allow all equipment and utensils to adequately drain and air-dry before reuse and storage.

2) Observed a metal container filled with water and tongs stored on the shelving beneath the steam table. Upon further inspection, observed the water to be cloudy and filled with food debris. Per cook the water and utensils within the metal container is switched out with clean utensils and hot water approximately every 2 hours. Observed water within the metal container measured 102 F. Observed tongs not in use at the time of inspection.

Immediately discontinue this practice. Ensure to maintain equipment and utensils to be properly stored in a clean and sanitary condition to prevent contamination.

Corrected on site: Employee was instructed to clean and sanitized the tongs and metal container at the time of inspection. Employee was educated of proper storage of clean and soiled utensils. Employee was instructed to put ice and water within the metal container of tongs.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>



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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 (4) boxes of potato stored on the flooring next to the back delivery door.
Relocate food items. Ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination.
2) Observed a plastic container of white powder stored on the bottom shelving located across the stove top. Per employee, the white powder contained flour.
Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed excessive food debris and grease on the handles on multiple refrigerator units and hot holding unit located at the cooks line.
Clean and sanitize handles. Ensure all nonfood contact surfaces of equipment and utensils are maintained clean and sanitary.

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

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: Observed handle for the hot holding unit cover located left of the steam table to be in disrepair.
Repair/replace handle. Ensure all approved equipment and utensils are maintained in good repair and condition.

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 the following items:
-Observed a nonfunctional steam table stored outside located left of the back delivery door. Per cook, the steam table is currently in the progress of being repaired or replaced.
-Observed a nonfunctional rolling handwash sink cart stored within the dry storage room located at the outside patio area.
Repair/replace the above equipment. Ensure all equipment within the facility is NSF / ANSI approved. All utensils and equipment shall be approved, installed properly, and meet applicable standards.

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)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed (1) nonfunctional light located above the grill at the time of inspection.
	Violation Reference - HSC - 114149, 114149.1	Repair/replace light. Ensure adequate lighting is provided in all areas to facilitate cleaning and inspection.

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	Inspector Comments: Observed multiple soiled wet wiping cloth stored throughout the kitchen out of the sanitizer bucket at the beginning of the inspection.
	Violation Reference - HSC - 114135, 114185.1	Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged in sanitizing solution or within a soiled linen basket.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed insufficient air gap between the (3) drain pipes and floor sink under the front kitchen handwash sink located left of the ice machine
	Violation Reference - HSC - 114171, 114189.1	Provide a minimum of 1 inch or twice the diameter of the drain pipe (whichever is greater) between the top of the floor sink and the bottom of the drain pipe.

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 Not In Compliance	Inspector Comments: Observed the following items:
	Violation Reference - HSC - 114067 (j), 114123	<ol style="list-style-type: none"> 1) Observed a closed water bottle stored amongst clean equipment and utensils on the shelving located across the 3 compartment sink. 2) Observed a closed water cup stored on the preparation table located right of the ice machine. <p>Relocate the above employee's items. Ensure all personal items and food items not intended for consumers are stored away from food storage and preparation areas.</p>

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)



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51. PLAN REVIEW

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380
0	

Inspector Comments: The following items were observed:

- 1) Observed a stove top connected to a fuel tank located outside the kitchen and right of the back delivery door. Observed a pot of sauce being cooked on the stove top at the time of inspection.
- 2) Observed (4) smokers stored outside near the area of the back delivery door and outside mop sink. Observed the smokers to be protected by a metal gate to prevent public entry. Observed an over hang above the (2) smokers located at the front of the facility near the parking lot. Observed (1) smoker underneath an umbrella near the back delivery door and next to the stove top. Observed (1) smoker to be broken down with no overhead protection near the back delivery door. Observed only (1) smoker unit in use at this time. Per cook, charcoal is used within the smokers to light the fire within.
- 3) Observed (2) mop sinks located outside near the storage rack of wood and charcoal bags. Observed (1) floor mop sink. Observed (1) unapproved stainless steel mop sink located right of the floor mop sink. Per cook, the stainless steel mop sink is currently not in use at this time.
- 4) Observed a metal container storage unit filled with various equipment and food items such as packaged bread, (2) two-door reach-in refrigerator units, fuel tanks, and disposable cups and utensils. Observed the metal container storage unit located at the outdoor seating area in front of the facility.
- 5) Observed multiple boxes and equipment such as disposable to-go items such as cups and paper bags, meat slicer, and bottled drinks stored at the indoor seating customer area at the time of inspection. Per cook, the indoor dining area has been closed due to COVID-19 precautions and guidelines.

Facility must cease and desist immediately the use of the stove top. Employee was instructed that any additions to the menu, and/or installation of new equipment, must be approved by San Bernardino County Environmental Health Service, Plan Check at 1-800-442-2283 prior to changing the menu or adding/removing equipment.

*NOTE:

A plan check consultation will be conducted at a later date. Failure to comply will result in a billable follow up inspection. For more details please contact Plan Check at 1-800-442-2283.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980
0	

Inspector Comments: The cook has voluntarily consented to the condemnation and destruction of the following food items:

- Approximately 1.2 pounds of cooked ham
- Approximately 0.7 pounds of cooked turkey
- Approximately 0.5 pounds of cooked beef
- Approximately 0.4 pounds of cooked ribs

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."



Public Health
Environmental Health Services

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CV. COVID-19 OBSERVATIONS

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: Observed no COVID-19 site specific plan posted. Observed facility open for take-out, outdoor dining, and restrooms at this time. Observed multiple customers seated outside the facility.

Per California State COVID-19 Guidance, indoor and outdoor dining is not allowed at this time. To safeguard against the coronavirus, please adhere to California State COVID-19 Guidance.

Ensure facility is following COVID-19 State guidelines:

Per the Statewide Industry Guidance to Reduce Risk, before reopening, all facilities must:

1. Perform a detailed risk assessment and implement a site-specific protection plan
2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
3. Implement individual control measures and screenings
4. Implement disinfecting protocols
5. Implement physical distancing guidelines

<https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/>

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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



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On this date, a grade "B" card was posted. The following documentation was provided:

- 1) Rescore Inspection Request Form
- 2) Corona Virus 2019: Disinfection Instructions
- 3) Corona Virus: What To Do If You are Sick
- 4) Active Managerial Control
- 5) Stickers: Hot Holding and Cold Holding
- 6) Food Facility Self-Inspection Checklist

PEP talk video will be emailed to the facility.

No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the person-in-charge

*NOTE:

A plan check consultation with the facility will be conducted on a later date. Failure to comply will result in future billable follow up inspections.

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 SIGNATURE

NAME: Ruben Rivera
TITLE: Person-In-Charge