



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NANCY MAY'S 50'S CAFE				REINSPECTION Not Specified	INSPECTOR Sujin Lee	DATE 5/3/2022
LOCATION 9759 ARROW ROUTE B, RANCHO CUCAMONGA, CA 91730				PERMIT	IDENTIFIER: None	
TIME IN 11:51 AM	TIME OUT 12:36 PM	FACILITY ID FA0004828	RELATED ID CO0082939	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 03 - REINSPECTION REQUIRED	

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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of the visit is to conduct a complaint investigation. The complaint was received by Division of Environmental Health Services via online portal on 4/25/22.

Reference - HSC

Nature of complaint:

The complainant alleged following:

On April 15, 2022, approximately at 9:30 a..m., observed a live nymph cockroach running out from a picture on the wall when the picture fell off.

On this date, spoke to the person in charge (PIC) and she stated following:

1. She is aware of the incidence.
2. She is aware that there was a infestation of cockroaches in the facility.
3. After the incidence on 4/15/22, the facility contacted the pest control service immediately and the facility was fumigated.
4. She provided the pest control service invoice from 4/18/22. The invoice states a few live cockroaches were found in the facility.

Observation:

On this date, no evidence of live vermin investigation was observed.
Violations were observed and they are noted on this report.

Outcome:

Eliminate all evidence of vermin, including but not limited to old rodent droppings and dead cockroaches. A reinspection will be conducted on or after 5/9/2022 to determine compliance. Failure to comply may result at a billable re-reinspection at an hourly rate of \$245 with 30-minute minimum charge.

Note: A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food-contact surfaces, food packaging, utensils, food equipment, or adulteration of food.

Recommend following:

1. Thoroughly clean and sanitize all surfaces as often as possible.
2. Thoroughly clean facility to remove accumulated food residues and debris.
3. Inspect the facility and look for signs of vermin activity.
4. Call pest control service immediately when observing evidence of vermin
5. Eliminate harborage areas such as gaps in the wall/ceiling/shelving surfaces or deteriorated surfaces that can serve as future harborage areas.

Description: A complaint report has been received by Environmental Health.



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: 1. Observed excessive amount of dry rodent droppings in junction between floors and walls throughout the kitchen, including but not limited to following area: below shelves between Super refrigerator and water heater.

2. Observed dead German cockroaches on floors at following areas:

- 1) Underneath cooling rack next to Super refrigerator
- 2) Underneath shelf adjacent to Super refrigerator
- 3) Inside floor sink underneath soda fountain machine at server area
- 4) Underneath coffee machine at server area

Eliminate all evidence of vermin in the facility. Clean and sanitize the affected area.

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)

16C033 Nonfood-contact surfaces clean

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

Inspector Comments: 1. Observed shelves to be rusty inside the walk-in refrigerator.

2. Observed accumulation of food debris on shelves in reach-in refrigerators at cook's line.

3. Observed heavy accumulation of grease on interior ceiling of preparation tables located next to grills.

Maintain all shelves and preparation tables in a clean and sanitary condition.

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

16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114074, 114081,
114119

Inspector Comments: 1. Observed heavy accumulation of old food debris inside ovens.

2. Observed accumulation of food debris on clean containers next to fryer.

3. Observed accumulation of heavy oil on taco fry basket located underneath steam table.

4. Observed ice paddle stored on shelf accumulated with debris in walk-in freezer.

5. Observed one tumbler and one open cup of water stored directly next to clean plates. Per operator, these plates are not in use.

Note: The food equipment was not observed to be in use at the time of the inspection.

Store all food equipment so as to be protected from contamination.

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed holes and crevices throughout the ceiling and wall, including but not limited to following areas:

- 1) Adjacent to water heater
- 2) Warewashing area
- 3) dining area
- 4) Top of base cove underneath frames adjacent to entrance

Seal all holes and crevices to prevent vermin harboring.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed accumulation of food debris in junction between floors and walls throughout the kitchen.

Maintain all floors in a clean and sanitary condition.

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

A routine inspection was conducted on this date.

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 Harmer
TITLE: PIC

Total # of Images: 0