

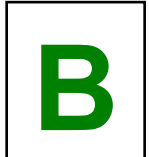


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CANNATARO'S</b>		DATE 5/5/2022	REINSPECTION 5/19/2022	PERMIT 2/28/2023
LOCATION 12345 MOUNTAIN AV K, CHINO, CA 91710			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 12345 MOUNTAIN AV K, CHINO, CA 91710			IDENTIFIER: Retail Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 12:36 PM	TIME OUT 2:03 PM	FACILITY ID FA0006108	RELATED ID PR0004707	PE 1621

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 86**

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

- 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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & ex				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊘	2
5. Hands clean and properly washed; gloves used pro				
In				2
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	+	⊘
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, displa				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In		+	4	⊘
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊘
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (CANNATARO'S), Location (12345 MOUNTAIN AV K, CHINO, CA 91710), Date (5/5/2022), Inspector (Zaynab Darwiche)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY MAJOR

POINTS 4

Compliance date not specified
Complied on 5/5/2022
Violation Reference -

Inspector Comments: Observed two (2) employee don a new pair of gloves prior to handling food without washing their hands first.

Employees are required to wash hands prior to donning gloves.

Corrected on site: Operator educated employee(s) to ensure hands are washed before donning gloves. Employee then washed their hands before donning a new pair of gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: https://youtu.be/NznA3hqlcss

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments: 1) Observed missing Certified Food Manager's Certificate.

Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

- 1. 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
2. National Registry of Food Safety Professionals- Food Protection Manager Certification Program
3. National Restaurant Association-ServSafe® Food Protection Manager Certification Program
4. Prometric Inc.- Food Protection Manager Certification Program
5. AboveTraining/StateFoodSafety.com

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

Note: Original certificate must be available at facility in order to be valid.

2) Employee had inadequate knowledge in proper warewashing procedures. Upon questioning, operator stated that the dishes are rinsed again after the sanitizing step.

Employee was educated when manually ware washing dishes by the following procedures:

- a. Wash dishes with minimum 100 degrees F water and soap.
b. Rinse dishes with cold clear running water.
c. Sanitize dishes with either quaternary ammonia, 200 ppm for one minute or chlorine at 100 ppm for 30 seconds.
d. Air dry

Ensure all employees can demonstrate food safety knowledge practices and principles applicable to their assigned duties.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf



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#### 9. PROPER COOLING METHODS

<b>POINTS</b>  <b>2</b>	Compliance date not specified
	Complied on 5/5/2022
	Violation Reference - HSC - 114000

**Inspector Comments:** Observed two (2) trays of cooked pasta noodles and one (1) tray of cooked chicken on the food storage rack near the pizza preparation station measuring at 94.8-97.8F. Food items were sitting on the rack with no temperature control. Upon questioning, operator stated that the food items were cooling down before they relocate the items in the refrigerator. Operator stated the food items were cooked 1.5 hours prior to inspection.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods. Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment such as chill blasters
- 4) Using containers that facilitate heat transfer
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Placing containers in an ice bath, stirring food frequently

Containers may be stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Food must be stirred as necessary to evenly cool a liquid or a semi-liquid food

Corrected on site. Operator was educated about proper cooling methods and relocated the food items to the walk-in refrigerator.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** <https://youtu.be/hiOEyNgDIQ>

#### 21. HOT AND COLD WATER AVAILABLE

<b>POINTS</b>  <b>2</b>	Compliance date not specified
	Complied on 5/5/2022
	Violation Reference - HSC - 113953(c), 114099.2(b)

**Inspector Comments:** Observed the hot water valve for the handwashing sink near the stove to be turned off.

Ensure all handwashing sinks have adequate, pressurized and potable supply of hot water at all times.

Corrected on site. Operator turned the valve on and hot water was restored.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

#### 27. FOOD SEPARATED AND PROTECTED

<b>POINTS</b>  <b>1</b>	Compliance date not specified
	Not In Compliance
	Violation Reference - HSC - 113984 (a, b, c, d, f)

**Inspector Comments:** Observed several uncovered food items such as chicken and pasta noodles inside the walk-in refrigerator.

Ensure all food items are covered so that it is protected from contamination.

**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.



## CAL CODE OFFICIAL INSPECTION REPORT

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### 48. FOOD HANDLER CERTIFICATION

#### POINTS

3

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed twelve (12) food service workers at this facility with an missing/expired San Bernardino County food handler card.

Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com)

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com)

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

### 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

### 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

### Overall Inspection Comments



Public Health  
Environmental Health Services

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Letter grade "A" removed.

Letter grade "B" posted to the left of entrance door.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was given. The following forms/handout were provided: - Top 5 CDC risk factors - Request for a re-score inspection - Missing Food Handler Card form - Cooling Food Safely

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. This request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

\*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection have been discussed with the facility manager. \*

**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: Julie Cannataro  
TITLE: Manager