



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|--|-------------------|--|--------------------------------|
| FACILITY NAME STATER BROS MARKET 184 | | DATE 4/16/2015 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 9/30/2015 |
| LOCATION 6989 SCHAEFER AV, CHINO, CA 91710 | | | INSPECTOR Hanan Megalla | |
| MAILING ADDRESS PO BOX 150, SAN BERNARDINO CA 92402 | | | IDENTIFIER: Deli | |
| TIME IN 10:27 AM | | | SERVICE: 001 - Inspection - Routine | |
| TIME OUT 11:28 AM | | | RESULT: 03 - Corrective Action / No Follow up Required | |
| FACILITY ID FA0016539 | | | ACTION: 01 - No Further Action Required | |
| RELATED ID PR0022064 | | | PE 1620 | |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 92

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

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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 | + | ⊗ | 2 |
| In | | 6. Adequate handwashing facilities supplied & accessib | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | N/A | | | 4 2 |
| In | N/O | N/A | | | 4 2 |
| In | N/O | N/A | | | 4 2 |
| In | N/O | N/A | | | 4 |
| In | N/O | N/A | | | 4 |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | N/O | N/A | | | 2 |
| In | | 13. Food in good condition, safe and unadulterated | | | 4 2 |
| In | N/O | N/A | | | 4 2 |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|--------------------------------------|-----|---|-----|-----|-----|
| In | | 15. Food obtained from approved source | | | 4 |
| In | N/O | N/A | | | 2 |
| In | N/O | N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/O | N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| In | | N/A | | | 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 ⊗ |

| 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 | 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, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | 1 |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 37. Vending machines | 1 |
| 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 | 1 |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | 1 |

| 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 worker cards | 2 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

| | | |
|---------------------------|---|---|
| POINTS 4 | Compliance date not specified Complied on 4/16/2015 Violation Reference - | Inspector Comments: Observed the food worker placing on gloves without hand washing and start slicing cold meat for a customer . Food workers shall wash their hands properly with soap and warm water (100 F) for at least 15 seconds before placing gloves on. |
|---------------------------|---|---|

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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425 | Inspector Comments: Observed several flies in the service deli department . Facility operator has monthly service from commercial pest services (ECOLAB) , Facility operator shall call for service to eliminate more fly intrusion. |
|---------------------------|--|---|

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1 | Inspector Comments: Observed a gap between the filters on top of the hood above the chicken rotisserie . Eliminate the gap to ensure efficiency of the mechanical ventilation. |
|---------------------------|---|---|

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 Violation Reference - HSC - 114135, 114185.1 | Inspector Comments: Measured sanitizer (QUAT) at 100 ppm in the sanitizer bucket behind the cold meat display cooler . Maintain sanitizer concentration between 200 -300 ppm. |
|---------------------------|---|--|

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)

Overall Inspection Comments

Letter Grade (A) posted.

Signature(s) of Acknowledgement



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A handwritten signature in blue ink, appearing to read "Jeff Doup".

NAME: jeff doup
TITLE: manager