



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BOSTON MARKET #842				REINSPECTION DATE 2/08/2022	INSPECTOR Amanda Tieu	DATE 1/25/2022
LOCATION 10890 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION 3/31/2022	IDENTIFIER: None	
TIME IN 2:32 PM	TIME OUT 4:07 PM	FACILITY ID FA0001780	RELATED ID PR0010576	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The health permit to operate is hereby reinstated and facility may open.

Description: The health permit to operate is hereby reinstated and facility may open.



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16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A follow up inspection was conducted on this date to observe compliance with violations noted during the complaint inspection.

PREVIOUS VIOLATIONS:

During the complaint inspection it was noted that facility was closed and health permit suspended due to evidence of an active infestation of rodents.

OBSERVATIONS:

1) On this date, the manager was interviewed. The manager stated the following:

-To his knowledge, observed no signs of active infestation of vermin since the previous complaint inspection on 1/13/2022

-Pest control inspections are conducted monthly

-A pest control inspection was conducted after the complaint inspection 1/13/2022. Per manager, pest control has inspected the facility for approximately (3) to (4) days

2) On this date, observed the following items:

-Facility was unable to provide proof of the most recent pest control inspection report at this time.

-Dry rodent droppings observed inside the facility. See violation 16C023 for more details.

OUTCOME:

1) A billable follow up inspection with a minimum charge of \$122.50 will be conducted on or after 2/2/2022 to verify the following:

-Facility is clean, sanitized, and free of rodent droppings

-All holes/openings on the walls/ceilings, and flooring area are properly sealed

Failure to comply upon the follow up inspection will result in future billable follow up inspections.

2) Discontinue use of the electric hot holding unit. A remote follow up inspection will be conducted on or after 2/2/2022 to verify the facility submitted an application of plan review to ehs.customerservice@dph.sbcounty.gov or in person at the following location:

San Bernardino County Environmental Health Services
8575 Haven Ave, Suite 130
Rancho Cucamonga

Failure to comply may result in future billable follow up inspections with a minimum charge of \$122.50.

3) The "Notice of Closure" sign has been removed from the facility's window at this time.

Description: Reinspection conducted at this time to determine compliance from prior inspection.



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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: Observed dry rodent droppings at the following areas:

- (3) to (5) rodent droppings located within the hole/opening at the bottom left corner to the facility's office door
- (4) rodent droppings on the equipment lining behind the one-door reach-in refrigerator unit located right of the convection oven
- (3) rodent droppings located on the flooring behind the front kitchen equipment

After a thorough search of the facility, observed no signs of active infestation of vermin.

According to the manager, pest control inspections are conducted monthly. Per manager, pest control has inspected the facility within (3) to (4) days since the complaint inspection (1/13/2022).

Immediately clean and sanitize the affected areas. Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.

*NOTE:

A billable follow up inspection will be conducted on or after 2/2/2022 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: The following items was observed at this time:

- Multiple ceiling panels at the front and back kitchen area to be shifted, creating an approximately 1 inch gap.
- Missing cove base tiles at the following areas: at the bottom right of the walk-in cooler door adjacent to the back delivery door and bottom left of the facility's office door
- Approximately 0.5 inch gaps between the cove base and metal wall located behind the back kitchen equipment of the convection oven and one-door reach-in refrigerator unit

According to the manager, the facility plans to replace the cove base tiles. Observed the proposed cove base tiles to be like-to-like material of the existing tiles.

Seal holes, openings and gaps. Ensure all walls/ceilings and floorings are maintained durable and properly sealed to prevent the entry of vermin.

*NOTE:

A billable follow up inspection will be conducted on or after 2/2/2022 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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))



Public Health
Environmental Health Services

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16K051 Plan Review

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: 1) Observed a electric hot holding display unit (ALTO SHAAM ED2-72) stored right of the cash register. Upon further inspection, observed no wheels/casters installed on the unit.

The manager was interviewed on this date and stated the following items:

- The hot holding unit was just recently installed approximately (2) to (3) weeks prior the facility's reopening day (1/10/2022)
- The previous hot holding unit located right of the cash register was a steam table
- The steam table has been replaced at this time due to it being in disrepair
- The electric hot holding display unit is self contained and does not require a floor sink
- Facility plans to store gravy, mashed potatoes, and other potentially hazardous food items within the hot holding unit

Observed no plans or application of plan review submitted regarding the addition of the hot holding unit.

The facility is hereby instructed to immediately discontinue use of the electric hot holding unit. The facility must obtain approval first from San Bernardino County Environmental Health Services (SB County EHS), Plan Check program prior to use.

Facility manager was informed that any major remodeling, additions to the menu, and/or installation of new equipment, or removal of equipment must be approved SB County EHS, Plan Check at 1-800-442-2283 prior to any changes.

Facility was informed to submit the application of plan review by 2/2/2021 to ehs.customerservice@dph.sbcounty.gov or in person at the following location:
San Bernardino County Environmental Health Services
8575 Haven Ave, Suite 130
Rancho Cucamonga

Failure to comply may result in future billable follow up inspections with a minimum charge of \$122.50.

2) Observed maintenance repairing the (2) handwash sinks at the facility at this time. According to the manager, the piping of the handwash sinks were in disrepair

3) According to the manager, the facility plans to remove the one-door reach-in refrigerator unit located at the back kitchen next to the convection oven.

Manager was informed to contact SB County EHS, Plan Check at 1-800-442-2283 for approval first prior to removal.

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)

Overall Inspection Comments

No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the follow up inspection has 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 SIGNATURE

NAME: Julio Garcia
TITLE: Manager



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Total # of Images: 0