



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>THE DELI</b>		REINSPECTION DATE <b>Not Specified</b>		INSPECTOR <b>Tirza Tetteh</b>	DATE <b>3/24/2022</b>
LOCATION <b>16975 SIERRA LAKES PKWY 200, FONTANA, CA 92336</b>				PERMIT EXPIRATION <b>3/31/2022</b>	IDENTIFIER: None
TIME IN <b>10:53 AM</b>	TIME OUT <b>11:27 AM</b>	FACILITY ID <b>FA0032372</b>	RELATED ID <b>PR0042153</b>	PE <b>1621</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

### 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:** Facility may reopen and permit is reinstated upon the condition a re-score inspection is conducted within 30 days of routine inspection. Facility will be required to achieve a minimum score of 80 in re-score inspection or facility will be closed.

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

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A reinspection was conducted on this day to verify compliance regarding insanitary and unsafe conditions at the facility resulting in a facility being closed. During routine inspection conducted on 3/24/2022, the following posed an imminent health hazard:

- first sandwich cold holding unit reading at 60F and unable to maintain potentially hazardous foods (PHFs) at or below 41F
- an accumulation of brown slime on front side of deflector for ice machine. Observed condensation drip over slime and directly into the ice. Active contamination observed.
- 3-compartment sink manual warewashing procedures
- use of latex gloves and proper handwashing.

The mentioned imminent health hazards resulted in the facility's routine inspection score of 64. The facility was closed and the permit was suspended due to insanitary and unsafe conditions.

On this day, the following was observed to be corrected:

- cold holding unit's ambient air temperature measuring at 41F. Observed a technician at the facility in the process of repairing smaller cold holding unit as well.
- deflector of ice machine to be cleaned and sanitized
- employees able to demonstrate proper 3-compartment manual warewashing technique with approved chlorine sanitizer measuring at 100 ppm.
- latex gloves removed from the facility and several boxes of poly gloves available for use.

The facility has corrected their critical violations posing an imminent health hazard.

Facility may reopen and permit is reinstated upon the condition a re-score inspection is conducted within 30 days of routine inspection. Facility will be required to achieve a minimum score of 80 in re-score inspection or facility will be closed.

Ensure all equipment are in good repair. Ensure cold units are able to maintain any PHFs at or below 41F at all times. Maintain all food in good condition, free of adulteration and/or contamination at all times. Ensure all food contact surfaces are maintained cleaned and sanitized to prevent any possible contamination. Ensure employees are properly washing their hands at all times to prevent any possible contamination.

Further action required to achieve full compliance.

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

#### Overall Inspection Comments



**Public Health**  
Environmental Health Services

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Notice of Closure sign removed.

Facility Under Review sign posted.

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

Request for a re-score inspection form provided.

Note: Operator was advised to submit Request for a Re-score Inspection form at their earliest convenience to ensure re-score inspection is completed within 30 days from date of routine inspection.

Note: The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR (04/22/2021). The 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. A food facility failing to comply with the OIR, failing to attain at least a 'B' grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed by the Health Official and remain closed until at least a 'B' grade is achieved on a re-score inspection.

**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: Melissa Haller  
TITLE: Manager

Total # of Images: 0