



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME A DONUT LAND		DATE 3/24/2021	REINSPECTION DATE 4/07/2021	PERMIT EXPIRATION 8/31/2021
LOCATION 2252 S EUCLID AV B, ONTARIO, CA 91762			INSPECTOR Estefani Ayala	
MAILING ADDRESS 3011 ADRIATIC AV, LONG BEACH CA 90810			IDENTIFIER: Retail-Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:59 AM	TIME OUT 11:01 AM	FACILITY ID FA0013550	RELATED ID PR0017937	PE 1620

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 91

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

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

- 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	⊗ 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○	2. Communicable disease; reporting, restrictions & excl			4
○	⊗ 3. No discharge from eyes, nose, and mouth			2
○	⊗ 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In	⊗ 5. Hands clean and properly washed; gloves used prop		4	2
○	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
○	⊗ N/A 7. Proper hot and cold holding temperatures		4	2
○	⊗ N/A 8. Time as a public health control; procedures & record		4	2
In	⊗ N/A 9. Proper cooling methods		4	2
In	⊗ N/A 10. Proper cooking time & temperatures		4	
In	⊗ N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	⊗ N/A 12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated		4	⊗
○	⊗ N/A 14. Food contact surfaces: clean and sanitized		4	2

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

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	⊗
36. Equipment, utensils and linens: storage and use	⊗
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 m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME A DONUT LAND	DATE 3/24/2021
LOCATION 2252 S EUCLID AV B, ONTARIO, CA 91762	INSPECTOR Estefani Ayala

54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to an imminent health hazard. - Vermin Infestation Properly clean and sanitize all the affected areas prior to contacting EHS for a reopening inspection. A "Notice of Closure" sign was posted at the entrance of the facility.
---------------------------	---	---

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed numerous amounts of fresh and dry rodent droppings in the following areas: - Cabinets behind service counter - Floor below dry storage rack - Floor near back kitchen exit Facility must remain free of vermin and vermin evidence Operator was not able to provide pest control service reports.
---------------------------	--	--

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)

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed a personal water bottle stored inside ice bin with ice used for customer consumption. Discontinue this practice. Maintain all personal items separate and away from customer food and food prep areas.
---------------------------	--	---

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed an inoperable refrigerator in the back kitchen with mold-like debris inside. Remove/ replace refrigerator. Maintain all equipment clean and in a sanitary manner.
---------------------------	---	--

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME A DONUT LAND	DATE 3/24/2021
LOCATION 2252 S EUCLID AV B, ONTARIO, CA 91762	INSPECTOR Estefani Ayala

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed two unchained pressurized tanks near hand wash sink. All pressurized tanks must remain chained to a rigid structure at all times.
---------------------------	---	---

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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed a 1 1/2 inch hole on wall near dry storage rack. Seal hole to prevent vermin entrance.
---------------------------	---	--

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)

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
- A permit suspension (closure) on your last graded inspection.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



Public Health
Environmental Health Services

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

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME A DONUT LAND	DATE 3/24/2021
LOCATION 2252 S EUCLID AV B, ONTARIO, CA 91762	INSPECTOR Estefani Ayala

Letter grade "A" was not posted on this date.

Letter grade will be posted once facility is reopened and compliance is verified.

The permit for this facility is hereby suspended on this date and the facility is closed due to an active rodent infestation.

A Notice of Closure sign was posted near the main entrance. Do not remove, alter or hide the sign in any way.

Call this office when you are ready to re-open and a re-inspection will be conducted.

Please refer to the following phone numbers to request a reopening:

After Hours Number: 800-472-2376

Regular Hours: 800-442-2283

Top 5 CDC Risk factor handout provided.

REINSPECTION REQUIRED

leekina om

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

NAME:

TITLE: