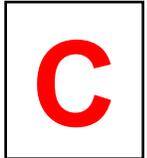




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GT FOOD CONNECTION INC		DATE 5/17/2016	REINSPECTION DATE 5/31/2016	PERMIT EXPIRATION 10/31/2015
LOCATION 22400 BARTON RD I, GRAND TERRACE, CA 92313			INSPECTOR Ivy Saguan	
MAILING ADDRESS 22400 BARTON RD I, GRAND TERRACE, CA 92313			IDENTIFIER: None	
TIME IN 9:53 AM	TIME OUT 2:47 PM	FACILITY ID FA0003545	RELATED ID PR0013387	PE 1622
			SERVICE: 033 - Re-score Grade Inspection RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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](#).



SCORE 74

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.

- 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 & excl				
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 prop				
In		+		⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
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	+	⊗
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, display				
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	2
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, use	⊗
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	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	2
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 GT FOOD CONNECTION INC	DATE 5/17/2016
LOCATION 22400 BARTON RD I, GRAND TERRACE, CA 92313	INSPECTOR Ivy Saguan

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

POINTS	Compliance date not specified Complied on 5/17/2016 Violation Reference -	Inspector Comments: Observed an employee using and reusing a cloth to dry his hands after washing. Discontinue use of wiping cloth to dry hands after washing. Properly wash hands with soap and hot water, and use paper towels that are provided in the hand wash sink area.
4		

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS	Compliance date not specified Complied on 5/17/2016 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed Potentially Hazardous Foods at the cooks line refrigerators reading at following temperatures and locations: At cold table and under-counter refrigerator at cook line: (1) shredded cheese 48F (2) sliced tomatoes 60F (3) pooled eggs 52F (4) hollandaise sauce 44F (5) cut watermelon 45F (6) cinnamon waffle batter 45F In walk-in cooler: (1) tuna 45F (2) bleu cheese 50F (3) green beans 47F (4) chorizo sausage 47F (5) cooked ham 47F (6) cooked potatoes 47F (7) raw bacon 45F (8) open container of milk 47F (9) cartons egg whites 45F (10) opened milk-based dressings 45-47F (11) salsa 46F (12) shredded cheeses 45-47F (13) cole slaw 49F (14) sour cream 46F Maintain all potentially hazardous foods in cold holding at 41F or below. Attempted to allow operator to cool items quickly in walk-in cooler since 4 hours had not elapsed. Walk-in cooler later observed to be out of temperature as well. Items discarded. See VC&D #52. Facility closed due to lack of refrigeration. Re-inspection required to verify cooler can maintain items below 41F before facility can re-open.
4		

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GT FOOD CONNECTION INC	DATE 5/17/2016
LOCATION 22400 BARTON RD I, GRAND TERRACE, CA 92313	INSPECTOR Ivy Saguan

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS
4
Compliance date not specified
Complied on 5/17/2016
Violation Reference - HSC - 114000

Inspector Comments: Observed several Potentially Hazardous Foods in walk-in cooler measured at the following temperatures (per employee, all items had been prepared and cooled at least the day prior):

- (1) mashed potatoes 44F
- (2) ground meat and potato patties 45F
- (3) cooked lentil soup 45F
- (5) alfredo sauce 45F
- (6) refried beans 45F
- (7) turkey stuffings 45F
- (8) roast beef 47F
- (9) two trays of cooked pastas 44F

Ensure potentially hazardous foods are cooled rapidly, using approved methods, from 135F to 70F within 2 hours and further cooled from 70F to 41F within the remaining 4 hours for a total time not to exceed 6 hours.

Items discarded. See VC&D #52.

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4
Compliance date not specified
Complied on 5/17/2016
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed sanitizer level measuring 10 ppm at dish machine used to wash dishes during inspection. Data plate on machine listed 50 ppm minimum required concentration for chlorine. Observed no sanitizer in machine sanitizer bucket.

Ensure all food contact surfaces are properly cleaned and sanitized at required minimum sanitizer levels. Provide sanitizing solution at 50ppm minimum.

Operator able to provide sanitizer during inspection. Sanitizer measured at 50 ppm chlorine.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

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

Employee at the back prep area was unable to demonstrate proper method of cooling for meat sauce, proper reheating temperature for fried beans, and the minimum temperature for cooking chicken. Ensure employees can demonstrate knowledge of food safety principles in their assigned duties. Educated employees in cooling techniques, and minimum reheating and cooking temperatures.

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GT FOOD CONNECTION INC	DATE 5/17/2016
LOCATION 22400 BARTON RD I, GRAND TERRACE, CA 92313	INSPECTOR Ivy Saguan

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed hand wash sink was obstructed with the mop bucket in the back kitchen. Remove mop bucket from the hand wash sink and maintain accessibility of the sink.
	Complied on 5/17/2016	
	Violation Reference -	

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed employee using 2-compartment sink for ware washing while tray of cooked turkey stuffing was cooling on drain board at same 2-compartment sink. Refrain from storing open food on 2-compartment sink during utensil washing to prevent contamination. Observed bulk bags of lentils, flours, beans, bread crumbs, sugar, gravy mix, and hollandaise mix open in the dry food storage area. Observed container of uncovered margarine in server station and at cook line. Ensure all foods are stored covered and sealed to prevent contamination. Observed plastic cups stored in beans in hot holding unit, in hollandaise sauce in undercounter refrigerator, and in bread crumbs in dry storage area. Discontinue practice. Use scoops with handles and store handles out of food.
	Not In Compliance	
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified	Inspector Comments: Observed toilet bowl cleaner stored with pans and trays on cart in server station. Observed stainless steel polish stored on shelf with the flour in the dry food storage area. Provide and maintain a separate storage area for all toxic substances from food and utensils.
	Not In Compliance	
	Violation Reference - HSC - 114254, 114254.1	

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed under-counter refrigerator door not closing properly at the front cook line. Repair door to shut tight.
	Not In Compliance	
	Violation Reference - HSC - 114130, 114130.1, 114130	

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed several wet wiping cloths on the counter at the front cook line. Store wet wiping towels in chlorine sanitizer solution above 100 ppm.
	Not In Compliance	
	Violation Reference - HSC - 114135, 114185.1	

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GT FOOD CONNECTION INC	DATE 5/17/2016
LOCATION 22400 BARTON RD I, GRAND TERRACE, CA 92313	INSPECTOR Ivy Saguan

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed valve leaking under dish machine. Repair leaky valve.
	Not In Compliance	
	Violation Reference - HSC - 114171, 114189.1	

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed several rodent droppings in an empty tray at the storage room. No indication of active vermin infestation. Remove rodent droppings. Clean and sanitize surfaces on which droppings found. Maintain facility free of vermin.
	Not In Compliance	
	Violation Reference - HSC - 114067 (j), 114123	

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)



Public Health
Environmental Health Services

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

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME GT FOOD CONNECTION INC	DATE 5/17/2016
LOCATION 22400 BARTON RD I, GRAND TERRACE, CA 92313	INSPECTOR Ivy Saguan

52. VC & D

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: Operator voluntarily discarded the following items in approximate amounts:

1 lb pooled eggs
1 lb hollandaise sauce
1 lb cut watermelon
10 lb mashed potatoes
1 lb ground meat and potato patties
2 qt lentil soup
1 lb alfredo sauce
15 lbs refried beans
2 6-oz bags turkey stuffings
1 lb tuna
10 oz bleu cheese 50F
1.5 lb green beans
2.5 lb chorizo sausage
10 oz cooked ham
15 lbs cooked potatoes
15 lbs raw baco
0.5 gal open container of milk
2 2-lb cartons egg whites
4 lb opened milk-based dressings
1 lb salsa
5 lb shredded cheeses
2 1 lb containers cole slaw
2.25 lb sour cream
2 4-lb cuts roast beef
2 trays of cooked pastas 44F

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

"C" grade posted and closure notice posted. Do not alter, move, or remove grade card or closure notice. Failure to comply may result in re-posting of grade at a rate of \$122.50 per half-hour minimum.

Food handler card handout, food handler card informational sheet and rescore form was provided. Rescore required within 30 days.

Call (800) 442-2283 for re-inspection.

Signature(s) of Acknowledgement

NAME: Carlos Negrete
TITLE: Owner