



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME VILLAGE RANCH MARKET		DATE 6/4/2019	REINSPECTION DATE 6/18/2019	PERMIT EXPIRATION 12/31/2019
LOCATION 15091 MERRILL AV, FONTANA, CA 92335			INSPECTOR Sujin Lee	
MAILING ADDRESS 15091 MERRILL AV, FONTANA, CA 92335			IDENTIFIER: Restaurant	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:26 PM	TIME OUT 5:47 PM	FACILITY ID FA0007947	RELATED ID PR0006739	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 80

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	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		4	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	○ N/O	N/A			4
In	N/O	N/A	+	⊗	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
In	N/O	N/A	+	⊗	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				4	⊗
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	⊗
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	⊗
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	⊗
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	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES MAJOR

POINTS
4
Compliance date not specified
Complied on 6/4/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed following potentially hazardous foods (PHFs) holding at improper temperatures:

At the hot holding display case:

1. Cooked pork at 116 degree F
Per operator, this PHF was stored at this unit one hour and half prior to inspection.
2. Cooked jalapeño at 112 degree F
Per operator, this PHF was stored at this unit 20 minutes prior to the inspection.
3. Cooked beef at 121 degree F
Per operator, this PHF was stored at this unit one hour and half prior to inspection.

Per operator, these PHFs are being kept in warm temperatures.
Corrected on site. The operator was instructed to discarded #1-#3 PHFs after four hours. The operator provided label for these PHFs.

Inside the double-door reach-in unit at front kitchen:

4. Chicken at 45 degree F

At the cold holding unit at front kitchen:

5. Salsa at 45.8 degree F

Per operator, #4 and #5 PHFs were stored at these unit 5-6 hours prior to the inspection.
Corrected on site. The operator was instructed to store these PHFs inside the walk-in refrigerator to rapidly cool them below 41 degree F.

Maintain the temperatures of PHFs at or below 41 degree F or at or above 135 degree F.

A reinspection will be conducted on or after 6/7/19 to determine compliance Failure to comply shall result at a re-reinspection at an hourly rate of \$245/hour with 30 minutes of minimum charge.

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/Food_Danger_Zone.pdf



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9. PROPER COOLING METHODS **MAJOR**

POINTS
4
Compliance date not specified
Complied on 6/4/2019
Violation Reference - HSC - 114000

Inspector Comments: 1. Observed two containers of cooked meat cooling on the preparation table in a bulk containers without any intervention.
 a. Cooked carnitas was measured at 96.6 degree F. Per operator, this PHF was cooked one hour and half prior to inspection.
 b. Cooke beef was measured at 122 degree F. Per operator, this PHF was cooked 30 minutes prior to inspection.

2. Observed a bulk container of fried rice cooling in the walk-in refrigerator with tight fitting The fried rice was measured at 79.4 degree F. Per operator, this PHF was cooked and stored at this unit 2 hours prior to inspection.

3. Observed vegetable soup and pork soup cooling in the walk-in refrigerator with tight foil on top.
 a. Vegetable soup was measured at 47 degree F
 b. Pork soup was measured at 56 degree F.

Ensure all PHFs are rapidly cooled from 135F to 70F in two (2) hours or less, and then from 70F to 41F, in a total of six (6) hours or less
 Approved cooling methods:
 1. Using shallow pans (recommend using heat-conductive pans)
 2. Separating food into smaller or thinner portions
 3. Using rapid cooling equipment such as chill blasters
 4. Using containers that facilitate heat transfer
 5. Adding ice as an ingredient
 6. Using ice paddles
 7. Placing containers in an ice bath, stirring food frequently

Corrected on site. The operator was educated as to proper procedures for cooling. The operator was instructed to cool all PHFs above using one or more method mentioned above.

A reinspection will be conducted on or after 6/7/19 to determine compliance Failure to comply shall result at a re-reinspection at an hourly rate of \$245/hour with 30 minutes of minimum charge.

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



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS
4
Compliance date not specified
Complied on 6/4/2019
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1. During active manual warewashing, observed a food employee washing knives with water and soap, rinsing, and air drying them without sanitizing step at the 2-compartment warewashing sink. When the food employee was interviewed, she was not able to demonstrate proper procedures for manually sanitizing food equipment.

Ensure all food contact surfaces are properly washed/rinse/sanitized and air dried. Ensure the following method is utilized:

- a. Scrape or rinse off any large particles of food, dirt, or other visible contamination into a waste container or garbage disposal.
- b. In the first sink: Scrub the object or surfaces with warm water (100 F) and detergent.
- c. In the second sink: Rinse items with clear water.
- d. In the third sink: Sanitize items in sanitizing solution: 100 ppm chlorine solution for at least 30 seconds, 200 ppm quaternary ammonium solution for at least one minute, OR 25 ppm iodine solution for at least one minute.
- e. Finally, air dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The food employee was educated as to proper procedures for manual warewashing.

2. Observed flies landing on the cutting board in front of the cold holding unit several times. Note: The cutting board was not observed to be in use.

Wash, rinse, and sanitize the cutting board.

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/TowelSanitizingSolution.pdf>

21. HOT AND COLD WATER AVAILABLE

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: The maximum water temperature at the preparation sink was measured at 95.6 degree F.

Ensure water temperature at the preparation sink is at least 120 degree F.

A reinspection will be conducted on or after 6/7/19 to determine compliance Failure to comply shall result at a re-reinspection at an hourly rate of \$245/hour with 30 minutes of minimum charge.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

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 live flies at the front and back kitchen.

Eliminate all flies from this facility and maintain this facility free from vermin-including but not limited to flies.

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)



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed boxes of raw beef stacked on top of each other on the floor inside the walk-in refrigerator. Store food at least 6 inches off the floor to prevent vermin, dust, splash, or other forms of contamination or adulteration.
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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 a plastic cup without handle stored inside a bulk bin of beans in walk-in refrigerator. Provide a scoop that has handle and store the scoop so that the handle does not come in contact with food.
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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 employee's water bottle with closed lid stored directly next to a container of cooked beef tongs on the preparation table at the rear kitchen. Store employee's drink/food/items away from food intended for customers and food contact surfaces to prevent possible contamination.
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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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed accumulation of food debris at the junction of floor and wall throughout the front kitchen, including underneath the hand washing sink and hot holding unit. 2. Observed excessive accumulation of grease and oil underneath the grill and fryer at front kitchen. Maintain all floors in a clean and sanitary condition.
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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))



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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.

Overall Inspection Comments

A "B" grade card was posted.

The following handout(s)/form(s) were provided:

1. Three compartment sink dishwashing method
2. Request for a re-score inspection
3. Cooling hot food safely
4. Food facility risk based inspection frequency

A foodborne illness investigation was conducted this date in conjunction with the routine inspection for kitchen.

Signature(s) of Acknowledgement

NAME: Harvinder Sandhu
TITLE: Owner