County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: FARRELLS ICE CREAM PARLOUR			DATE: 2/10/2015	SIGNATURE	
LOCATION: 10742 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE: 8/10/2015	PERMIT EXPIRATION: 6/30/2015
MAILING ADDRESS: 10742 FOOTHILL BL, RANCHO CUCAMONGA CA 91730 ☐FACILITY ☐OWNER ☑ACCOUNT				REHS: Nick Thalasinos	
FA #: FA0001298	PR #: PR0035325	SR #:	CO #:	PE: 1610	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 3:15 PM	TIME OUT: 3:40 PM	CONTACT: Not Captured			RESULT: 01 - Corrective Action Not Required ACTION: 01 - No Further Action Required

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of $61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of $122.50.

A

SCORE 100

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

In = In compliance
COS = Corrected on-site
N/O = Not observed
MAJ = Major violation
N/A = Not applicable
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					**7.** Proper hot and cold holding temperatures		4	2
In	N/O	N/A					**8.** Time as a public health control; procedures & record		4	2
In	N/O	N/A					**9.** Proper cooling methods		4	2
In	N/O	N/A					**10.** Proper cooking time & temperatures		4	
In	N/O	N/A					**11.** Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION										
In	N/O	N/A					**12.** Returned and reservice of food			2
In							**13.** Food in good condition, safe and unadulterated		4	2
In	N/O	N/A					**14.** Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES								COS	MAJ	OUT
In							**15.** Food obtained from approved source		4	
In	N/O	N/A					**16.** Compliance with shell stock tags, condition, display			2
In	N/O	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	N/A					**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										
In							**21.** Hot and cold water available		4	2
LIQUID WASTE DISPOSAL										
In							**22.** Sewage and wastewater properly disposed		4	2
VERMIN										
In							**23.** No rodents, insects, birds, or animals		4	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	1
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	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	1

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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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Overall Inspection Comments

No violations noted; A Grade posted this date.