



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>85C BAKERY CAFE</b>		DATE 12/6/2019	REINSPECTION DATE 12/20/2019	PERMIT EXPIRATION 12/31/2019
LOCATION 11897 FOOTHILL BL A, RANCHO CUCAMONGA, CA 91730			INSPECTOR Rachel Leimbach	
MAILING ADDRESS 1415 MOONSTONE, BREA CA 92821			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:45 AM	TIME OUT 12:15 PM	FACILITY ID FA0000686	RELATED ID PR0012228	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 86**

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			⊗
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			⊗
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	4	⊗
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 reserve 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	⊗

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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	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	⊗

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	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 12/6/2019</p> <p>Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> 1. Observed perishable whip topping resting in ice at 45 F to 62 F near the beverage area.</p> <p>2. Observed several dairy food items in the front display case at temperatures ranging from 52 F to 53 F. The external thermometer of the display case read 50 F.</p> <p>Ensure that all potentially hazardous foods that are being cold are are held at 41 F or below.</p> <p>Violation Corrected on Site:</p> <p>1.The whip topping was discarded and replaced with a smaller amount of the new whip topping. Ice was then added around the new bottle of perishable whip topping. Stickers indicating the time in which the whip topping needs to be replaced were added to the current time control chart. See # 52 VC&amp;D.</p> <p>2. The several dairy food items in the display case were discarded and the manager was instructed to only use the unit to store non potentially hazardous foods. See # 52 VC&amp;D.</p>
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**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> Observed a lack of adequate knowledge pertaining to the correct methods of warewashing.</p> <p>Ensure that each employee has adequate knowledge pertaining to the tasks in which they perform.</p>
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**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>

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed paper towels resting on the warewashing station for the handwashing sink in the back warewashing area.</p> <p>Ensure that paper towels are places in a paper towel dispensing machine.</p>
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**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)

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 12/6/2019</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed several buckets of sanitizer for storing wiping clothes with quaternary ammonia sanitizer at 100 ppm throughout the food facility.</p> <p>Ensure that all sanitizer buckets using quaternary ammonia have a sanitizer level of at least 200 ppm when in use.</p> <p>Observed active warewashing of utensils in the wash station being washed with water at 90 F.</p> <p>Ensure that utensils are washed in water at or above 100 F during the warewashing process.</p>
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**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>



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**28. WASHING FRUITS AND VEGETABLES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113992	<b>Inspector Comments:</b> Observed uncovered cakes on a rack in the walk-in refrigerator in close range to leaking refrigerator fans.  Ensure that all foods are covered and protected from possible contamination.
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**Violation Description:** Raw, whole produce shall be washed prior to preparation. (113992)

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 12/6/2019 Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Observed a heavy accumulation of ice on the fans, floors and racks in the walk-in freezer.  Clean and remove the ice from the fans, floors and racks in the walk-in freezer.  Observed large amounts of dust in the vents over the bread ovens in the kitchen.  Ensure that the vents are clean and free of all dust and debris.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Observed non-NSF approved microwave and food warmer in the back kitchen area.  Replace the microwave and food warmer with approved NSF equipment when the current equipment is no longer in working order.  Observed external thermometer on the walk in freezer reading at 41 F. Internal temperatures read below 5 F.  Repair or replace the external thermometer on the freezer.  Observed fans in the walk-in refrigerator expelling large droplets of water.  Determine why the fans in the walk-in refrigerator are expelling the large droplets. Repair or replace the proper equipment in order to ensure that the droplets are no longer being sprayed from the fans.  Observed on of the light bulbs under the exhaust hood over the bread ovens to be nonoperational.  Ensure that all lights are in proper working order.
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**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 12/6/2019 Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> Observed the air curtain on the back door to have been turned off.  Ensure that the air curtain is turned on and is operating when needed.
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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)



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Table with 2 columns: Facility Name (85C BAKERY CAFE), Location (11897 FOOTHILL BL A, RANCHO CUCAMONGA, CA 91730), Date (12/6/2019), Inspector (Rachel Leimbach)

52. VC & D

POINTS
0

Compliance date not specified
Complied on 12/6/2019
Violation Reference - HSC - 113980

Inspector Comments: Manager voluntarily discarded Several items of food. Items discarded include:

- 1. Front Display Case Items (52 F to 53 F)
- (9) Nine Black Forest Cakes
- (7) Seven Mango Cakes
- (3) Three Chocolate Desserts
- (6) Six Blueberry Dream Desserts
- (3) Three Cream Cheese Cakes
- (1) One Whole Chocolate Mouse Cake
- (3) Three Red Velvet Cakes
- (1) One Whole Red Velvet Cake
- (1) One Whole Deluxe Strawberry Cake
- (1) One Whole Cheesecake
- (1) One Whole Black Forest Cake
- (4) Four Chocolate Cookie Crumble Cake
- (1)One Strawberry Tiramisu
- (2) Two Black Forest Logs
2. (1) One bottle of perishable whip topping.

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."

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

Posted "B" grade card in the front window at the entrance.
Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the posted grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

- Documents Provided
Provided Request for a Re-Score Inspection Form
Dishwashing Requirement Stickers
Top 5 CDC Risk Factors Handout

Signature(s) of Acknowledgement

Handwritten signature of Maira Blas

NAME: maira blas
TITLE: