



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME GRAZIANO'S ITALIAN RESTAURANT				DATE 2/18/2015	SIGNATURE	
LOCATION 9255 BASELINE RD L, RANCHO CUCAMONGA, CA 91730				REINSPECTION DATE 3/04/2015	PERMIT EXPIRATION 10/31/2014	
MAILING ADDRESS 9255 BASELINE RD L, RANCHO CUCAMONGA, CA 91730				REHS Tin Nguyen		
FA # FA0003576	PR # PR0011096	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine	
TIME IN 10:52 AM	TIME OUT 2:00 PM	CONTACT Not Captured			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. 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.



SCORE 83

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		4	2
○ In	N/O	N/A		4	2
○ In	N/O	N/A		4	2
○ In	N/O	N/A		4	
In	N/O	N/A	+	⊗	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	4	⊗

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		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		⊗	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	⊗
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	⊗
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	⊗
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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: -Observed one container of meat sauce reheated on steam table at cook's line, measured at 42°F - 47°F. Per operator, all ready to eat foods, such as pizza sauce or meat sauce are reheated on stove to 165°F prior to hot-holding on steam table. All ready to eat foods shall be reheated in microwave, stove, or oven to 165°F for 15 seconds prior to hot-holding. NOTE: -Due to cockroach infestation under steam table, employee was instructed to remove all sauces on steam table to be cooled and transferred in walk-in or refrigerator for proper cold-holding.
	Complied on 2/18/2015	

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: -Observed heavy cockroach activity under steam table (located at corner and leg of steam table) and two live cockroaches underneath cooking stove that operator terminated with napkins. -Observed one live cockroach on the corner of ceiling above mop sink. -Observed many dead cockroaches in different areas, such as on make-shift shelves of cold-holding unit at cook's line, on baking tray with a cloth held under prep table (next to fryer), on the floor behind reach-in freezer at dry storage area. Per owner and pest control operator (present at time of inspection), facility was serviced on Thursday, 02-12-15. NOTE: -Observed most recent pest control invoice, 12-31-14. -Thoroughly clean and maintain all areas affected by cockroach activity, dead or live. -All food contact surfaces that contained cockroach activity shall be washed, rinsed, and sanitized to prevent possible contamination of food products. -Pest control operator shall be contacted immediately to eliminate cockroaches. -During any services done by pest control, all foods and food contact surfaces shall be protected to prevent possible contamination.
	Not In Compliance	

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	Compliance date not specified	Inspector Comments: Observed excessive build-up on of grime on all soda nozzles on soda machine at service line. Thoroughly clean and maintain soda nozzles on a regular basis to prevent possible contamination of food products.
	Complied on 2/18/2015	

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



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27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
 Complied on 2/18/2015

Inspector Comments: Observed a tray of raw chicken that appeared to have been defrosted with liquids held above a large box of mozzarella cheese in walk-in cooler. Ensure raw foods are held below ready to eat foods to prevent possible cross contamination.

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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed excessive dust build-up on fan covers inside reach-in freezer in dry storage room. Clean and maintain fan covers in reach-in freezer.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments:

- Clean and maintain the following areas or equipments:
- Meat or cheese slicer covered with excessive food debris
 - Make-shift shelves on side of refrigerator at cook's line covered with excessive food debris and dust
 - Shelves inside walk-in cooler covered with excessive dust and food debris
- Observed door to reach-in freezer not closing properly, which was closed using a large bin of cooking oil. Repair or replace freezer door for proper closure.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed two probe thermometers not properly reading temperatures, after calibrating with ice. Repair or replace probe thermometers to properly measure internal food temperatures.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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



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

POINTS 1	Compliance date not specified	Inspector Comments: -Observed holes, cracks, and wide crevices on ceilings and walls within facility, especially at food prep area, cook's line, and dry storage area. Seal all holes, cracks, and crevices to prevent possible vermin intrusion. -Observed masking taps used as sealant to cover holes on ceilings (where pipes connect) at cook's line and dry storage area. All cracks or holes on ceilings or walls shall be properly sealed for ease of cleaning and to prevent possible vermin intrusion.
	Not In Compliance	

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))

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: -Observed one food worker card missing. Obtain food worker cards through San Bernardino County website at www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx and click on "Food Worker Training" link. Only food handler cards obtained from San Bernardino County website are accepted. NOTE: -Food worker cards must be faxed to Division of Environmental Health Services at (909) 387-4272, within 14 days. Non-compliance will result in a charged inspection at \$245.00 per hour.
	Not In Compliance	

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments



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"B" grade AND closure sign posted at front door.

DO NOT REMOVE, RELOCATE, OR HIDE LETTER GRADE OR CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN FUTURE RE-INSPECTION AT \$245.00 PER HOUR.

NOTE:

- Facility is ordered close
- Facility permit has been suspended due to vermin infestation
- Re-inspection required in order to re-open facility, after vermin issue has been addressed (provide proof of pest control, sanitize all equipments, and seal all cracks to prevent further vermin intrusion) after 48 -72 hours.
- If vermin issue has not been corrected during re-inspection, a re-reinspection will be required for facility to re-open and a charge of \$245.00 per hour will be applied.

Provided the following to operator:

- Food worker card handout
- Re-score inspection handout
- Help Education Liaison Program (HELP) pamphlet
- For additional handouts or information pertinent to health inspections, operator may visit San Bernardino County - Division of Environmental Health Services (DEHS) website at www.sbcounty.gov/dph/dehs