



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA PALOMA MARKET		REINSPECTION DATE Not Specified		INSPECTOR Mark Williams	DATE 9/16/2016
LOCATION 8847 ARCHIBALD AV, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION 2/28/2017	IDENTIFIER: None
TIME IN 11:00 AM	TIME OUT 12:18 PM	FACILITY ID FA0007774	RELATED ID PR0002199	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This re-inspection was requested by the operator. The health permit to operate this facility was suspended on 9-7-2016 due to evidence of a cockroach infestation and unsanitary conditions in the kitchen facility. On this date the health permit for this facility was re-instated. Continue to maintain this facility in a clean and sanitary condition and free from vermin-including but not limited to cockroaches.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This re-inspection was requested by the operator. The health permit to operate this facility was suspended on 9-7-2016 due to evidence of a cockroach infestation and unsanitary conditions in the kitchen facility. After a complete and thorough investigation of this facility no evidence of cockroaches or any other vermin was observed. The kitchen was observed to be in a clean and sanitary condition.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: A stove was observed to not be positioned under the ventilation hood. Maintain all cooking equipment to be positioned under the ventilation hood.

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)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: 1). Provide a screen to the open window at the employees restroom facility.
2). The rear exit door was observed to be propped open. Maintain this door closed to prevent the entrance of flies.

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)

Overall Inspection Comments

Hot Water observed at 120 F + @ The two compartment sink.
Rice in the walk-in cooler was observed at 38 F.
Chlorine cloth sanitizer bucket observed at 200 pm Chlorine.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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LOCATION 8847 ARCHIBALD AV, RANCHO CUCAMONGA, CA 91730	INSPECTOR Mark Williams

NAME: Margelita Olguin
TITLE: Owner

Total # of Images: 0