



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CURRY HOUSE</b>		DATE 9/28/2022	REINSPECTION 10/12/2022	PERMIT 8/31/2022
LOCATION 11683 CHERRY AV F1, FONTANA, CA 92337			INSPECTOR Zaynab Darwiche	
MAILING ADDRESS 7326 CANTERWOOD CT, CORONA CA 92880			IDENTIFIER: KITCHEN	
			SERVICE: 033 - Re-score Grade Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:55 PM	TIME OUT 4:02 PM	FACILITY ID FA0034391	RELATED ID PR0044515	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.](#)

- 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & ex		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used pro		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	N/O	N/A		4	<span style="color: red;">⊗</span>
<span style="color: green;">○</span> In	N/O	N/A		4	
In	<span style="color: blue;">○</span> N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span> 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	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	<span style="color: red;">⊗</span>

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<span style="color: red;">⊗</span>
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping	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 9/28/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1) Observed the following food items to be improperly cold-holding inside the walk-in refrigerator:

- eight (8) containers of potato sambosas at approximately 51.2-77.5F
- one (1) container of raw lamb at 57.0F
- one (1) bag of cheese at 52.6F
- several trays of uncooked bread dough with milk at approximately 65F-78F.

Ambient temperature of the walk-in refrigerator was 41.2F. Per the manager, the following food items were placed inside the unit less than one (1) hour prior to inspection.

Ensure all potentially hazardous foods are stored at 41F and below for cold-holding.

Corrected on site. Employee relocated the food items to the freezer for rapid cooling.

2) Observed one (1) small container of diced tomatoes to be held at room temperature on the prep table near the fryer. Per the manager, the tomatoes have been placed there 10- 15 minutes prior to temperature measurement.

Ensure that potentially hazardous foods (PHFs) are held at or below 41F or at or above 135F.

Corrected on site. Manager relocated the tomatoes into the refrigeration unit.

3) Observed one (1) tray of uncooked bread dough made with milk to be on the food preparation table in front of the grill, without any temperature intervention. Upon questioning, employee stated the food item was removed from temperature control one (1) hour prior to inspection.

Ensure that potentially hazardous foods (PHFs) are held at or below 41F or at or above 135F.

Corrected on site. Manager relocated the tomatoes into the refrigeration unit.

4) Observed one (1) tray of garbanzo beans mix and lamb soup on the top portion of the cold-holding unit in front of the fryers to be between 47.6F-48.9F. Upon questioning, manager stated the food items were placed inside the unit approximately three (3) hours prior to inspection. All other potentially hazardous foods within the unit measured at 41F and below.

Ensure that potentially hazardous foods (PHFs) are held at or below 41F or at or above 135F.

Corrected on site. Manager relocated into the refrigeration unit.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/Rl6w5DtEs7w>



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



POINTS

4

Compliance date not specified  
Complied on 9/28/2022  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** Observed an employee actively wet wiping the food preparation table located to the right of the oven. Measured the sanitizing solution bucket to have 0ppm of chlorine sanitizer.

Required sanitizer levels for food-contact surfaces are as follows: 100 parts per million (ppm) of chlorine for 30 seconds, 200 ppm of quaternary ammonia for one minute, and 25 ppm of iodine for one minute, or any sanitizer that complies with Title 40 of the CFR. Ensure all food contact surfaces are properly cleaned and sanitized.

Corrected on site. Operator added bleach and re- sanitized the table.

**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:** <https://youtu.be/Gz6zPgZtv2s>

### 9. PROPER COOLING METHODS

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114000

**Inspector Comments:** 1) Observed two (2) 12-inch pots of chicken stew and bean stew placed on the oven which appeared to be turned off, measuring at approximately 90.3F-110F. Upon questioning, employee stated that the food item was cooked one (1) hour prior to inspection and was cooling down. No approved cooling methods were observed.

2) Observed one (1) 12-inch pot of bean stew inside the walk-in refrigerator measuring at approximately 43F. Employee stated the pot was cooling since the morning.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the 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

Containers may be stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Food must be stirred as necessary to evenly cool a liquid or a semi-liquid food

Corrected on site. Employee placed in shallow pans and put inside the walk-in for rapid cooling. Educational handout provided.

**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:** <https://youtu.be/hiOExyNgDIQ>



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#### 27. FOOD SEPARATED AND PROTECTED

POINTS <b>1</b>	Compliance date not specified Complied on 9/28/2022 Violation Reference - HSC - 113984 (a, b, c, d, f)	<p><b>Inspector Comments:</b> Observed several containers of potentially hazardous foods to be uncovered inside the walk-in refrigerator and the reach-in refrigerator unit.</p> <p>Ensure all food is stored, prepared, displayed, or held so that it is protected from overhead contamination.</p> <p>Corrected on site.</p>
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**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.

#### 29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<p><b>Inspector Comments:</b> Observed unlabeled white spray located above the three compartment sink. Upon questioning, employee stated that the bottle was bleach.</p> <p>Ensure all poisonous substances, detergents, bleaches, and cleaning compounds are stored away from food, utensils, packing material, and food-contact surfaces. An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.</p>
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**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

#### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<p><b>Inspector Comments:</b> 1) Observed two (2) bags of onions stored directly on the floor under the mop sink.</p> <p>Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.</p> <p>Corrected on site.</p> <p>2) Observed numerous amounts of products inside containers without labels on and under the prep table near the bread oven. Food items included powdered substances inside white bulk containers.</p> <p>Provide label to all unlabeled containers. Label all bulk food containers as to the common names of the product.</p>
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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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)



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**32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114087, 114089

**Inspector Comments:** Observed several containers of dry "salty sweets" located in the front service display case and to the left of the cash register to be unlabeled.

Label information shall include the following (114089): (1) The common name of the food, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (5) Except as exempted in the Federal Food, Drug, and Cosmetic Act (Section 403(Q)(3)–(5) (21 U.S.C. Sec. 343(q) (3)–(5), incl.)), nutrition labeling as specified in 21 C.F.R. 101-Food Labeling and 9 C.F.R. 317 Subpart B Nutrition Labeling.

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))  
Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** 1) Observed the microwave to have heavy accumulation of food debris.  
2) Observed heavy accumulation of food debris on the shelves inside the walk-in refrigerator.

Clean the shelves and microwave. Maintain nonfood contact surfaces in a clean and sanitary manner.

**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  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** 1) Observed the following:  
- walk-in freezer to have severe build-up of ice on the ceiling and floors. Condensation line appeared to be leaking. Water was observed to be leaking on food, however all food items were observed to be covered. Observed the ice to be fully covering the floors within the walk-in freezer.  
- a leak coming from the condensation line in the walk-in refrigerator.

Repair condensation line to ensure there is no leak. Ensure all equipment are maintained in good repair.

\*\*\*A reinspection will be conducted within one (1) to verify compliance regarding walk-in freezer and refrigerator unit. Failure to comply will result in an additional billable re-inspection with a 30-minute minimum charge of \$122.50.

3) Observed torn gasket on the door of the walk-in refrigerator.

Repair/replace gaskets. Maintain all equipment in good repair at all times.

**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)



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#### 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:** 1) Observed two (2) pot covers stored on the floor near the three compartment sink.

Ensure all utensils and equipment are handled and stored so as to be protected from contamination.

2) Observed the following:

- two (2) cutting boards located to the right of the bread oven amongst food debris.
- a blender and chopper machine stored above the mop sink to have heavy accumulation of food debris
- mixer to the right of the mop sink to have heavy accumulation of food debris

Clean equipment. Store all equipment and utensils in a clean and sanitary manner.

**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)

#### 39. THERMOMETERS PROVIDED AND ACCURATE

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114157, 114159

**Inspector Comments:** Observed missing thermometer inside the reach-in refrigerator unit located in front of the oven.

Provide and maintain accurate thermometers for every refrigerator. Place the thermometer in the warmest part of the refrigeration compartment.

**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>

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

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** 1) Observed an employee cell phone and charger stored on the food preparation table to the right of the cold-holding unit in front of the oven.

2) Observed an employee "Perrier" drink stored on the food preparation table near the rice cooker at the front service area.

3) Observed employee food stored on the storage rack above the cold-holding unit in front of the oven.

Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.

**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 (CURRY HOUSE), Location (11683 CHERRY AV F1, FONTANA, CA 92337), Date (9/28/2022), Inspector (Zaynab Darwiche)

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 heavy accumulation of food debris stored on the floors throughout the kitchen area.

2) Observed heavy accumulation of grease on the ceiling above the grill area.

Clean the floors and ceilings throughout the facility. Maintain the facility in a clean and sanitary manner.

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.

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.

- 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

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food.

Overall Inspection Comments

Letter grade "B" posted on this date.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

PEP talk given. The following forms/handout were provided: - Request for a re-score inspection -Top 5 CDC Risk Factors - Educational Handouts

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection.

\*\*\*A reinspection will be conducted within one (1) to verify compliance regarding leak in walk-in freezer and refrigerator unit. Failure to comply will result in an additional billable re-inspection with a 30-minute minimum charge of \$122.50.

\*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection have been discussed with the facility manager. \*



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**FREE Classes to L.E.A.R.N!**

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

**Signature(s) of Acknowledgement**

No 8:9

NAME: Sahil Kang  
TITLE: Person in Charge