



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|---|---------------------------------|
| FACILITY NAME COCO'S BAKERY RESTAURANT #134 | | DATE 11/19/2021 | REINSPECTION DATE 12/03/2021 | PERMIT EXPIRATION 10/31/2021 |
| LOCATION 60 W FOOTHILL BL, UPLAND, CA 91786 | | | INSPECTOR Amanda Tieu | |
| MAILING ADDRESS 9400 SWGEMINI DR, BEAVERTON OR 97008 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 5:02 PM | TIME OUT 7:01 PM | FACILITY ID FA0005732 | RELATED ID PR0007303 | PE 1622 |

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 81

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 | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | N/A | + | ⊘ | 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 | | 4 | |
| 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 | ⊘ |
| LIQUID WASTE DISPOSAL | | | | | |
| In | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| In | | 23. No rodents, insects, birds, or animals | | 4 | ⊘ |

| 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 | ⊘ |
| 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 | ⊘ |
| 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 | ⊘ |
| 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 handler cards | ⊘ |
| 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 11/19/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed a metal container of sliced tomatoes stored within the sandwich cold holding preparation unit located at the cooks line measured 51 F.

Per manager, the sliced tomatoes were stored in the unit at approximately 3:30PM, 2.5 hours prior to the time of measurement (5:45 PM).

2) Observed the following items stored in the salad cold holding preparation unit located adjacent to the tea dispenser at the service station:

- (2) metal container of shredded cheese measured 54 F to 56 F
- (2) metal containers of diced tomatoes measured 51 F - 53 F
- Salad cold holding preparation unit measured 50 F
- Ambient temperature of the salad cold holding preparation unit measured 52 F

Per manager, the above food items were stored in the unit at approximately 3:30PM, 2.5 hours prior to the time of measurement (5:45 PM).

3) Observed a metal container of (3) cooked potatoes stored on the flat grill measured 85 F. Per cook, the baked potatoes were stored on the flat grill approximately 30 minutes prior to the time of measurement.

Immediately discontinue practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Manager voluntarily discarded the sliced tomatoes, diced tomatoes, and shredded cheese. See VC&D. The cook was instructed to reheat the potatoes in the oven. Observed the baked potatoes measured 188 F by the end of the inspection.

***NOTE:**

The facility is hereby instructed to discontinue the use of the salad cold holding unit preparation table until the necessary repairs have been completed. Contact Environmental Health Services at 1-800-442-2283 prior to using the equipment.

A follow up inspection will be conducted on or after 11/23/2021 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|--|--|
| POINTS 2 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p> | <p>Inspector Comments: 1) Observed Certified Food Manager's Certificate missing. Obtain at least one manager certificate from one of the accredited organizations below which has been certified by the American National Standards Institute (ANSI):</p> <ol style="list-style-type: none"> 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program AboveTraining/StateFoodSafety.com. National Registry of Food Safety Professionals- Food Protection Manager Certification Program National Restaurant Association-ServSafe® Food Protection Manager Certification Program Prometric Inc.- Food Protection Manager Certification Program <p>Provide the manager's certification at this facility within 60 days. Failure to comply will result in a billable re-inspection of \$245.00 per hour.</p> <p>Note: Original certificate must be available at this facility in order to be valid.</p> <p>2) Upon questioning, employee was unable to demonstrate adequate knowledge of proper warewashing procedures within the 3 compartment sink.</p> <p>Corrected on site: Employee was educated on proper dish washing techniques:</p> <ol style="list-style-type: none"> Wash dishes with minimum 100 degrees F water and soap. Rinse dishes with clear running water. Sanitize dishes by completely submerging equipment in minimum 200 ppm Quaternary ammonium for at least 1 minute or minimum 100 ppm chlorine solution for at least 30 seconds. Allow dishes to completely air dry prior to storing or utilizing. |
|---------------------------|--|--|

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>

21. HOT AND COLD WATER AVAILABLE

| | | |
|---------------------------|---|--|
| POINTS 2 | <p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)</p> | <p>Inspector Comments: Observed the handwash sink located at the cook's line unable to produce hot water. Observed the hot water handle for the handwash sink to be loose/in disrepair. Per manager, all employees are instructed to temporarily wash their hands at the handwash sink located at the dishwasher machine area.</p> <p>Immediately repair handwash sink. Maintain the hot water supply at all hand sinks at a minimum of 100 F. Provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet.</p> <p>*NOTE:</p> <p>A follow up inspection will be conducted on or after 11/23/2021 to verify compliance.</p> <p>Failure to comply may result in future billable follow up inspections.</p> |
|---------------------------|---|--|

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: The following was observed on this date:

- Dry rodent droppings located above the dishwasher machine
- Dry rodent droppings located on the flooring behind the water heater
- After a thorough search of the facility, observed on active infestation of vermin
- Per manager, pest control inspections are conducted once a month
- Observed the most recent inspection report conducted on 11/16/2021

Immediately clean and sanitize the affected areas. Eliminate all vermin and evidence of vermin from this facility including but not limited to rodents.

*NOTE:

A follow up inspection will be conducted on or after 11/23/2021 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed multiple food items stored within the upright one-door freezer unit and cold holding preparation units at the cook's line to be uncovered and unprotected.

Immediately discontinue practice. Ensure food is properly stored, prepared or displayed as to protect food from 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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: 1) Observed the following items:

- Multiple boxes of eggs and various food items stored on the flooring within the walk-in cooler
- Multiple boxes of pies and various food items stored on the flooring within the walk-in freezer

Observed all food items stored within the walk-in freezer and cooler maintained 41 F or below. Per manager, the above food items were delivered today to prepare for the Thanksgiving rush. According to the manager, all the food items will be used up by next Tuesday.

Immediately discontinue practice. Ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination.

2) Observed the following items unlabeled:

- (2) bulk containers of unknown white substance stored below the food preparation table located across the 3 compartment sink. Per manager, the white substance is sugar
- (2) bulk container of unknown brown substance stored at the dry storage racks located left of the facility's office. Per manager, the brown substance is brown sugar.

Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

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



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099 | Inspector Comments: Observed no chlorine sanitizer test strips available onsite to test the dishwasher machine chlorine level. Provide test strips as a means to measure the applicable sanitizer levels at the dishwasher machine. |
|---------------------------|--|--|

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <https://youtu.be/tH1OqFuAy9Y>

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: Observed the reach-in refrigerator door located below the sandwich cold holding preparation unit to be loose/disrepair. Repair door. Ensure all equipment and utensils are maintained fully operative and in good repair. |
|---------------------------|---|--|

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1 | Inspector Comments: Observed water leaking from the following areas: -Piping located below the cook's line handwash sink located left of the upright freezer unit -3 compartment sink left faucet Repair the source of leak. Ensure all plumbing and plumbing fixtures are maintained clean, fully operative, and in good repair. |
|---------------------------|---|--|

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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: Observed openings on the ceiling panels located across the back kitchen oven and above the dishwasher machine sprayer. Observed the ceiling panels to be slightly shifted. eal holes and openings. Ensure walls/ceilings are durable and properly sealed to prevent the entry of vermin. |
|---------------------------|---|---|

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))



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48. FOOD HANDLER CERTIFICATION

| | | |
|---|--|---|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">3</div> | Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409 | Inspector Comments: Notes: Food worker cards SHALL be issued by San Bernardino County to be valid. Observed (15) fifteen employees without a valid and/or current San Bernardino County food worker card. Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to sbcfoodworker@gmail.com or by mail or fax to 909-387-4323. Failure to comply 100% will result in a charged re-inspection of \$122.50 minimum to verify compliance. |
|---|--|---|

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

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

52. VC & D

| | | |
|---|--|--|
| POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold; color: red;">0</div> | Compliance date not specified Not In Compliance Violation Reference - HSC - 113980 | Inspector Comments: The manager has voluntarily consented to the condemnation and destruction of the following food items: -Approximately 4 ounces of sliced tomatoes -Approximately 2 ounces of diced tomatoes -Approximately 3.5 ounces of shredded cheese |
|---|--|--|

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.

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. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



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On this date, a grade "B" card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

The following documentation was provided on this date:

- Rescore Form
- Food Facility Risk Based Inspection Frequency
- Food Facility Check List
- Food Safety Practices Overview
- How to Avoid Cross-Contamination
- Top 5 CDC Risk Factors
- Three Compartment Sink Dishwashing method
- How to Keep Food Out of the Danger Zone
- HELP Pamphlet

*NOTE:

1) A follow up inspection will be conducted on or after 11/23/2021 to verify the following items:

- Cook's line handwash sink capable of maintaining a minimum hot water temperature of 100 F
- Facility is clean, sanitized, and free of evidence of rodent droppings
- Salad cold holding preparation table is capable of maintaining at a minimum cold holding temperature of 41 F or below

Failure to comply may result in future billable follow up inspections.

2) PEP talk will be emailed to the facility

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

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 SIGNATURE

NAME: Robert Pacios
TITLE: Manager