



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MANDARIN GARDEN		DATE 12/8/2021	REINSPECTION DATE 12/22/2021	PERMIT EXPIRATION 10/31/2022
LOCATION 26868 HWY 189, BLUE JAY, CA 92317			INSPECTOR Rebecca Koo	
MAILING ADDRESS 30328 FRONTERA DEL NORTE, HIGHLAND CA 92346			IDENTIFIER: None	
TIME IN 1:50 PM	TIME OUT 3:49 PM	FACILITY ID FA0007587	RELATED ID PR0006199	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 82

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			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊘
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	⊘
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊘
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊘
36. Equipment, utensils and linens: storage and use	⊘
38. Adequate ventilation and lighting; designated area	⊘
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊘
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	⊘

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	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



POINTS

4

Compliance date not specified
Complied on 12/8/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed 1 metal container of approximately 5 lbs. of breaded chicken measured between 50.5 F and 52.6 F inside the 2-door Migali open top refrigeration unit. Upon questioning, employees stated the chicken was breaded approximately 2 hours prior to inspection.

2) Observed 1 tray of cooked noodles measured at 51.7 F inside the 2-door Migali open top refrigeration unit. According to employees, the noodles were cooked the day before and pulled for use upon opening earlier today (approximately 2 hours prior to inspection). Observed 3 additional trays inside the walk-in refrigerator measured between 40 F to 43 F.

3) Observed 1 metal colander of sliced chicken measured between 53.5 F to 62.6 F inside the walk-in refrigerator. Upon questioning, employees stated the chicken was rinsed under cold water approximately 2 hours prior to inspection.

Ensure all potentially hazardous food is held at or below 41 F for proper cold holding. Ensure to discard all food held out of proper temperature control for more than 4 hours.

NOTE: Corrected on site. See #52, VC&D.

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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1) Observed no manager's food safety certification available on site.

Ensure 1 person in the facility obtains a valid food safety certificate from an ANSI approved organization within 60 calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable).

2) Employees demonstrated insufficient knowledge of proper reheating temperature required for potentially hazardous food. Employees stated potentially hazardous food is reheated to 135 F. Employees also demonstrated insufficient knowledge of proper cooling procedures. Employees stated once potentially hazardous food is cooked, it must be cooled to 70 F in 4 hours.

Ensure all food employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

Ensure all potentially hazardous food is reheated to 165 F prior to hot holding.

Ensure all potentially hazardous food is rapidly cooled from 135 F to 70 F within 2 hours, and then from 70 F to 41 F within a total of 6 hours. Potentially hazardous food is to be cooled within 4 hours to 41 F is prepared from ingredients at ambient temperature.

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>



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9. PROPER COOLING METHODS

POINTS
2

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

Inspector Comments: Observed 1 metal bowl of cooked fried rice measured at 93.8 F. Upon questioning, employees stated the rice was prepared approximately 1 hour prior to inspection. Observed the metal bowl placed inside the walk-in refrigerator with plastic wrap on top. Observed no other cooling methods to facilitate rapid cooling.

Ensure all potentially hazardous food is rapidly cooled from 135 F to 70 F within 2 hours, and then from 70 F to 41 F within a total of 6 hours. Potentially hazardous food is to be cooled within 4 hours to 41 F if prepared from ingredients at ambient temperature.

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.

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>

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: 1) Observed food stored uncovered and unprotected throughout refrigeration units and preparation tables in the kitchen area.

Provide lids or means of overhead protection on all open food stored throughout the facility to prevent contamination.

- 2) Observed raw shrimp and raw chicken stored directly above cabbage, corn, lettuce, and other produce in the 2-door Migali open top refrigeration unit.
- 3) Observed raw fish and scallops stored above lettuce in the adjacent 2-door refrigeration unit.
- 4) Observed raw chicken skewers stored above cooked shrimp tempura in the single door refrigeration unit.

Store all raw food below ready to eat foods at all times.

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.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: 1) Observed bulk containers of dry food ingredients with no identifying labels throughout the rear kitchen area. Ensure that all working containers holding food or food ingredients that are removed from their original packages are properly identified with common name of the food. 2) Observed 4 boxes of chicken, 2 containers of raw broccoli, 1 container of raw beef, and 1 container of raw chicken stored directly on the floor inside the walk-in refrigerator. 3) Observed 4 boxes of soybean oil stored directly on the floor near the microwave. Ensure to store all food at least 6 inches above the ground at all times.
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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

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: 1) Observed heavy buildup of food, grease, and other debris on refrigerator doors, shelves, and door handles throughout the entire facility. 2) Observed buildup of dust on the fan guards inside the walk-in refrigerator. 3) Observed buildup of food, dust, and other debris on wire rack shelves inside the walk-in refrigerator. 4) Observed buildup of grease and food debris on preparation tables and preparation shelves throughout the facility. 5) Observed buildup of grease on the sides of fryers and cooking equipment on the cook's line. 6) Observed heavy buildup of food debris on the wire rack shelves in the dry storage area. Ensure to maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other 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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed cardboard, a red towel, paper towels, and white towels used as shelf liners or under food products inside refrigeration units or preparation tables. Discontinue this practice. Ensure all equipment and utensils are smooth, durable, nonabsorbent, and easily cleanable.
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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)



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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 an industrial can opener with buildup of food debris near the ice machine. Maintain all equipment in a sanitary manner in between use. 2) Observed 3 dirty aprons stored on the shelf peg of the dry storage rack with rice, sugar, and noodles. Ensure all clean and soiled linens are properly stored and displayed separate from food and food contact surfaces.
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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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed heavy buildup of grease on the filters and interior panels of the exhaust hood. Observed visible droplets of grease forming along the hood. Clean and maintain the filters of the exhaust hood regularly to facilitate proper ventilation.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: 1) Observed 0 PPM chlorine sanitizer in the sanitizer bucket with wiping cloths near the restrooms. 2) Observed wet wiping cloths stored directly on shelves and preparation tables throughout the kitchen area. Discontinue this practice. Ensure all wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food are used only once, unless kept in clean water with sanitizer. Provide chlorine sanitizer at a minimum of 100 PPM for the storage of wiping cloths in between use.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

More Information: <https://youtu.be/QGKUN9MDxjg>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: 1) Observed a leak at the 2 compartment sink near the rear handwash sink. Repair this leak to prevent standing water. 2) Observed an insufficient air gap at the floor drain under the 2-compartment sink next to the walk-in refrigerator. Provide an air gap of at least 1 inch or twice the diameter of the inlet pipe (whichever is greater).
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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)



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed an accumulation of miscellaneous personal items in the liquor storage room. Observed construction materials and work tools near the bottled beverages inside the liquor storage room. Ensure all personal effects, employee foods, and beverages are stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.
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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)

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 excessive buildup of food, grease, and other debris on floors, walls, and ceilings throughout the kitchen area. Clean and maintain all floors, walls, and ceilings in a sanitary manner at all times.
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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))

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of 1 tray of cooked noodles as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code.
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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.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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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

Letter grade B posted on this date.

The following handouts were provided on this date:

- Top 5 CDC Risk Factors
- Food Safety Practices Overview
- Request for Re-score Inspection
- Dishwashing Requires 3 Steps! decal

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

NAME: Larry Wang
TITLE: Manager