



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CHAPTER TWO</b>		DATE 4/3/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 5/31/2014
LOCATION 24957 REDLANDS BL, LOMA LINDA, CA 92354			INSPECTOR Veronica Vazquez	
MAILING ADDRESS 24957 REDLANDS BL, LOMA LINDA CA 92354			IDENTIFIER: None	
TIME IN 10:54 AM	TIME OUT 11:55 AM	FACILITY ID FA0009390	RELATED ID PR0008755	PE 1620
			SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required	

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 93**

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

- In = In compliance  
+ COS = Corrected on-site
- N/O = Not observed  
⊘ MAJ = Major violation
- N/A = Not applicable  
⊘ 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/A	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/A	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	⊘
In	N/A	8. Time as a public health control; procedures & record		4	2
In	N/A	9. Proper cooling methods		4	2
In	N/A	10. Proper cooking time & temperatures		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/A	12. Returned and reservice of food			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		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	⊘
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	1
34. Warewashing facilities: installed, maintained, used	⊘
35. Equipment/Utensils approved; installed; clean; good repa	1
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	⊘

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊘
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CHAPTER TWO	DATE 4/3/2015
LOCATION 24957 REDLANDS BL, LOMA LINDA, CA 92354	INSPECTOR Veronica Vazquez

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

<b>POINTS</b> <span style="font-size: 2em; color: red;">2</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Maintain potentially hazardous food at 41F or below. Observed plate of raw salmon with internal temperature of 52F set above containers of cold table.  Store salmon inside containers to ensure cold holding at 41F is maintained. Employee put salmon in side cold table.
---	---	--

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

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Store raw food items below ready to eat food. Observed raw eggs stored on refrigerator rack above vegetables.  Observed plate of salmon over half apple in cold table.  Employee moved raw eggs and salmon below ready to eat food.
---	---	--

**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.

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

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	<b>Inspector Comments:</b> Obtain chlorine test strips to verify chlorine solution is between 100-200 ppm.
---	--	--

**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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<b>Inspector Comments:</b> Calibrate thermometer in ice water at 32F. Observed thermometer read 160F when temperature was 180F for reheated curry.
---	---	--

**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>



**Public Health**  
**Environmental Health Services**

www.SBCounty.gov

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CHAPTER TWO	DATE 4/3/2015
LOCATION 24957 REDLANDS BL, LOMA LINDA, CA 92354	INSPECTOR Veronica Vazquez

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

POINTS <b>1</b>	Compliance date not specified	Inspector Comments: Repair/replace air curtain in back door. Observed air curtain not operating.  Remove fly swatter. Observed fly swatter by rice cooker.
	Not In Compliance 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)

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

POINTS <b>1</b>	Compliance date not specified	Inspector Comments: Maintain copy of last inspection report available on site. Observed none.
	Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**Overall Inspection Comments**

Provided cold holding sticker.  
  
Call Veronica Vazquez at (800) 442-2283 with questions.

**Signature(s) of Acknowledgement**

NAME:  
TITLE: