



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MANILA SUNSET GRILLE</b>		DATE 10/1/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 9/30/2070
LOCATION 11815 FOOTHILL BL B, RANCHO CUCAMONGA, CA 91730			INSPECTOR Ashley Flores	
MAILING ADDRESS 11815 FOOTHILL BL STE B, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
TIME IN 10:43 AM	TIME OUT 11:54 AM	FACILITY ID FA0000680	RELATED ID PR0012237	PE 1621
			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. 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
<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 & excl			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 prop	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record			4 2
<span style="color: green;">○</span> In	N/O N/A 9. Proper cooling methods			4 2
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures			4
<span style="color: green;">○</span> In	N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	N/O N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated			4 2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 <span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		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, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<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	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<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 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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** ⚠ MAJOR ⚠

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 10/1/2020 Violation Reference -	<b>Inspector Comments:</b> Observed employee on their cellphone and after putting phone away, continued to take out frozen egg rolls from the walk-in freezer and place on grill to cook.  Employees are required to wash hands before preparing food or after engaging in other activities.  Correction: Operator was educated on adequate handwashing practices.
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**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

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

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 10/1/2020 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Observed large pot of cooked vegetable soup in the walk-in cooler to measure 55 F. Upon questioning, person in charge explained that pot of soup was cooked and placed in walk-in cooler yesterday, over 6 hours ago.  Ensure all potentially hazardous foods (PHF) are maintained at 41 F or below for cold holding and 135 F or above for hot holding.  Corrected on site: See VC&D
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**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/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	<b>Inspector Comments:</b> Observed a mold like substance build up on the sides and top interior panel inside the ice machine.  Ensure all food contact surfaces are maintained in a clean and sanitary condition. Clean and sanitize all areas of the ice machine that may come into contact with food.
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**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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed two (2) trays of pork legs stored in the walk-in cooler without lids/covering.  Ensure all food is stored covered and separated to prevent possible contamination.
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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.



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed two (2) containers of ground pork in the walk-in freezer stored directly on the floor.  Ensure food is stored at least 6 inches off the floor at all times.  NOTE: Food in packages and working containers may be stored less than 6 inches above the floor if stored on dollies, pallets, racks, and skids designed to be moved by hand or by conveniently available hand trucks or fork lifts.
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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))

**33. NONFOOD-CONTACT SURFACES CLEAN**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed inside handles of reach-in coolers in the front drink preparation area to be unclean.  Ensure nonfood-contact surfaces are maintained clean to sight and touch.
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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 <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed weatherstrip falling off in front drink preparation area reach-in cooler.  Ensure all equipment/utensils are maintained in good repair.
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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)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed food scoops in contact with food in containers of MSG and rice located in the back storage room.  Ensure that all scoops are stored in a manner that limits hand to food contact. Store scoops so that their handles are not in contact with the food.
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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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed a sanitizer bucket that was not in use with quaternary ammonium sanitizer at a concentration at or less than 100 ppm (parts per million). This bucket contained a wiping cloth that was draped over the side of the bucket.  Ensure that cloths are completely submerged in sanitizing solution when not in use and that require sanitizer concentrations are used. Required sanitizer levels for food-contact surfaces are as follows: 100 ppm chlorine for 30 seconds 200 ppm quaternary ammonia for one minute
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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)



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**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed leak under front handwashing sink. Observed duct tape around faucet.
	Violation Reference - HSC - 114171, 114189.1	Repair the leak and maintain all plumbing 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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed hole in the ceiling above storage racks by the back delivery door.
	Violation Reference - HSC - 114067 (j), 114123	Ensure hole is sealed to prevent possible entrance and harborage of vermin.

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed floors in the walk-in freezer to be unclean with accumulation of debris/ice.
	Violation Reference - HSC - 114143 (d), 114266	Ensure floors, walls, and ceilings are maintained clean.

**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**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> One (1) large container of cooked vegetable soup was voluntarily discarded at the time of this inspection.
	Violation Reference - HSC - 113980	

**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."



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**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**

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

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time.

A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

The following were provided on this date:

- OPTIONAL Rescore form
- PEP Talk
- Proper handwashing techniques flyer

**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: Cecilio Vasquez  
TITLE: Person in charge