385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
TARGET T258	5/14/2015	Next Routine	1/31/2016

LOCATION	INSPECTOR
5555 PHILADELPHIA , CHINO, CA 91710	Hanan Megalla

MAILING ADDRESS: PO BOX 9471 TPN 0910, MINNEAPOLIS MN 55440 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: Store
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
12:34 PM	1:44 PM	FA0005746	PR0007295	1619

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.

A

SCORE 96

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

			COS	MAJ	OUT
		DEMONSTRATION OF KNOWLEDGE			
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/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	**7.** Proper hot and cold holding temperatures		4	2
In	N/O N/A	**8.** Time as a public health control; procedures & record		4	2
In	N/O N/A	**9.** Proper cooling methods		4	2
In	N/O N/A	**10.** Proper cooking time & temperatures		4	
In	N/O N/A	**11.** Proper reheating procedures for hot holding		4	
		PROTECTION FROM CONTAMINATION			
In	N/O 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	**14.** Food contact surfaces: clean and sanitized		4	2

			COS	MAJ	OUT
		FOOD FROM APPROVED SOURCES			
In		**15.** Food obtained from approved source		4	
In	N/O N/A	**16.** Compliance with shell stock tags, condition, display			2
In	N/O N/A	**17.** Compliance with Gulf Oyster Regulations			2
		CONFORMANCE WITH APPROVED PROCEDURES			
In	N/A	**18.** Compliance with variance, specialized process, and HACCP Plan			2
		CONSUMER ADVISORY			
In	N/O N/A	**19.** Consumer advisory provided for raw or undercooked foods			2
		HIGHLY SUSCEPTIBLE POPULATIONS			
In	N/A	**20.** Licensed health care facilities/public and private schools; prohibited foods not offered		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	1
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	1
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	1
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	1

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	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
TARGET T258	5/14/2015
LOCATION	INSPECTOR
5555 PHILADELPHIA , CHINO, CA 91710	Hanan Megalla

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114171, 114189.1

Inspector Comments: Observed the water (hot and cold) water turned off at one of the hand wash sinks at the customer women's restroom due to a leak . Repair and maintain hot and cold water availability .

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114250, 114276

Inspector Comments: Observed the employee restroom door in the back receiving area not self closing and kept wide open . Ensure the restroom door is self closing .

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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 a hole in the wall with a broken wall tile in the handicap toilet at the customer men's restroom. Repair and close the hole.

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))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113725.1, 113953.5

Inspector Comments: Observed the last inspection report missing . Facility operator shall provide a copy of last inspection report upon request.

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

Letter Grade (A) posted.

Signature(s) of Acknowledgement

385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
TARGET T258	5/14/2015
LOCATION	INSPECTOR
5555 PHILADELPHIA , CHINO, CA 91710	Hanan Megalla

NAME: John Drebinger III
TITLE: ETL- Human Resources