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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
MR YOU EXPRESS INC	4/13/2022	Next Routine	1/31/2070

LOCATION	INSPECTOR
12223 HIGHLAND AV 112, RANCHO CUCAMONGA, CA 91739	Zaynab Darwiche

MAILING ADDRESS: 12223 HIGHLAND AV #112, RANCHO CUCAMONGA CA 91739 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
1:05 PM	4:35 PM	FA0012657	PR0016592	1621

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.

C

SCORE 70

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			⊘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

	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
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
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 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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 4/13/2022
Violation Reference -

Inspector Comments: 1) Observed one(1) employee wipe their hands on their apron and proceed to handle food intended for customer without washing their hands first.

2) Observed employee chopping onions on the food preparation table. Operator dropped the onions on the floor, picked it up and brushed the dirt off with their hands and proceeded to continue cutting the food without washing their hands.

Discontinue this practice. Ensure all employees wash their hands as needed 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.

Corrected on site: Employee rewashed their hands. Employees were re-educated on washing hand procedures.

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: https://youtu.be/NznA3hglcss

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 4/13/2022
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following food items to be improperly cold holding:
- Raw chicken in front of the cook's line measuring at 63.4F. Operator stated the food item was removed from temperature three(3) hours prior to inspection and was about to be cooked.
- Raw meat at 64F stored near the back exit door. Operator stated that the food item was placed there one(1) hour ago and is about to be cooked.
- Cream cheese on push cart near the True Refrigerator at 61F. Operator stated that the food item was placed twenty(20) minutes prior to inspection.
- Raw chicken near the storage rack at 49.6F. Operator stated the food items was being prepared and was placed twenty(20) minutes prior to inspection.

Ensure all potentially hazardous food is held at 41F or below for cold holding.

Corrected on site: All the food items were relocated to the walk-in refrigerator for proper cooling and were able to reach 41F by the end of inspection.

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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9. PROPER COOLING METHODS ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 4/13/2022
Violation Reference - HSC - 114000

Inspector Comments: Observed two(2) trays of cooked chicken placed on the top of the dry storage rack measuring at 80.2F. Upon questioning, operator stated that they were cooling the chicken before moving it into the walk-in refrigerator. Operator stated that the chicken was placed for cooling one(1) hour prior to inspection.

Discontinue this practice and ensure all potentially hazardous foods are rapidly cooled using an approved method. See text below for approved methods.

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

Corrected on site: Operator was requested to put in shallow pans and to put in in walk-in freezer to rapid cool food item(s) down to 70F within the remaining time. Operator was also educated to used smaller pans and ensure not covering food item(s) when cooling to allow for rapid cooling.

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

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 4/13/2022
Violation Reference - HSC - 113967, 113976,

Inspector Comments: 1) Observed employee place reusable gloves and proceed to grab raw meat to place in the oven for cooking. Gloves appeared to be wet prior to handling food. Upon questioning, operator stated that the gloves were washed in the three compartment sink with soap and water.

2) Observed employee chopping onions on the food preparation table. Operator dropped two(2) onions on the floor and brushed the dirt off with their hands prior to placing the chopped onion back on the cutting board for further food preparation.

Ensure all food is manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

Note: Corrected on site, see #52 VC&D.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: https://youtu.be/JrRQVxqDXy4

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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS **2**

Compliance date not specified
Complied on 4/13/2022
Violation Reference - HSC - 113947-113947.1

Inspector Comments: Employee was unable to adequately describe the following:
- Proper sanitizing concentrations
- Proper cooling methods

Upon questioning, operator stated that the equipment is sanitized in the three compartment sink with 50ppm of chlorine sanitizer. Operator also stated that the food items are left on the table to cool down.

Note: Employee was educated on the following procedures:

Ensure the following at all times:

a) Appropriate sanitizer concentrations are as follows:
- Quaternary Ammonium shall be between 200-400 parts per million
- Chlorine shall be between 100-200 parts per million

b) Ensure potentially hazardous foods are cooled rapidly from 135ºF to 70ºF within two hours and then cooled from 70ºF to 41ºF or below for a total of six hours using approved cooling methods. Approved cooling methods include;
1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Ensure all employees can demonstrate food safety knowledge practices and principles applicable to their assigned duties.

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS **2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: 1) Observed accumulation of yellow-like substance on the sides of the ice machine. Ice was not observed to be contaminated.

2) Observed accumulation of food debris on the food preparation table in front of the three compartment sink.

Ensure all food-contact surfaces of utensils and equipment are clean and sanitized.

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: https://youtu.be/Gz6zPqZtv2s

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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 the following uncovered items:

- Trays of wontons inside the walk-in refrigerator unit
- Three (3) containers of white powdered substance located in the back storage area
- One(1) container of rice near the dry ingredients stored next to the ice machine
- Trays of chicken inside the walk-in refrigerator
- Several bulk containers of dry ingredients stored next to the ice machine

Cover these food items and ensure food items are covered at all times to prevent 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 several soy sauce gallons and oil stored directly on the floor throughout the entire facility.

2) Observed one(1) box of carrots on the floor under the dry storage rack near the rear exit door.

3) Observed several food items stored on the floor in the walk- in refrigerator and freezer.

Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.

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 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed the following:

- Grease buildup on the sides of the stove and grill
- Food debris accumulation on handles of reach in refrigeration, freezer, and cold holding units throughout the facility
- Food debris accumulation on the top part of the doors/shelves of the cold holding preparation table
- Food debris accumulation on the walls by the three compartment sink, storage area, walk-in freezer, and prep area
- Food debris accumulation along the gaskets of the doors on all cold holding unit and freezer units
- Dust accumulation on the fan guard inside the walk-in and racks inside the walk in
- Residue build up in the floor sinks
- Food debris accumulation all prep table units
- Grease accumulation on the side of the stove and fryers
- Food debris accumulation on the microwave near the fryers

Clean these areas and ensure all non-food contact surfaces are maintained in a clean and sanitary manner.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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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 in-use knife stored on expediting counter next to the microwave. Observed dirt/debris accumulation on the counter in contact with the knife.

2) Observed three (3) knives stored inside cold holding unit case with heavy food accumulation.

Discontinue this practice. Ensure all utensils are stored in an approved manner during pauses in food preparation as to prevent contamination.

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: 1) Observed heavy accumulation of grease and debris build-up located on the vents above the cook's line.

Clean the vents and maintain in clean condition to promote proper ventilation. Ensure there is no grease buildup or condensation draining on the hood system to prevent dripping onto food, equipment, utensils, or linens

2) Observed three (3) nonfunctional light under ventilation hood.

Repair/replace and maintain adequate lighting inside the facility.

3) Observed approximately (3) gaps between the grease filters approximately one inch in the ventilation hoods.

Provide proper fitting filters in the ventilation hood to allow for proper grease ventilation.

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: Observed several wet wiping towels stored outside a sanitized solution on the food preparation table in the front service area.

Ensure wiping cloths are stored completely immersed in sanitizer when not in immediate use.

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

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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: 1) Observed the following:

- Two(2) trays of food stored on the food preparation table in front of the three compartment sink. Upon questioning, operator stated that the trays are food intended for employees.
- Employee jackets stored on the dry storage rack near the back entrance door.

Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.

3) Observed the entrance door to the left of the soda machine to be propped open.

Maintain all doors closed when not in use to prevent the entrance 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)

48. FOOD HANDLER CERTIFICATION

POINTS 3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed one (1) food service worker at this facility with an expired San Bernardino County food handler card.

Food worker cards SHALL be issued by San Bernardino County to be valid.
All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at $245 per hour with a 30-minute minimum.
The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com

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 readableto sbcfoodworker@gmail.com

More Information: https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf

52. VC & D

POINTS 0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113980

Inspector Comments: The operator voluntarily condemned and destructed one(1) tray of raw meat approximately four (4) lbs and two(2) onions.

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 Offical 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

Letter grade "C" posted to the left of the front entrance door.

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.

A PEP talk was emailed. The following forms/handout were provided: - Top 5 CDC risk factors - Request for a re-score inspection - Missing Food Handler Card - Cooling food safely -Handwashing stickers -Simplify your next inspection - Active Managerial Control

For a C Grade (Score of 70 to 79): The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. 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. A food facility failing to comply with the OIR, failing to attain at least a “B” grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a “B” grade is achieved on a re-score inspection.

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:
TITLE:

NAME: Qiangduo Zhou
TITLE: Owner