



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME JENNY'S RESTAURANT PUPESERIA INC		DATE 2/28/2019	REINSPECTION DATE 3/05/2019	PERMIT EXPIRATION 9/30/2019
LOCATION 741 W HOLT BL, ONTARIO, CA 91762			INSPECTOR Dustin Miller	
MAILING ADDRESS 741 W HOLT BL, ONTARIO CA 91762			IDENTIFIER: Food	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:26 AM	TIME OUT 12:55 PM	FACILITY ID FA0009891	RELATED ID PR0001880	PE 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.



**SCORE 80**

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		4	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		4	2
In	N/O N/A 8. Time as a public health control; procedures & record	+	4	⊗
In	N/O N/A 9. Proper cooling methods	+	4	⊗
<span style="color: green;">○</span> In	N/O N/A 10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">○</span> N/A 12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated	+	⊗	2
In	N/O N/A 14. Food contact surfaces: clean and sanitized	+	⊗	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
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				
In	23. No rodents, insects, birds, or animals		4	⊗

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 2/28/2019</p> <p>Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> Observed two 10 pound boxes of tomatoes stored in the walk in refrigerator to be adulterated. The tomatoes were observed to be rotten with mold accumulation.</p> <p>Discontinue using food that has spoiled and ensure that food intended for customers is in good condition and unadulterated.</p> <p>Corrected on site: See VC&amp;D</p>
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**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:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 2/28/2019</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed scented bleach being used as a sanitizer.</p> <p>Ensure that an approved sanitizer is used to sanitize food contact surfaces.</p> <p>Corrected on site: The manager obtained unscented bleach.</p>
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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>

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Complied on 2/28/2019</p> <p>Violation Reference - HSC - 114000</p>	<p><b>Inspector Comments:</b> Observed beans sitting on the preparation table to measure 59F with no temperature control. When questioned the manager stated that they use time as a public health control. The manager was able to show a time marking when the beans were placed on the table but no written procedures.</p> <p>All food items under time as a temperature control shall be discarded after 4 hours. Food items shall not exceed the time marked.</p> <p>When using time as control only, the following conditions must be met:          (1)The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.          (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.          (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.          (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request.</p> <p>Corrected on site: A TPHC template was provided to the operator</p>
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**Violation Description:** When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)



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**9. PROPER COOLING METHODS** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 2/28/2019 Violation Reference - HSC - 114000</p>	<p><b>Inspector Comments:</b> Observed three large containers of beans cooling in the walk in refrigerator. The beans were observed to be in a pan approximately 5 inches tall with the beans filled one inch from the top of the pan. The internal temperature of the beans measured 127F and according to the manager were placed into the walk in refrigerator one hour prior.</p> <p>Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.</p> <p>Approved cooling methods include;</p> <ol style="list-style-type: none"> <li>1. Placing the food in shallow, heat-conductive pans.</li> <li>2. Separating the food into smaller or thinner portions.</li> <li>3. Using rapid cooling equipment such as chill blasters.</li> <li>4. Adding ice as an ingredient.</li> <li>5. Using ice paddles.</li> <li>6. Placing containers in an ice bath, stirring food frequently.</li> <li>7. In accordance to an approved HACCP Plan</li> </ol> <p>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.</p> <p>Corrected on site: The beans were placed into shallow pans to allocate cooling</p>
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**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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Observed two dead cockroaches on the floor between the wall and the continental refrigerator. After a thorough search, observed no signs of an active infestation.</p> <p>Immediately remove any dead vermin from the facility and sanitize all areas. Take the appropriate measures to eliminate all vermin from the facility and maintain the facility free from vermin.</p> <p>Note: A follow up inspection will be conducted within five business days to observe compliance.</p>
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**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p><b>Inspector Comments:</b> Observed the following:</p> <ul style="list-style-type: none"> <li>- Heavy debris accumulation inside the Continental three door refrigerator and the unbranded three door refrigerator.</li> <li>- Dirty pans stored next to clean pans on the preparation table</li> <li>- Heavy grease and old food accumulation on the preparation table shelving.</li> <li>- Heavy grease accumulation on the side of the flat top grill</li> </ul> <p>Clean these areas and maintain all equipment and utensils clean</p>
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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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following: - A knife stored on the shelving in the walk in refrigerator - Spoons stored on top of the microwave
	Not In Compliance	
	Violation Reference - HSC - 114074, 114081, 114119	Ensure that utensils are stored in a sanitary location 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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed heavy grease accumulation on the grease filters in the ventilation hood.
	Not In Compliance	
	Violation Reference - HSC - 114149, 114149.1	Clean these filters to ensure proper grease filtration.

**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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following floors to be covered in grease and old food debris. - Under the meat grinder table. - Behind the flat top grill. - Under the preparation table. - In the walk in cooler
	Not In Compliance	
	Violation Reference - HSC - 114143 (d), 114266	Clean these areas and maintain all floors 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))

**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.

**Overall Inspection Comments**



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This facility will be referred the HELP program.

A Billable elevated risk inspection was conducted on this date

- A 5 CDC risk factor handout was provided
- A PEP talk video was presented
- A proper cooling handout was provided
- A TPHC template was provided

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

A letter "B" grade card was posted on this date

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

**Signature(s) of Acknowledgement**

NAME: lucia umana  
TITLE: Owner