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.

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.
## 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Not In Compliance</th>
<th>Violation Reference -</th>
</tr>
</thead>
</table>

- **Inspector Comments:**
  1. Observed employees put on gloves without washing their hands first. Ensure hands are washed prior to putting gloves on, anytime there is a change in task, after handling personal items or ones body, anytime before handling food, and every time after handling monies.
  2. Observed employees washing their hands in either the prep sink, or the 3 compartment ware washing sink. Ensure hand washing is only done in hand washing sinks.

### 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. 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, 113956, 113961, 113968, 113973 (b-f))

### More Information:

## 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Not In Compliance</th>
<th>Violation Reference - HSC - 113984(e), 114097, 114099</th>
</tr>
</thead>
</table>

- **Inspector Comments:**
  1. Observed the operator to not have any sanitizer buckets setup. Upon questioning the determination was made that the operator is dry wiping food contact surfaces. Ensure all food contact surfaces are properly cleaned by a towel from a sanitizer bucket unless the towel is sent directly to laundry.
  2. Observed the facility to not have any sanitizer on site. Corrected on site.
  3. Observed the facility to not be following the correct 3-compartment ware washing method. Ensure all ware washing is done either left to right, or right to left. Process must be wash, rinse, then sanitize. Ensure dishes soak in either a 200 PPM quaternary ammonium solution for 60 seconds, or a 100 PPM chlorine solution for 30 seconds. Refer to the ware washing handout.
  4. Observed the table mounted can opener to be in need of cleaning and sanitizing. Maintain all equipment and utensils in a goos, clean, sanitary fashion at all times.

### 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:
## 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Not In Compliance</th>
<th>Violation Reference - HSC - 113947-113947.1</th>
</tr>
</thead>
</table>

**Inspector Comments:** Observed Certified Food Manager's Certificate missing.

Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
- National Registry of Food Safety Professionals- Food Protection Manager Certification Program
- National Restaurant Association-ServSafe® Food Protection Manager Certification Program
- Prometric Inc.- Food Protection Manager Certification Program
- AboveTraining/StateFoodSafety.com

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of $245.

Note: Original certificate must be available at facility in order to be valid.

**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)


## 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Not In Compliance</th>
<th>Violation Reference -</th>
</tr>
</thead>
</table>

**Inspector Comments:**

1. Observed the water supply to the hand washing sink off, no soap in the wall mounted dispenser, no paper towels installed in the holder.
2. Observed the mens restroom to not have any paper towels in the holder.
3. Observed a nearly empty liquid hand soap container stored in the hand sink.
4. Maintain the hand washing clean, clear of any obstructions, and fully accessible at all times.
5. Observed the hand wash sink to be leaking from the underside.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

## 29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Complied on 9/15/2020</th>
<th>Violation Reference - HSC - 114254, 114254.1</th>
</tr>
</thead>
</table>

**Inspector Comments:** Observed cleaning products to be stored on the prep sink.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.
**33. NONFOOD-CONTACT SURFACES CLEAN**

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments:</th>
<th>Violation Reference - HSC - 114115 (c)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>1. Observed the area behind the deep fryers to be in need of general housekeeping, possible oil leaking. Maintain all non food contact surfaces in a clean fashion at all times. Repair the source of the leak as soon as possible.</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>2. Observed the hot water holding trays for the steam table to be in need of serious housekeeping. Maintain all non food contact surfaces in a clean fashion at all times.</td>
<td></td>
</tr>
</tbody>
</table>

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

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments:</th>
<th>Violation Reference - HSC - 114143 (d), 114266</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Observed the ceiling in the kitchen area to be missing tiles, and have gaps, and cracks above the 3 compartment sink. Replace the missing ceiling tiles, repair any gaps, cracks, crevices, and pipe penetrations to prevent any vermin entry and harborage.</td>
<td></td>
</tr>
</tbody>
</table>

**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))

**48. FOOD HANDLER CERTIFICATION**

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments:</th>
<th>Violation Reference - SBCC - 33.0409</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>Not In Compliance</td>
<td>Observed this facility to be missing 6 San Bernardino County food handler certifications. Acquire and maintain valid San Bernardino County food handlers certification as soon as possible. Refer to the San Bernardino County Food Handlers Certification handout &quot;Missing Food Handlers Card&quot; handout must be received by the department within 14 days of this inspection to avoid a billable re-inspection. Billable inspections are conducted at a rate of $245.00 per hour with a minimum charge of $122.50</td>
<td></td>
</tr>
</tbody>
</table>

**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 readable) sbcfoodworker@gmail.com


**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

Routine inspection conducted on this date.

Letter grade "B" posted on this date.

Do not move, remove, hide, camouflage, or otherwise attempt to deface the county grade card.

Top 5 CDC risk factors,

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: