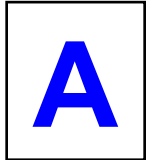




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME J J GRILL		DATE 3/27/2018	REINSPECTION DATE 4/10/2018	PERMIT EXPIRATION 4/30/2018
LOCATION 59 S MILLIKEN AV 101, ONTARIO, CA 91761			INSPECTOR Karina Corral	
MAILING ADDRESS 59 S MILLIKEN AV UNIT 101, ONTARIO CA 91761			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 10:03 AM	TIME OUT 12:30 PM	FACILITY ID FA0006163	RELATED ID PR0002527	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](#).



SCORE 93

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="radio"/> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/> In	N/O 3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 8. Time as a public health control; procedures & record		4	2
<input checked="" type="radio"/> In	N/O N/A 9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input type="radio"/> In	<input checked="" type="radio"/> N/O N/A 12. Returned and reserve of food			2
<input checked="" type="radio"/> In	13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved source		4	
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="radio"/> In	<input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<input type="radio"/> In	<input checked="" type="radio"/> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input type="radio"/> In	23. No rodents, insects, birds, or animals			<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/> 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	<input checked="" type="checkbox"/>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME J J GRILL	DATE 3/27/2018
LOCATION 59 S MILLIKEN AV 101, ONTARIO, CA 91761	INSPECTOR Karina Corral

54. PERMIT SUSPENSION

POINTS 0	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405</p>	<p>Inspector Comments: Permit was suspended this date due to evidence of rodent infestation. Numerous rodent droppings observed through out food facility.</p> <p>A notice of closure suspension was posted in this food facility. Grade card was removed from food facility.</p> <p>A supervisor review has been scheduled for 9:00am @ 8575 Haven Ave. Rancho Cucamonga. Attendance is required before this facility can be re-inspected. This facility must remain closed until a re-inspection is conducted by this agency to determine compliance.</p>
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Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: Observed numerous rodent droppings in the following areas:</p> <ol style="list-style-type: none"> 1) Kitchen Shelving above Hand sink area. 2) Kitchen bottom shelving below mop sink area. 3) On top of the 3 door reach in cooler in kitchen area. 4) Floor underneath storage units in rear storage area. 5) On floor behind ice machine at the front kitchen <p>Maintain all areas of food facility free of vermin and in a clean condition. Immediately clean and sanitize all affected areas of this food facility. Eliminate all active rodent activity from this facility.</p> <p>A closure sign was posted on this date.</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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p>Inspector Comments: Clean the following non contact food areas observed with grease and food debris build-up:</p> <ol style="list-style-type: none"> 1. Stove top and sides of stove next to 2 door refrigeration unit 2. Ventilation hood above the cook station. <p>Maintain all non contact food areas in a clean and sanitary condition.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1</p>	<p>Inspector Comments: Observed wet cloth on counter above 2 door refrigerator unit in kitchen area.</p> <p>Ensure all wet cloths are stored in a sanitizer bucket when not in use.</p>
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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)



Public Health
Environmental Health Services

www.SBCounty.gov
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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME J J GRILL	DATE 3/27/2018
LOCATION 59 S MILLIKEN AV 101, ONTARIO, CA 91761	INSPECTOR Karina Corral

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

POINTS 1	Compliance date not specified	Inspector Comments: Clean the floors in the following areas observed with dirt and food debris build-up: Floor underneath mop sink in kitchen Floor underneath shelving in the storage area Behind ice machine front part of kitchen
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	
Maintain all floors in a clean and sanitary condition.		

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

A notice of closure suspension was posted in this food facility.
Grade card was removed from food facility.

A supervisor review has been scheduled for 9:00am @ 8575 Haven Ave. Rancho Cucamonga.
Attendance is required before this facility can be re-inspected.
This facility must remain closed until a re-inspection is conducted by this agency to determine compliance.

PEP talk given to operator
Provided operator with Top 5 CDC Risk Factors hand out.
PEP

Signature(s) of Acknowledgement

NAME: Bae Saeng Lee
TITLE: Owner