



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SYCAMORE INN</b>		DATE 8/10/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 11/30/2070
LOCATION 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Rose Ann Dooley	
MAILING ADDRESS 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
TIME IN 3:27 PM	TIME OUT 6:04 PM	FACILITY ID FA0007455	RELATED ID PR0001753	PE 1622
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 86**

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

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			2
		16. Compliance with shell stock tags, condition, display			
In	N/O	<span style="color: blue;">○</span> N/A			2
		17. Compliance with Gulf Oyster Regulations			
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
		18. Compliance with variance, specialized process, and HACCP Plan			
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	N/A			2
		19. Consumer advisory provided for raw or undercooked foods			
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
		20. Licensed health care facilities/public and private schools; prohibited foods not offered			
WATER/HOT WATER					
<span style="color: green;">○</span> In				4	2
		21. Hot and cold water available			
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
		22. Sewage and wastewater properly disposed			
VERMIN					
In				4	2
		23. No rodents, insects, birds, or animals			

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	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊘</span>
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	<span style="color: red;">⊘</span>
52. VC&D	<span style="color: red;">⊘</span>
53. Impoundment	
54. Permit Suspension	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** ⚠ MAJOR ⚠

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> 1. Observed one container of sliced cheese measured at 53-54F inside the bottom reach-in refrigerator unit located at the cook's line. Ensure that all potentially hazardous food is held at or below 41F. Corrected on site. See VC&amp;D.</p> <p>2. The following temperatures were observed in the same reach-in refrigeration - One (1) container of parmesan cheese measured at 47-48F - One (1) container of fries measured at 43-44F Ensure that all potentially hazardous food is held at or below 41F. Corrected on site. Employee was instructed to remove food items into walk-in unit.</p>
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**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

**18. COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, & HACCP PLAN**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114057</p>	<p><b>Inspector Comments:</b> Operator states facility packages food items(s) such as: steaks and spare ribs via reduce- oxygen packaging method. Observed several packaged steaks inside walk-in refrigerator. Operator stated that packaging has been more than 48hrs. Observed no preparation date listed on the packages. Ensure the following when using a reduced-oxygen packaging method.</p> <p>A food facility is not required to have an HACCP plan if the food facility uses a reduced-oxygen packaging method to package hazardous food that always complies with the following standards with respect to packaging the hazardous food: (1) The food is labeled with the production time and date. (2) The food is held at 41 degrees Fahrenheit or lower during refrigerated storage. (3) The food is removed from its package in the food facility within 48 hours after packaging.</p> <p>NOTE: 114057.1. (a) A food facility that packages food using a reduced-oxygen packaging method and Clostridium botulinum is identified as a microbiological hazard in the final prepackaged form shall ensure that there are at least two barriers in place to control the growth and toxin formation of Clostridium botulinum. (b) A food facility that packages food using a reduced-oxygen packaging method and Clostridium botulinum is identified as a microbiological hazard in the final prepackaged form shall have an approved HACCP plan that does all of the following: (1) Contains the information specified under Section 114419.1. (2) Identifies the food to be prepackaged.</p>
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**Violation Description:** HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

**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> A few old rodent droppings and cockroach remnants were observed on the floors of:</p> <ul style="list-style-type: none"> <li>- Electrical room/ Air condition unit</li> <li>- Basement storage area</li> <li>- Back storage area</li> </ul> <p>The facility must be free from all pests and remnants of pest. Clean and sanitize all affected areas inside the facility.</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)



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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:** 1. Observed the following food item(s) stored directly on the floor inside walk-in and freezer:  
- Large pot of soup stored inside walk-in  
- Large container of frozen chicken stored inside walk-in freezer  
- One container of produce stored inside walk-in  
Ensure all food is separated and protected from contamination. Ensure all food is stored, prepared, displayed, or held so that it is protected from contamination.  
2. Observed containers of seasoning uncovered.  
Ensure that all food is covered and protected from 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:** Observed the following:  
-One (1) unlabeled containers of salt  
-One (1) unlabeled container of flour  
  
Label these containers as to their contents and ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.

**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))

**33. NONFOOD-CONTACT SURFACES CLEAN**

**POINTS**  
**1**

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

**Inspector Comments:** 1. Observed food residue on the handles of containers, on the handles to the walk-in freezer and refrigerator and the handles of the bottom portion of the prep refrigerators.  
2. Observed dust and debris on the fan guards in the walk-in refrigerator.  
3. Observed dust and debris on shelves on top of prep area.  
  
Ensure that all nonfood-contact surfaces are clean and free from dust, mold, grease and excess food debris.

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

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114157, 114159

**Inspector Comments:** Observed a meat probe thermometer ranging from 50F to 550F available for employees to measure temperature.  
  
Ensure that an accurate and easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. Thermometer range must start at least 32F to ensure proper calibration.

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> 1. Observed an approximate 1/4-inch gap under the rear delivery door. Take the necessary actions to seal this gap to prevent the entrance of vermin. 2) Observed the front door to this facility to be propped open at the beginning of the inspection. Maintain all doors closed when not in use to prevent the entrance of vermin.  2. Observed one personal drink item stored in the front walk-in refrigeration unit.  Store personal items separate from foods intended for customer consumption. Ensure that personal items are stored in designated areas away from food intended for customer consumption at all times, as to prevent cross contamination.
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**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 materials, 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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> 1. Observed gaps in one (1 ) loose ceiling panels above the back storage area of the facility. 2. Observed a hole around wires coming from the ceiling in the back basement storage. Repair/replace the affected ceiling panels and seal the hole around the wires coming from the ceiling. Maintain ceilings in good condition.  3. Observed dust and debris accumulation on the floors underneath all heavy reach in refrigeration display cases. 4. Observed debris accumulation on floors located throughout the facility. Clean the floors in these areas and maintain all floors clean.
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**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))

**51. PLAN REVIEW**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	<b>Inspector Comments:</b> Plumbing has direct connection to sewer: - Bar area located at the front dining - Prep sink - Mop sink - Warewash area -Bar area located at the bottom basement  Note: Front bar area does not have a handwash sink. Employee has to walk into the back kitchen to wash hands.
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**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)



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**52. VC & D**

**POINTS**  
**0**

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

**Inspector Comments:** The following items were voluntarily consented to the condemnation by the operator:  
- One container of sliced cheese

**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 Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

**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**

"B" grade posted at the front left window.

Ensure that letter grade placard is properly displayed. Do not remove, relocate, or alter letter grade placard. Ensure to maintain a copy of the most recent routine inspection report available upon request at all times.

The following decals were provided:

-Recore form

A reinspection will be conducted on to determine compliance for reach-in refrigerator.

**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: