



MILK AND DAIRY - OFFICIAL INSPECTION REPORT

FACILITY NAME CHERRY CHILL			REINSPECTION Not Specified	INSPECTOR Sujin Lee	DATE 5/27/2022
LOCATION 2448 S VINEYARD AV 110, ONTARIO, CA 91761			PERMIT 12/31/2022	IDENTIFIER: 06-00765	
TIME IN 12:38 PM	TIME OUT 12:58 PM	FACILITY ID FA0029829	RELATED ID PR0038862	PE 2061	SERVICE: 001 - INSPECTION - ROUTINE RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED

MILK AND DAIRY - Soft Serve Ice Cream

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,

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

20K038 Product - Re-Use

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Per operator, the soft serve mix that has been dispensed is sometime put back into the machine.

Discontinue this practice. Do not re-run the soft serve mix. Left over product must be discarded. Mix that has been run through the machine shall not be reused.

Description: Left over mix product shall not be re-used for next day production.

20K052 Temperature - Hopper

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Following temperatures of soft serve mix were measured inside the hopper:

Machine #1 between 33 F and 44 F
Machine #2 between 31 F and 45 F
Machine #4 between 31 F and 45 F
Machine #6 between 42 F and 46 F

The front part of machines was measured below 41 F and the back part was measured above 41 F.

Note: Machine #3 was measured between 31 F and 42 F; machine #5 was measured between 32 F and 40 F. Per operator, this potentially hazardous food (PHF) was stored in the machine since yesterday. The operator stated the high temperature is due to the machine set to sleeping mode.

Maintain temperatures of PHFs at or below 41 F in these machines.

Corrected on site. The operator was instructed to stir the product constantly.

A reinspection will be conducted on or after 6/1/2022 to determine compliance. Failure to comply may result at a billable re-inspection at an hourly rate of \$245 with 30-minute minimum.

Description: Product(s) mix in the hopper must not exceed 41 F.

Overall Inspection Comments

Observed soft serve mix holding inside Turbo-air freezer and refrigerator below 41 F.
The operator stated the one soft serve machine and parts are cleaned and sanitized per day.

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

No Sig

NAME: Satinderpal Singh
TITLE: Operator



Public Health
Environmental Health Services

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Total # of Images: 0