

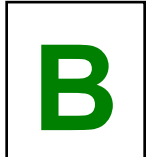


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>FONTANA RANCH MARKET</b>		DATE 9/22/2022	REINSPECTION 10/06/2022	PERMIT 7/31/2023
LOCATION 15324 MERRILL AV A, FONTANA, CA 92335			INSPECTOR Antoinette Saunchez	
MAILING ADDRESS 15324 MERRILL AV STE A, FONTANA CA 92335			IDENTIFIER: Prepackaged Market SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:10 PM	TIME OUT 2:00 PM	FACILITY ID FA0004630	RELATED ID PR0039220	PE 1684

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 85**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex		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 pro		4	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessi			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 <span style="color: blue;">○</span> N/A 8. Time as a public health control; procedures & record		4	2
In	N/O <span style="color: blue;">○</span> N/A 9. Proper cooling methods		4	2
In	N/O <span style="color: blue;">○</span> N/A 10. Proper cooking time & temperatures		4	
In	N/O <span style="color: blue;">○</span> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<span style="color: green;">○</span> In	N/O N/A 12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	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, displa			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		<span style="color: red;">⊗</span>	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, u	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	<span style="color: red;">⊗</span>

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	<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	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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



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**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	Compliance date not specified
	Not In Compliance Violation Reference - HSC - 114409, 114405

**Inspector Comments:**

One (1) live rodent was observed crawling in the customer area.

Call this office when you are ready to reopen and a re-inspection will be conducted to ensure compliance.

This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by a representative of this Agency.

This facility is hereby closed due to a rodent infestation.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

**\*\*NOTE:** A re-inspection will be conducted in the future to observe compliance with a billed inspection of \$122.50 per half hour with a half hour minimum.

CLOSURE SIGN REMAINS POSTED ON ENTRANCE DOOR.

DO NOT REMOVE OR RELOCATE CLOSURE SIGN.

NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.

**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)

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED**

**MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified
	Complied on 9/22/2022 Violation Reference - HSC - 113967, 113976,

**Inspector Comments:**

Observed the following cans of foods to be severely dented on the customer isle shelving:

- "Juanita's" Hominy (on the shelf in the back food storage area)
- "Juanita's" Menudo
- "Rosarita" Refried Beans
- "Ducal" Refried Red Beans

All food shall be manufactured, produced, 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.

Ensure all canned food products are properly inspected for any dents, leaks, or swelling and are stored in a manner to prevent such damage. Any affected cans should be separated and removed to prevent usage.

Corrected on site: The person in charge discarded the severely dented cans. See VC & D.

**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:** <https://youtu.be/JrRQVxgDXy4>



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

**POINTS**  
**4**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:**  
1. Observed one (1) live rodent, that appeared to be a mouse, crawling on the floor located below the three (3) door display cooler behind the produce isle in the customer shopping area.

Clean and sanitize all affected areas and maintain the facility free from vermin.  
Eliminate vermin from this food facility.

A follow up inspection will be conducted to verify compliance.  
Failure to comply will result in a charged inspection at an hourly rate of minimum \$245 and remain closure.  
Please contact our department for re-inspection (800) 442-2283.

Note: A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food-contact surfaces, food packaging, utensils, food equipment, or adulteration of food.

Corrective Action Taken: An employee eliminated and disposed of the rodent at the end of this inspection.

2. Observed several rodent droppings on shelving and equipment in the following locations:
- On the dunnage rack inside of the liquor closet located adjacent to the back delivery door in the back storage area.
  - On the tortilla shelving located across from the produce isle in the customer shopping area.
  - Inside of the electrical panels of the three (3) door display cooler located adjacent to the produce isle in the customer shopping area.

The facility shall remove all rodent droppings from the facility and any other evidence of past rodent infestation.

All areas where rodent droppings were observed shall be thoroughly cleaned and sanitized.  
All holes and gaps in the floors, walls and ceilings shall be sealed to prevent entrance/ harborage of vermin in the facility.

Continue will approved pest control and regularly monitored all areas of this facility for rodent activity.

**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)

More Information: [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114254, 114254.1

**Inspector Comments:**  
Observed the following toxic substances to be stored on and/or above closed beverage items on the shelf located in front of the walk-in cooler door in the customer shopping area:

- "Fabuloso" on top of bottled water
- All purpose cleaner above bottled soda
- "Raid" on top of bottled water

All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material, and food-contact surfaces.

**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.



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#### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed several boxes of beverages to be stored directly on the floor adjacent to the liquor walk-in cooler.  Store foods at least six (6) inches off the floor to prevent vermin, dust, splash, or other forms of contamination or adulteration.
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**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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)

#### 32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114087, 114089	Inspector Comments: Observed several bags of ice without the name and location of the business. This facility manufactures, packs, and distributes the ice at this location.  Food that is prepackaged at the facility shall be provided a label that complies with the requirements set forth by the Sherman Food, Drug and Cosmetic law.  Label information shall include the following information: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor.  Provide and maintain this information on the label.
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**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))  
Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

#### 33. NONFOOD-CONTACT SURFACES CLEAN

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the tortilla shelving adjacent to the produce aisle to have rodent droppings.  Clean and sanitize the tortilla shelving in the customer area to remove the rodent droppings.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
Complied on 9/22/2022  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:**

Observed one (1) ice scoop to be stored on a soiled table and one (1) ice scoop to be stored in a cardboard box adjacent to the ice machine.

Store all food contact surfaces in a manner as to be protected from contamination.

Corrected on site: The person in charge took the ice scoops to the three (3) compartment warewashing sink to be washed, rinsed, and sanitized.

**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)

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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:**

1. Observed all three (3) front doors to be propped open.

Maintain all doors closed when not in use to prevent the entrance of vermin.

2. Observed holes in the walls and ceiling including, but not limited to the following locations:  
- ceilings throughout the customer shipping area  
- ceilings above the front service counters around pipes and wiring  
- ceilings throughout the back food storage area  
- wall in the small liquor closet adjacent to the back exit/delivery door

All holes and gaps in the floors, walls and ceilings shall be sealed to prevent entrance/ harborage of vermin in the facility.

3. Observed gaps below the two (2) back exit/delivery doors.

Eliminate the gap below the doors to prevent the entrance and harborage of vermin.

**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 tools, 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)



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#### 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 floors to have an accumulations of dirt, dust, debris, and residues in the following locations: - below the shelving in front of the beverage walk-in cooler entrance in the customer shopping area and surrounding areas - below the 3-door display cooler behind the produce aisle - behind the produce coolers  Clean the floors to remove all accumulations.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

**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))

#### 52. VC & D

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The following food items and their respective amounts were voluntarily discarded: - "Juanita's" Hominy = six (6) pounds - "Juanita's" Menudo = one (1) pound and nine (9) ounces - "Rosarita" Refried Beans = one (1) pound - "Ducal" Refried Red Beans = three (3)-29 ounce cans - "Ducal" Refried Red Beans = 15 ounces
	Not In Compliance Violation Reference - HSC - 113980	

**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

#### 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

#### Overall Inspection Comments



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A complaint investigation was conducted in conjunction with the routine inspection on this date. Refer to the following complaint report for more details: (CO0084339)

This facility is hereby closed due to live rodent activity. Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services. Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

\*\*NOTE: A re-inspection will be conducted in the future to observe compliance with a billed inspection of \$122.50 per half hour with a half hour minimum.

CLOSURE SIGN REMAINS POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.

- The following documentation was provided on this date:
- Top 5 CDC Risk Factors (English and Spanish)
  - Managerial Control
  - Protecting Public Health One Minute at a Time
  - Cooking Temperatures (English and Spanish)
  - Cooling Hot Food Safely
  - Missing Food Handler Cards - Inspector Handout

A P.E.P. Talk was sent to the person in charge via e-mail.

**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: Satnam Singh  
TITLE: Manager