



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MOJAVE LIQUOR & MARKET		DATE 10/19/2021	REINSPECTION DATE 11/02/2021	PERMIT EXPIRATION 10/31/2021
LOCATION 282 S OLD WOMAN SPRINGS RD A, YUCCA VALLEY, CA 92284			INSPECTOR Rubi Guido	
MAILING ADDRESS 282 S OLD WOMAN SPRINGS RD UNIT A, YUCCA VALLEY CA 92284			IDENTIFIER: None	
TIME IN 1:56 PM	TIME OUT 3:55 PM	FACILITY ID FA0007568	RELATED ID PR0002998	PE 1647
			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 80

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

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

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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

POINTS
4
Compliance date not specified
Complied on 10/19/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Measured the internal temperature of the following potentially hazardous food at 46F-50F, stored in the upright refrigerator (measured ambient temperature at 46F) that is located adjacent to the Produce upright refrigerator:

- Cacique pork chorizo
- Market MS Sandwich smoked ham and cheese
- Market MS Sandwich turkey and bacon
- Market MS Sandwich ranch chicken salad
- Market MS Sandwich pesto chicken
- Market MS Sandwich oven roasted white turkey and cheese
- Yo Crunch M&M's
- Yo Crunch Kellogg's
- Kroger sharp cheddar
- Hebrew National beef franks
- Lunchables ham and cheddar
- Lunchables turkey and american
- Oscar Mayer beef bologna
- Frigo cheese heads
- Kraft Singles American
- Cracker Barrel extra sharp cheese
- Chobani flip almond coco loco
- Two Good yogurt vanilla
- Two Good yogurt strawberry

The employee stated that these items were stored in the unit on 10/14/21 and prior.

Ensure all potentially hazardous food is held at 41F or below for cold holding and 135F or above for hot holding.

Note: The person in charge voluntarily consented to the condemnation and destruction of the above items. See VC&D for details. Corrected onsite.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2
Compliance date not specified
Complied on 10/19/2021
Violation Reference - HSC -
113947-113947.1

Inspector Comments: A) Upon questioning, the employee was unable to demonstrate adequate knowledge of the cold holding temperature of potentially hazardous food. The employee stated that he did not know the cold holding temperature of potentially hazardous food.

Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.

Note: The employee was educated at the time of inspection. Corrected onsite.

B) Upon questioning, the employee was unable to demonstrate adequate knowledge of the proper warewashing procedure. The employee stated that dishes are sanitized, washed with soap and water measuring 75F, and then air dried.

Ensure all employees are able to demonstrate knowledge of and are properly trained in food safety.

Note: The employee was educated at the time of inspection. Corrected onsite.

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)

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



Public Health
Environmental Health Services

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: A) Observed empty hand soap dispenser and no hand soap available in the employee restroom.

Ensure all handwashing sinks are equipped with hand soap and paper towels in dispensers.

B) Observed no paper towel dispenser and no paper towels available, and an empty hand soap dispenser and no hand soap available at the 2-compartment sink.

Ensure all handwashing sinks are equipped with hand soap and paper towels in dispensers.

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)

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Measured the water temperature at 117F maximum from the faucet at the janitorial sink.

An adequate, pressurized supply of hot water shall be provided at a minimum temperature of 120°F when measured from the faucet and an adequate, pressurized supply of cold water shall be provided.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS
1

Compliance date not specified
Complied on 10/19/2021
Violation Reference - HSC -
114087, 114089

Inspector Comments: Observed several unlabeled bags with ice stored in the outdoor freezer. The person in charge stated that the ice is bagged at the facility.

Prepackaged foods shall bear labels that comply with the labeling requirements.

Label information shall include the following (114089):

- (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.

Note: The employee provided the stamp with the facility name, address and phone number, and stated that the ice bags will now be labeled when purchased. Corrected onsite.

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)



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed missing chlorine sanitizer test strips. The person in charge was unable to provide the test strips upon request. Testing equipment and materials shall be provided to measure the applicable sanitization method.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <https://youtu.be/tH1OqFuAy9Y>

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Measured the ambient temperature of the upright cooler (holding potentially hazardous food) at 46F, located adjacent to the Produce upright cooler. Discontinue the use of this equipment for the storage of potentially hazardous food. Repair the refrigeration unit. All utensils and equipment shall be fully operative and in good repair. Ensure the unit maintains the internal temperature of potentially hazardous food at 41F or below. Note: A follow-up inspection will be conducted on 10/21/21 to verify compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow.
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Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed the 2-compartment warewashing sink and the janitorial sink to be approximately three (3) inches apart. Install a 6 ft splash guard in between the sinks or ensure the sinks are at least 18 inches apart. All food shall be stored, prepared, displayed, or held so that it is protected from contamination. Note: A follow-up inspection will be conducted on 10/21/21 to verify compliance. If compliance is not met upon reinspection, then a billable re-inspection will follow.
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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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed missing backflow device for the hose threaded faucet at the janitorial sink. janitorial sinks and sinks equipped with hose threaded faucets shall be protected with a backflow device.
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Observed toilet paper stored outside of the dispenser. Toilet paper shall be provided in a permanently installed dispenser at each toilet.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

POINTS 1	Compliance date not specified	Inspector Comments: A) Observed several damages/gaps in the wall and missing floor tiles in between the upright coolers located in the back, right corner of the sales floor, and one (1) missing ceiling panel in the sales floor. Repair the wall and replace the missing ceiling panel and floor tiles. Ensure floors, walls, and ceilings are in good repair with approved finishes. B) Observed several damaged/missing ceiling panels in both back storage liquor rooms and missing floor tiles in the second back storage liquor room. Repair/replace damaged/missing ceiling panels and floor tiles. Ensure floors, walls, and ceilings are in good repair with approved finishes.
	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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified	Inspector Comments: Observed one (1) employee without a valid and/or current San Bernardino County food handler card. Provide current valid San Bernardino County food handler cards for these employees within 14 days. A Missing Food Handler Cards form was explained and left with the person in charge during the time of this inspection. Complete and return the completed form and copies of all cards/certifications to San Bernardino County Environmental Health Services by email to sbcfoodworker@gmail.com or via mail or fax to 909-387-4323. Fail to comply 100% will result in a charged inspection of \$122.50 minimum to verify compliance. After this date, if these employees no longer work at this facility, then the person in charge shall clearly indicate the dates of termination on the Missing Food Handler Cards form.
	Not In Compliance Violation Reference - SBCC - 33.0409	

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 to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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52. VC & D

POINTS

0

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

Inspector Comments: The person in charge voluntarily consented to the condemnation and destruction of the following items:

- Cacique pork chorizo (approx. eight 9oz items)
- Market MS Sandwich smoked ham and cheese (approx. six (6) items)
- Market MS Sandwich turkey and bacon (approx. seven (7) items)
- Market MS Sandwich ranch chicken salad (approx. five (5) items)
- Market MS Sandwich pesto chicken (approx. eight (8) items)
- Market MS Sandwich oven roasted white turkey and cheese (approx. four (4) items)
- Yo Crunch M&M's (approx. five 6oz items)
- Yo Crunch Kellogg's (approx. four 6oz items)
- Kroger sharp cheddar (approx. one 8oz item)
- Hebrew National beef franks (approx. six 12oz items)
- Lunchables ham and cheddar (approx. eleven 3.5oz items)
- Lunchables turkey and american (approx. six 3.5oz items)
- Oscar Mayer beef bologna (approx. one 16oz item)
- Frigo cheese heads (approx. five (5) items)
- Kraft Singles American (approx. twenty 16oz items)
- Cracker Barrel extra sharp cheese (approx. eleven 1oz items)
- Chobani flip almond coco loco (approx. one 5.3oz item)
- Two Good yogurt vanilla (approx. two 5.3oz items)
- Two Good yogurt strawberry (approx. four 5.3oz items)

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



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"B" grade card posted on this date.

PEP Talk given.

The following documents were provided:

- Missing Food Handler Cards form
- Food Handler Training card
- Re-score form
- Top 5 CDC Risk Factors
- Active Managerial Control handout
- Risk Based Inspection Frequency handout
- Store Compliance handout
- Stickers: 3-Compartment Sink, cold hold, handwashing

NOTE:

DO NOT REMOVE, RELOCATE, OR OBSTRUCT IN ANY WAY THE LETTER GRADE CARD.

Non-compliance will result in a billable follow-up inspection at an hourly rate of \$245.

When ready for re-inspection, submit a re-score inspection application.

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: Omar Maldonado
TITLE: Person in Charge