



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RESIDENCE INN & SUITES		DATE 12/28/2018	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2018
LOCATION 9299 HAVEN AV, RANCHO CUCAMONGA, CA 91730			INSPECTOR Sujin Lee	
MAILING ADDRESS 9299 HAVEN AV, RANCHO CUCAMONGA CA 91730			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 8:08 AM	TIME OUT 10:11 AM	FACILITY ID FA0033083	RELATED ID PR0042981	PE 1620

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
○ In	N/O 1. Demonstration of knowledge; food safety certification			2
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	+	⊗	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 2
○ In	N/O N/A 8. Time as a public health control; procedures & record	+		4 ⊗
○ 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			⊗ 2
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	⊗
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	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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	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	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: The health permit was suspended on this date due to warm water not available at the facility. Ensure water temperature at all handwashing sinks and 3-compartment reaches at least 100 degree F. This facility must remain closed for business until a reinspection is conducted. Call 1-800-442-2283 or 1-800-472-2376 (after hours) when this critical violation is corrected.
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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)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS 4	Compliance date not specified Complied on 12/28/2018 Violation Reference -	Inspector Comments: An employee was observed washing her hands with cold water (see violation #21), put gloves on, and proceed to cut fruits at preparation table Ensure employees wash their hands in water measuring above 100 degree F with soap before preparing food.
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Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

21. HOT AND COLD WATER AVAILABLE **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Measured following water temperatures: 1. 76 degree F at a handwashing sink at kitchen. 2. 76 degree F at a 3-compartment sink. 3. 77.5 degree F at a preparation sink. 4. 76 degree F at a janitorial sink. 5. 75 degree F at a women's restroom Note: Men's restroom was not accessible at the time of the inspection. Manager stated hot water was available this morning. She stated hot water got depleted due to construction. The maximum water temperature of mechanical warewashing unit was measured at 86 degree F. Ensure warm water is supplied at a minimum temperature of at least 100 degree F from all handwashing sinks and 3-compartment sink. Ensure hot water is supplied at a minimum temperature of at least 120 degree F from the preparation and janitorial sink. The Health Permit was suspended this date due to warm not available at the facility.
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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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Complied on 12/28/2018 Violation Reference -	Inspector Comments: Observed a trash can blocking the handwashing sink. Move the obstruction away from the handwashing sink so that employees can wash his or her hands.
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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)



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8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS

POINTS
2
Compliance date not specified
Complied on 12/28/2018
Violation Reference - HSC -
114000

Inspector Comments:
1. The following potentially hazardous foods (PHFs) were observed to be stored at improper holding temperatures at cold holding unit at the customer service area:

- 1) Cut melon at 49.3 degree F
- 2) Hard boiled eggs at 47 degree F
- 3) Brie cheese at 52 degree F

The manager stated above PHFs were stored in this unit two hour prior to inspection. The manager stated all PHFs are being discarded at 9:30 am. Note: The facility operates from 6:30 am to 9:30 am.

2. Measured milk at 51.7 degree F
The milk was observed stored in room temperature.

The manager stated milk is being changed every hour. The manager stated he uses a timer to control public health. The timer was not observed to be on.

Maintain the temperature of all PHFs below 41 F or above 135 F at all times. Or, provide written procedures and label when time is used to control PHFs.

Corrected on site: The manager was instructed to discard all PHFs after four hours.

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

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 a clear toxic spray bottle without a label hung at the shelves where clean utensils and dishes are stored.

Store all toxic substances in designated areas in a manner where contamination cannot occur. Label Chemical container identifying the contents.

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.

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments:
Air gaps were not observed between floor sinks and following drain pipes:

- 1. A bronze pipe for preparation sink
- 2. a white pipe next to ice machine
- 3. Pipes underneath 3-compartment sink

Maintain a minimum of one inch air gap between all floor sinks and drain pipes.

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)



Public Health
Environmental Health Services

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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" sign was posted.

The following forms/handouts were provided.

1. Request for a re-score inspection
2. Top 5 CDC risk factors
3. San Bernardino County food handling training online
4. Food facility risk based inspection frequency

The following stickers were provided.

1. Handwashing stickers
2. Dishwashing requires 3 steps
3. Hot holding temperature

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Cindy Ybarra".

NAME: cindy ybarra
TITLE: General Manager