



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MILLIKEN SHELL</b>		DATE 3/26/2015	REINSPECTION DATE 4/09/2015	PERMIT EXPIRATION 8/31/2015
LOCATION 11289 BASELINE RD, RANCHO CUCAMONGA, CA 91730			INSPECTOR Tin Nguyen	
MAILING ADDRESS 11289 BASELINE RD, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: LAMBERTOS MEXICAN FOOD	
TIME IN 1:36 PM			SERVICE: 001 - Inspection - Routine	
TIME OUT 3:35 PM			RESULT: 05 - Corrective Action / Follow up Required	
FACILITY ID FA0000317			ACTION: 03 - Reinspection Required	
RELATED ID PR0032127			PE 1620	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 91**

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

- In = In compliance  
+ COS = Corrected on-site
- N/O = Not observed  
⊗ MAJ = Major violation
- N/A = Not applicable  
⊗ 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			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	⊗

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	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	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
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	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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



**Public Health**  
Environmental Health Services

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>MILLIKEN SHELL</b>	DATE <b>3/26/2015</b>
LOCATION <b>11289 BASELINE RD, RANCHO CUCAMONGA, CA 91730</b>	INSPECTOR <b>Tin Nguyen</b>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments:  -Observed manager certificate missing at time of inspection. Ensure manager certificate is kept at facility at all times, upon request. Per operator, certificate is kept at another facility.  NOTE: -Fax copy of manager certificate to (909) 387-4272. Non-compliance may result in future re-inspection at \$245.00 per hour.
---------------------------	---	---

**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>

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments:  -Observed hot water at all sinks in facility measured at 112°F - 113°F, including sinks shared with gas station. Provide hot water to 120°F to one sink for proper cleaning and mopping.  NOTE: -Will return in one week to follow-up on hot water to ensure at least one sink (mop sink) is provide with hot water at 120°F. Non-compliance may result in future re-inspection at \$245.00 per hour.
---------------------------	--	---

**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)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments:  -Observed heavy amounts of rodent dropping inside cabinet, under service counter at drive through that is between hand wash sink and soda machine. Per operator, pest control service operator services facility twice a month and invoice is held at main store.  -Observed heavy live ant activity along with dead ants found on both service counter at drive thru window, hand wash sink, and counter of cabinet across office.  Ensure proper measures are taken to mitigate rodent and insect activity AND clean and maintain all areas affected by vermin activity to prevent possible contamination of food products.
---------------------------	---	--

**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments:  -Observed hand paper towel dispenser missing at hand wash sink as paper towel roll was held on hand wash sink counter. Ensure hand paper towel is installed on dispenser at all times for proper use and hand wash.  -Observed excessive food debris, dust, and dirt on crate holding clean utensils and other food contact surfaces held at cook's line. Clean and maintain crate.
---------------------------	--	--

**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)



**Public Health**  
**Environmental Health Services**

www.SBCounty.gov

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME MILLIKEN SHELL	DATE 3/26/2015
LOCATION 11289 BASELINE RD, RANCHO CUCAMONGA, CA 91730	INSPECTOR Tin Nguyen

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Complied on 3/26/2015 Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b>  -Observed dirty wiping towel held on prep table next to open food at cook's line. Ensure wiping towel is returned to sanitizer bucket after every use.  -Observed moist wiping towels used as cover over tubs of tacos and taquitos in reach-in refrigerator at cook's line. Avoid using wiping towels to cover and protect foods. Use lid or plastic wraps for proper protection.
---------------------------	--	--

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**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>  -Observed heavy dust build-up on ventilation covers at prep station. Clean and maintain.  -Observed heavy dent on a ceiling panel above cook's line. Replace or repair ceiling panel.
---------------------------	--	---

**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))

**Overall Inspection Comments**

"A" grade posted.  
 Posted bar code sticker on "A" grade at time of inspection.

**Signature(s) of Acknowledgement**

NAME: Gloria Espinoza  
 TITLE: Employee