



Public Health

Environmental Health Services

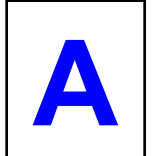
CAL CODE OFFICIAL INSPECTION REPORT

www.SBCounty.gov

FACILITY NAME THE PALACE		DATE 6/17/2015	REINSPECTION DATE 7/01/2015	PERMIT EXPIRATION 3/31/2016
LOCATION 1276 W 7TH ST, UPLAND, CA 91786			INSPECTOR Nicole Walker	
MAILING ADDRESS 1276 7TH ST, UPLAND CA 91786			IDENTIFIER: Food	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT			SERVICE: 001 - Inspection - Routine	
TIME IN 4:15 PM	TIME OUT 5:40 PM	FACILITY ID FA0005520	RELATED ID PR0003312	PE 1622
			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. 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 \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.


SCORE 90

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

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

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	1
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	1
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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	✗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**POINTS****2**

Compliance date not specified
Complied on 6/17/2015
Violation Reference - HSC -
113947-113947.1

Inspector Comments: The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. Ensure at least one person obtains a valid food manager certificate in 30 days (July 18th).

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>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**⚠ CRITICAL ⚠****POINTS****4**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed 0ppm of chlorine dispensed from ware washing machine after 3 runs. Repair/replace machine and provide a minimum of 50ppm of chlorine to adequately disinfect all containers/utensils. For now, facility shall use 3 compartment sink to wash, rinse, and sanitize properly. NOTE: Provide service invoice for ware washing machine. Service provider contacted at time of inspection. Re inspection June 19th - failure to comply will subject establishment to legal fees of \$245/hr/visit.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114197

Inspector Comments: Observed clogged floor drain at kitchen. Ensure that floor drains are properly cleaned regularly to prevent any clogs and potential back flow contamination.

Observed severe leaking at dish room hand sink. Ensure adequate plumbing at hand wash sink.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

48. FOOD HANDLER CERTIFICATION**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Ensure employees obtain valid San Bernardino County cards within 14 days. Obtain valid San Bernardino County Food handler cards in 14 days to avoid administrative fees up to \$245/hour.

Observed missing / invalid food handler cards at time of inspection.

Submit fax sheet and food handler cards before June 30, 2015 to avoid administrative fees up to \$245/hr.

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 fax to 909-387-4272.

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

Overall Inspection Comments



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Letter A posted
 Business card provided
 Missing food handler card fax sheet provided and information sheet provided
 HELP handout provided
 Hash washing stickers provided

Re inspection June 19:
 Provide service invoice for ware washing machine. Service provider contacted at time of inspection. Re inspection June 19th - failure to comply will subject establishment to legal fees of \$245/hr/visit.

Ensure floor drain at kitchen is repaired.
 Ensure leak at hand sink is repaired.
 Re inspection June 19th - failure to comply will subject establishment to legal fees of \$245/hr/visit.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to be "S. Walker".

NAME:
 TITLE: