



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS		DATE 6/3/2021	REINSPECTION DATE 6/10/2021	PERMIT EXPIRATION 10/31/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316			INSPECTOR George Gonzales	
MAILING ADDRESS 18790 VALLEY BL STE A, BLOOMINGTON CA 92316			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:43 PM	TIME OUT 4:39 PM	FACILITY ID FA0013966	RELATED ID PR0018460	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 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			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
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	⊗
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	1
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	⊗
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	⊗

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	⊗
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS	DATE 6/3/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316	INSPECTOR George Gonzales

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS	Compliance date not specified Complied on 6/3/2021 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed the following, 1. No sanitizer in the facility during inspection. Employee stated the facility has been out of sanitizer since this morning. NOTE: Operator was instructed to stop serving and preparing food until approved sanitizer was able to be provided. **NOTE: Corrected on site. Operator was able to provide approved sanitizer. 2. Mold-like build-up inside of the ice machine on the ice deflector. <u>Thaw, clean, and sanitize ice machine regularly to prevent possible contamination.</u>
---------------	---	---

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/TowelSanitizingSolution.pdf>



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS	DATE 6/3/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316	INSPECTOR George Gonzales

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Complied on 6/3/2021
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Upon questioning,

1. Employee was unable to provide the correct cooking temperature of Pork.

Ensure pork is cooked to a minimum of 145 F for 15 seconds.

Ensure employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

NOTE: Corrected on site. Operator was educated on proper cooking temperatures.

2. Employee was unable to demonstrate proper warewashing in a 3-compartment sink and minimum sanitizer levels.

Ensure employees have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

When using a 3-compartment sink,

1. Use the first compartment to wash dishes with a minimum of 100 F warm water and soap.
2. Use the second compartment to rinse the dishes.
3. Use the third compartment to completely submerge the dishes in sanitizer using either a minimum of 100 PPM of chlorine for 30 seconds or 200 PPM of quaternary ammonium for 1 minute.
4. Allow dishes to then air dry or drip dry before storage and reuse.

NOTE: Corrected on site. Operator was educated on site.

Observed Certified Food Manager's Certificate missing. Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):

1. 360training.com Inc. - Learn2Serve Food protection manager certification program.
2. National Registry of Food Safety Professionals- Food protection manager certification program.
3. National Restaurant Association - ServSafe. - Food protection manager certification program.
4. Prometric Inc. - food protection program
5. AboveTraining/StateFoodSafety.com

Provide the manager certificate at the facility within 60 days. Non compliance will result in a future charged inspection at an hourly rate of \$245.

Note: Original certificate must be available at facility in order to be valid.

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>



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS	DATE 6/3/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316	INSPECTOR George Gonzales

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed three (3) dead nymph cockroaches inside the bottom cabinet of the soda machine. Clean and sanitize area with vermin.
		NOTE: A thorough investigation was conducted in the food preparation and food storage area to ensure there is no active vermin infestation. Operator was able to provide current pest control invoice. Invoice stated pest control serviced the facility in May, a month prior to inspection. *NOTE: A re-inspection will be conducted in one week to ensure the area with the vermin infestation is cleaned and sanitized and ensure facility remains vermin free.

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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	Inspector Comments: Observed the following, 1. Several uncovered containers of food throughout the facility. Discontinue this practice. Ensure all food containers are protected from possible overhead contamination. 2. Raw meat stored above ready-to-eat carrots inside the walk-in refrigerator. 3. Shelled eggs stored above ready-to-eat carrots inside the walk-in refrigerator. Discontinue this practice. Ensure all raw meats are stored below ready-to-eat food and shelled eggs are stored below ready to eat foods. 4. A pineapple can with a dent along the seams in the food storage area. Discontinue this practice. Do not accept or discard dented canned goods. NOTE: Corrected on site. See VC&D.
--------------------	---	--

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed three (3) unlabeled sauce bottles on the counter behind the register. Discontinue this practice. Ensure all containers are labeled if the contents are not readily identifiable.
--------------------	---	--

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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed the following, 1. Food debris inside the microwave. 2. Heavy dust accumulation inside of the fan guards inside the walk-in refrigerator. 3. Heavy dry food accumulation and grease build-up on several wire racks throughout the facility. Clean and maintain all non-food contact surfaces to prevent possible contamination.
--------------------	---	---

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS	DATE 6/3/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316	INSPECTOR George Gonzales

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed heavy grease build-up in the grease filters in the exhaust hood. Clean and maintain grease filters to ensure adequate ventilation.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

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	Inspector Comments: Observed the following, 1. Heavy grease build-up along the sides and under the cooking area stove and fryer. 2. Standing water collected along the bottom of the cooks line stove. Clean and maintain equipment to prevent to prevent possible contamination. 3. Potato cutter stored hanging on a soiled wired rack. Discontinue this practice. Store utensils in a proper area to prevent possible contamination. 4. Three (3) pressurized cylinders unsecured to a rigid structure. Discontinue this practice. Ensure all pressurized cylinders are secured to a rigid structure.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed several wet wiping clothes stored in a bowl next to the 3-compartment sink. Discontinue this practice. Ensure wet wiping cloths are stored completely submerged in sanitizer between each use.
	Not In Compliance Violation Reference - HSC - 114135, 114185.1	

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)



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS	DATE 6/3/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316	INSPECTOR George Gonzales

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following, 1. Front door prompt open at time of entry. Discontinue this practice. Ensure the facility is fully enclosed to prevent possible vermin harborage. NOTE: Corrected on site by operator. 2. Employee cell phone placed by steam table. 3. Employee personal items placed inside the reach-in door refrigerator by the cash register. Discontinue this practice. Ensure all employee belongings are placed in a designated area.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

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)

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following, 1. Heavy grease and food build-up on the floor under the cooking area. 2. Several discolored ceiling panels. Clean and maintain ceiling and floor. 3. A hole in the ceiling panel approximately six (6) inches wide, in the dry storage room. Repair or replace ceiling panel to facility is completely enclosed.
	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))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Observed no previous inspection report at facility. Ensure the previous inspection report can be readily provided upon request.
	Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS	DATE 6/3/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316	INSPECTOR George Gonzales

48. FOOD HANDLER CERTIFICATION

POINTS
3

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

Inspector Comments: Observed two (2) food service workers without a valid San Bernardino County food handler card.

Ensure all food service workers are able to provide and maintain a valid San Bernardino County food handler card.

A missing food handler verification form was provided on this date. Ensure to complete and submit this form along with copies of all missing food handler cards to San Bernardino County Environmental Health Services by 06/17/2021 to avoid a billable re-inspection at a minimum rate of \$122.50 per half hour.

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

52. VC & D

POINTS
0

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

Inspector Comments: The operator voluntarily condemned and destroyed one (1) can of pineapple juice approximately two (2) pounds.

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HONG KONG EXPRESS	DATE 6/3/2021
LOCATION 18790 VALLEY BL A, BLOOMINGTON, CA 92316	INSPECTOR George Gonzales

A grade "B" placard was placed on this date.

DO NOT REMOVE, OBSTRUCT, OR ALTER GRADE PLACARD.

A PEP talk was provided to the operator.

The operator was provided with the following materials,

1. Request for rescore form.
2. Food handler verification form.
3. Top 5 CDC risk factors form.
4. Safe food procedures form.

The following is noted by inspector,

1. A re-inspection will be conducted in a week, 06/10/2021, to ensure the area where the dead vermin were observed has been cleaned and sanitized, and facility remains vermin free.
2. A missing food handler verification form was provided on this date. Ensure to complete and submit this form along with copies of all missing food handler cards to San Bernardino County Environmental Health Services by 06/17/2021 to avoid a billable re-inspection at a minimum rate of \$122.50 per half hour.
3. Provide the manager certificate at the facility within 60 days. Non compliance will result in a future charged inspection at an hourly rate of \$245.
4. Possible transfer of ownership. Per operator, facility is under new ownership within the last week. Operator stated transfer of ownership paperwork submitted. Further investigation required.

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: Ines
TITLE: PIC