



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

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>JERSEY MIKES SUBS</b>		DATE <b>8/20/2015</b>	REINSPECTION DATE <b>9/03/2015</b>	PERMIT EXPIRATION <b>6/30/2016</b>
LOCATION <b>8880 FOOTHILL BL 104, RANCHO CUCAMONGA, CA 91730</b>			INSPECTOR <b>Dior Porter</b>	
MAILING ADDRESS <b>120 N PUENTE AV, CITY OF INDUSTRY CA 91746</b>		IDENTIFIER: None		
TIME IN <b>3:24 PM</b>	TIME OUT <b>5:00 PM</b>	FACILITY ID <b>FA0024646</b>	RELATED ID <b>PR0032044</b>	PE <b>1620</b>
		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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 90**

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source			4	
In	N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> 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	<span style="color: blue;">+</span>	4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">○</span> 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	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 handler cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 8880 FOOTHILL BL 104, RANCHO CUCAMONGA, CA 91730	INSPECTOR Dior Porter

**7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 8/20/2015 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Measured chicken, cheese, guacamole, pastrami and dressings holding at 48-52F in the two small reach in coolers near the front counter. Discontinue holding potentially hazardous food at unapproved temperatures. Hold potentially hazardous food at 41F and below or 135F and above. All food was removed from the units and rapidly cooled. Will return in 1 week to verify units are functioning properly and holding potentially hazardous food at approved temperatures. Failure to comply may result in charged re-inspections and possibly closure.
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**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**21. HOT AND COLD WATER AVAILABLE ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 8/20/2015 Violation Reference - HSC - 113953(c), 114099.2(b)	<b>Inspector Comments:</b> Measured maximum water temperature of the facility at 100F. Provide water of at least 120F to at least one sink in the facility and 100F to all others. Operator was able to provide water at 120F prior to close of inspection however, employee stated that water heater often turns off. Repair the unit so hot water is readily available/maintained. Will return to verify that hot water is being maintained. Failure to comply may result in permit suspension and charged reinspections.
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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)

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed one missing food handler card. Provide proof of valid certification within 14 days using the form provided. Failure to comply will result in a charged inspection at \$245/hr.
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**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](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: Aljay W.  
 TITLE: