

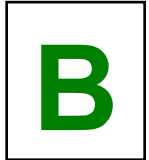


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME PLATFORM 909		DATE 9/2/2022	REINSPECTION 9/16/2022	PERMIT 5/30/2017
LOCATION 15870 SOQUEL CANYON PKWY M, CHINO HILLS, CA 91709			INSPECTOR Sujin Lee	
MAILING ADDRESS 15870 SOQUEL CANYON PKWY STE M, CHINO HILLS CA 91709		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 9:54 AM	TIME OUT 11:32 AM	FACILITY ID FA0029019	RELATED ID PR0037850	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 85**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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				
○			4	
2. Communicable disease; reporting, restrictions & ex				
○	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 pro				
○				2
6. Adequate handwashing facilities supplied & accessi				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊘
7. Proper hot and cold holding temperatures				
In	○	N/A		2
8. Time as a public health control; procedures & record				
In	○	N/A		2
9. Proper cooling methods				
In	○	N/A		4
10. Proper cooking time & temperatures				
In	○	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	○	N/A		2
12. Returned and reserve of food				
○			4	2
13. Food in good condition, safe and unadulterated				
○	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, displa				
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				
○			4	2
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	⊘
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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊘
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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊘
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	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊘
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

**POINTS**  
**4**

Compliance date not specified  
Complied on 9/2/2022  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed multiple potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of PHFs were measured as follows:

Above ice chest at front kitchen without temperature intervention:

1. Cooked boba at 84.1 F  
Per operator, this PHF was cooked and stored here approximately 30 minutes prior to the inspection. The operator stated this PHF will be stored here without temperature intervention approximately for 5-6 hours.

Corrected on site. The operator was educated as to time as public health control and instructed to discard the PHF after 4 hours.

Inside Beverage air refrigerator:

1. Cut tomato at 43.2 F
2. Cooked chicken at 43.8 F
3. Provolone cheese at 43.9 F
4. Cooked bacon #(1) at 48 F
5. Cooked bacon # (2) at 48.2 F  
Per operator, #4 and #5 were stored in this unit for 1-2 days.
6. Hummus 46.3 F  
Per operator #7 was stored in this unit more than 2 days.

Corrected on site. The operator was instructed to discard #4, #5 and #6.

Inside QBC refrigerator:

1. Cooked potato #1 at 44.9 F
  2. Cooked potato #2 at 44.7 F
- Per operator, these PHFs were stored in this unit since yesterday. Note: The ambient temperature was observed at 44 F.

Corrected on site. The operator was instructed to discard the PHFs.

Inside cake display refrigerator:

1. Red velvet cake at 45.6 F
- Per operator, this PHF was moved from stainless steel refrigerator to this unit approximately 1-2 hours prior to questioning.

Corrected on site. The operator was instructed to move this PHF back to stainless steel refrigerator.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/Rl6w5DtEs7w>



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

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** 1. Valid manager's food certification was observed to be lacking in the facility.

Provide valid food manager certification from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.
- Learn2Serve® Food Protection Manager Certification Program
- National Registry of Food Safety Professionals
- Food Protection Manager Certification Program
- National Restaurant Association-ServSafe® Food Protection Manager Certification Program
- Prometric Inc. Food Protection Manager Certification Program

Note: Please use link below and click "View a list of ANSI-accredited food manager certification programs" to obtain a manager's food safety certification.

<https://wp.sbcounty.gov/dph/programs/ehs/food-handlers-managers/>

2. Observed dishwashing sponge stored at preparation or dump sink next to handwashing sink at front kitchen. Per operator, cups are washed in this sink. Upon questioning the warewashing procedure, the operator stated cups are washed with dish soap, rinsed and air dried at drying rack.

Ensure all food employees have adequate knowledge of and be trained food safety as it relates to their assigned duties. Do not wash the cups at the preparation/dump sink. Use 3-compartment sink to wash dishes. Ensure the following method is utilized:

1. Scrape or rinse off any large particles of food, dirt, or other visible contamination into a waste container or garbage disposal.
2. In the first sink: Scrub the object or surfaces with warm water (100 F) and detergent.
3. In the second sink: Rinse items with clear water.
4. In the third sink: Completely submerge items in sanitizing solution: 100 ppm chlorine solution for at least 30 seconds or 200 ppm quaternary ammonium solution for at least one minute.
5. Finally, air dry all items on the drain board closest to the sink used for sanitizing.

Corrected on site. The operator was educated as to 3-compartment sink method.

**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>

**24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113945-113945.1, 113984.1

**Inspector Comments:** A person in charge was not observed to be available during operating hours.

Ensure the person in charge is present at the facility during all hours of operation. The permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food facility during all hours of operation.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ([113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

**More Information:**

<http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>



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**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed bag of avocados and box of oil stored directly on floor at rear kitchen.  Ensure all food items are stored at least 6 inches off the floor to prevent dust, splash, vermin, or other forms of contamination or adulteration.
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**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))

**More Information:** <https://youtu.be/km4FCy IQ44>

**33. NONFOOD-CONTACT SURFACES CLEAN**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed accumulation of dust on white fan located next to ice machine and fan located at front kitchen.  Maintain all fans in a clean and sanitary condition.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed containers of cooked potatoes and open bottles of milk stored in QBD refrigerator. Per label, this unit is intended for storage of sealed potentially hazardous foods (PHFs) only.  Discontinue storing open PHFs inside this unit. All utensils and equipment shall be approved, installed properly, and meet applicable standards.
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**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 <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed handles of scoops in direct contact with containers of raw sugar, white sugar and brown sugar.  Store the scoops so that the handles do not come in contact with food.
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**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Insufficient air gap was observed in between one drain pipe next to ice machine and floor sink.  Ensure the air gap between all drain pipes and floor sinks are a minimum of one inch or twice the diameter of pipe.
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**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)



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#### 48. FOOD HANDLER CERTIFICATION

<b>POINTS</b>  <span style="font-size: 2em; color: red;">3</span>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBCC - 33.0409</b>	<b>Inspector Comments:</b> Observed two food handler cards expired. Per operator, these employees began employment more than 2 weeks prior to the bisection.  Ensure all food handlers obtain valid food handler certificates within fourteen (14) days of employment. A missing food handler cards-inspector handout was provided to fill out. Email the completed handout and copies of valid San Bernardino County food handler card to sbcfoodworker@gmail.com within 14 days. Failure to comply shall result in unannounced billable follow up inspection at an hourly rate of \$245 with 30-minute minimum.
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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 email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

**More Information:** <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>

#### 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

#### 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

#### Overall Inspection Comments

A "B" grade card was posted.

Following handouts were provided:

1. Top 5 CDC risk factors
2. Protecting public health one minute at a time
3. Three compartment sink method
4. Cooling hot food safely
5. Request for a rescore grade inspection

#### 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



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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No Sig

NAME: Serena Solorio  
TITLE: operator