



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MELA GROCERY & HALAL MEAT		DATE 10/12/2018	REINSPECTION DATE 10/26/2018	PERMIT EXPIRATION 7/31/2019
LOCATION 9755 ARROW K, RANCHO CUCAMONGA, CA 91730			INSPECTOR Yanan Zhu	
MAILING ADDRESS 9755 ARROW STE K, RANCHO CUCAMONGA CA 91730			IDENTIFIER: Prepackaged Market	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:42 PM	TIME OUT 3:30 PM	FACILITY ID FA0011817	RELATED ID PR0039168	PE 1683

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 90

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			2
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	7. Proper hot and cold holding temperatures		4	2
In N/O ○ N/A	8. Time as a public health control; procedures & record		4	2
In N/O ○ N/A	9. Proper cooling methods		4	2
In N/O ○ N/A	10. Proper cooking time & temperatures		4	
In N/O ○ N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In ○ N/O N/A	12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated	+	⊗	2
In ○ N/O N/A	14. Food contact surfaces: clean and sanitized			4

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
In N/O ○ N/A	16. Compliance with shell stock tags, condition, display			2
In N/O ○ N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In ○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In N/O ○ N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In ○ 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		4	2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals			⊗ 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
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊗
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Complied on 10/12/2018 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed three containers of sweet dates with white and green mold growth on them at the time of this inspection. Ensure to maintain food items free from adulteration. Corrected on site, operator has voluntarily discarded these containers of sweet dates.
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed cockroach infestation in the following areas: - two live adult cockroaches under display racks near the counter - Observed numerous live and dead nymph, adult, and egg cases of cockroaches between the freezers behind counter Food facility shall be kept free of vermin: rodents, cockroaches, flies, etc.. Take appropriate pest control measures to eliminate all cockroaches and evidence of cockroaches from food facility. 1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility. 2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility. 3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation. 4. Your Supervisory Review with Hearing officer is scheduled for 10:00 AM on Tuesday, (10/15/2018) in San Bernardino Office: 385 N Arrowhead Ave., 2nd Floor, San Bernardino CA 92415 Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services. Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a reinspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.
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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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed dust buildup behind freezers and next to upright reach in freezer near rear storage area at the time of this inspection. Clean/maintain so as to be in clean and sanitary condition.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: Observed facility rear exterior door was left open with gap between the metal screen door and the frame at the time of this inspection. Discontinue this practice, ensure facility exterior doors remain closed during business hours so as to prevent vermin entrance.

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)

51. PLAN REVIEW

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114380

Inspector Comments: A billable plan check consultation at an hourly rate of \$245/hour with 30 minutes minimum may or may not be conducted regarding the draining pipe of walk-in refrigerator. Contact San Bernardino County Plan Check at 1(800) 442-2283 prior o any alteration/construction of the facility and/or change in equipments. Failure to comply will result in billable follow up inspections at an hourly rate of \$245/hour with 30 minutes minimum, and/or permit suspension/facility closure.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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.

Overall Inspection Comments

Prepackaged food permit is not suspended on this date, only prepackaged food items can be sold during closure.

Signature(s) of Acknowledgement

NAME: Peter Panday
TITLE: Owner