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.

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.

### DEMONSTRATION OF KNOWLEDGE
- 1. Demonstration of knowledge; food safety certification
- 2. Communicable disease; reporting, restrictions & exclusion
- 3. No discharge from eyes, nose, and mouth
- 4. Proper eating, tasting, drinking or tobacco use

### EMPLOYEE HEALTH & HYGIENIC PRACTICES
- In N/O N/A
- In N/O
- In N/O
- In N/O

### PREVENTING CONTAMINATION BY HANDS
- In N/O
- In N/O

### TIME AND TEMPERATURE RELATIONSHIPS
- In N/O N/A
- In N/O
- In N/O
- In N/O
- In N/O

### PROTECTION FROM CONTAMINATION
- In N/O N/A
- In N/O N/A
- In N/O

### EMPLOYER HEALTH & HYGIENIC PRACTICES
- N/A = Not applicable
- MAJ = Major violation
- COS = Corrected on-site
- OUT = Out of compliance
- In = In compliance
- N/O = Not observed

### FOOD FROM APPROVED SOURCES
- In N/O
- In N/O
- In N/O

### CONFORMANCE WITH APPROVED PROCEDURES
- In N/O
- In N/O

### CONSUMER ADVISORY
- In N/O
- In N/O

### HIGHLY SUSCEPTIBLE POPULATIONS
- In N/O

### WATER/HOT WATER
- In N/O

### LIQUID WASTE DISPOSAL
- In N/O

### VERMIN
- In N/O
## CAL CODE OFFICIAL INSPECTION REPORT

### FACILITY NAME
RED TOMATOES

### LOCATION
9950 E FOOTHILL BL V, RANCHO CUCAMONGA, CA 91730

### INSPECTOR
Amanda Tieu

### DATE
9/16/2020

## 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

<table>
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<tbody>
<tr>
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<td>Compliance on 9/16/2020</td>
</tr>
<tr>
<td></td>
<td>Violation Reference -</td>
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</tbody>
</table>

**Inspector Comments:** Observed employee not washing his/her hands after touching his/her face, mask, and apron constantly during food preparation.

Ensure all employees thoroughly wash their hands when changing tasks or touch any bodily parts such as one's face, arms, hair, and eyes as often as necessary to prevent food contamination.

Corrected on site: Directed employee to wash hands immediately and educated employee on proper handwashing procedures.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113953.5, 113957, 113958, 113973 (b-f))


## 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

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**Inspector Comments:**
1) Observed (2) flies in the food preparation area.

Eliminate all flies from this facility and maintain this facility free from vermin-including but not limited to flies.

2) Observed electric fly shocker located above food preparation area and equipment.

Relocate fly shocker away from the food preparation area to prevent contamination.

**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)

## 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

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<td>Violation Reference - HSC - 114074, 114081, 114119</td>
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</table>

**Inspector Comments:**

Observed knives stored on a soiled magnetic knife holder mounted on the wall located above the food preparation table near the 3 compartment sink. Observed staining on knives upon further inspection. According to the facility manager, the knives are clean and can be used if needed. Knives was observed not to be in use at the time of inspection.

Immediately clean knives and magnetic knife holder. Ensure all food contact surfaces of utensils and equipment shall be clean and sanitized.

Corrected on site: Owner was instructed to clean the stained knives at the time of inspection.

**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)
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME: RED TOMATOES
LOCATION: 9950 E FOOTHILL BL V, RANCHO CUCAMONGA, CA 91730
DATE: 9/16/2020
INSPECTOR: Amanda Tieu

48. FOOD HANDLER CERTIFICATION

Inspector Comments: Observed (4) four employees without a valid and/or current San Bernardino County food worker card.

Provide a current valid San Bernardino County Food Worker Card for this/these employee(s) within 14 days. A Missing Food Handler Cards- Inspector Handout was explained and left with the person in charge during the time of this inspection. Complete and return the completed handout and copies of all cards/certifications to San Bernardino County Environmental Health Services department by email to sbcfoodworker@gmail.com or by mail or fax to 909-387-4323. Failure to comply 100% will result in a charged re-inspection of $122.50 minimum to verify compliance.

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) sbcfoodworker@gmail.com


CV. COVID-19 OBSERVATIONS

Inspector Comments: Observed no COVID-19 site protection plan. Observed mask required sign at the time of inspection. Observed restrooms open for public use. Per facility manager, high touched zones such as counters and tables are sanitized frequently.

Develop and maintain COVID-19 site protection plan posted at a main entrance.

Ensure facility is following COVID-19 State guidelines:

On May 23rd, 2020, the County of San Bernardino received approval from the State to accelerate to the advanced phase of Stage 2, and allow in-seat dining for restaurants. Restaurants that plan to reopen the dining services are required to follow state guidance.

Per the Statewide Industry Guidance to Reduce Risk, before reopening, all facilities must:

1. Perform a detailed risk assessment and implement a site-specific protection plan
2. Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
3. Implement individual control measures and screenings
4. Implement disinfecting protocols
5. Implement physical distancing guidelines

https://wp.sbcounty.gov/dph/programs/ehs/communicable-disease-profiles/

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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

On this date, a "A" grade card was posted. The following documentation was given:

1) Request for Re-Score Inspection
2) Food Facility Risk Based Inspection Frequency
3) Facility Self-Inspection Checklist
4) Top 5 CDC Risk Factor
5) Handwashing Done Right!
6) Active Managerial Control
7) Time Stamp Monitoring Log & Procedures
8) Food Safety Practices Overview
9) Handwashing, Cooking Temperatures, Hot/Cold Holding Decal

*PEP talk will be emailed to facility manager*

*No signature obtained due to COVID-19 safety measures. "Signature Not Available." The contents of the routine inspection has been discussed with the facility manager.*

*NOTE:

Observed multiple boxes of food items on the flooring within the walk-in freezer. Observed excessive amount of ice accumulation on the walk-in freezer's flooring. Per owner, the walk-in freezer is currently in the progress of cleaning. Observed employee cleaning the walk-in freezer at the time of inspection.

Ensure all foods are kept at minimum 6 inches above the floor to prevent from contamination.

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

SNA

NAME: Signature Not Available
TITLE: