



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME COCO'S BAKERY RESTAURANT #134				REINSPECTION DATE Not Specified	INSPECTOR Amanda Tieu	DATE 11/19/2021
LOCATION 60 W FOOTHILL BL, UPLAND, CA 91786				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 7:02 PM	TIME OUT 8:08 PM	FACILITY ID FA0005732	RELATED ID CO0081153	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.



Public Health
Environmental Health Services

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

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Inspector Comments: PURPOSE:

Reference - HSC

On this day a food borne illness complaint inspection was conducted in response to a complaint #CO0081153

Complainant stated that they ate eggs, ham, toast, and potatoes from this facility and developed the following symptoms; vomiting

OBSERVATION(S):

The manager was interviewed and the following information was provided and /or observed:

- Facility aware of this complaint: Manager was not aware of any complaint.
- Other food borne illness complaints received by this facility: Manager not aware of any other complaints.

Health/Habits of Employee(s) Preparing Suspect Food:

- Employee(s) ill recently: No-According to the manager
- Employees ill this date: None-According to the manager
- * If yes, employee(s) removed from food preparation activities: N/A
- Employees with sores/boils/cuts or abrasions: Not observed this date
- Signs of employee's eating/drinking: Not observed this date
- Tobacco usage: Not observed this date
- Dirty outer garments: Not observed on this date

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section 113949.5).

Hand washing:

- Hand washing sinks/supplies: Hand soap and Hand towels observed at all hand sinks in the kitchen.
- Adequate hand washing practices observed: YES.
- Handwash sink: NO. See violation 16C021.

Sanitizing Procedures & Chemical Storage:

- Ware wash sanitizer level: not in use at time of investigation.
- Wiping towels sanitizer level: 200 ppm Quaternary Ammonium observed
- Chemicals stored separate from food and/or food contact surfaces: YES

Food Storage & Utensils/Equipment:

- Food stored properly: NO. See violation 16C030.
- Approved equipment/utensils used: YES

Preparation Details of Suspect Food(s):

- Name of food(s) and ingredients / Preparation details: eggs, ham, toast, and potatoes

On this date, the manager was interviewed. The manager stated the following items:

- All cold food items are held at a minimum cold holding temperature of 40 F or below
- All hot food items are held at a minimum hot holding temperature of 135 F or above
- The eggs, ham, toast, and potatoes are cooked by order
- All cooked food items are discarded at the end of the day
- Upon the delivery of ingredients such as meat products and vegetables, the employees are required to inspect for temperature (41 F or below) and mold S
- The ham and potatoes arrive to the facility precooked and are reheated on the flat grill at a minimum cooking temperature of 375 F
- The eggs are cooked on a pan at the stove top based on customer preference (over easy or over hard), but at a minimum cooking temperature of 165 F
- The toast are cooked at the toaster oven

Holding temperature(s) of suspect food(s):

- (1) metal container of cooked potatoes stored at the flat grill measured 85 F. See violation 16C007.
- (1) metal container of diced potatoes stored at the one-door sliding reach-in refrigerator unit located below the sandwich cold holding preparation unit measured 41 F
- (1) metal container of diced ham stored at the one-door sliding reach-in refrigerator unit located below the stove top measured 41 F
- (2) metal containers of sliced ham stored at the one-door sliding reach-in refrigerator unit located below the sandwich cold holding preparation unit measured 40 F



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- (1) metal container of mixed eggs stored within the cold holding unit right of the upright freezer unit at the cook's line measured 41 F
- Multiple container of eggs stored within the walk-in cooler measured 38 F to 40 F
- Packaged ham stored within the walk-in cooler measured 41 F
- Metal container of ham stored within the walk-in cooler measured 40 F

MANAGER WAS INTERVIEWED AND STATED THAT FOLLOWING:

- Manager Stated that no employees have recently reported sick and to his knowledge no employees were sick the day of this complaint.
- Manager stated that to his knowledge no employees have recently had a case of Diarrhea or any other symptoms of gastrointestinal illness.
- Manager stated that the main food distribution company for this facility has not recently changed at this facility.
- Manager stated that he was not aware of any recent power outages or any recent loss of hot water in this facility.
- Manager stated that he was not aware of any refrigeration repair issues within the last month.
- Manager stated that he was not aware of back-up of waste water in any kitchen floor drains.
- Manager stated that it is the policy of this Restaurant that any employee that is sick is not allowed to work at this facility while they are sick and are immediately sent home if they show outward signs of Gastrointestinal illness.

NOTE:

According to the CALIFORNIA RETAIL FOOD CODE

The food facility has a responsibility as defined in state law. This retail food code states as follows- 113949.2.

The owner who has a food safety certificate issued pursuant to Section 113947.1 or the employee who has this food safety certificate shall instruct all food employees regarding the relationship between personal hygiene and food safety, including the association of hand contact, personal habits and behaviors, and food employee health to foodborne illness. The owner or food safety certified employee shall require food employees to report the following to the person in charge:

(a) If an employee is diagnosed with an illness due to one of the following:

- (1) Salmonella typhi.
- (2) Salmonella spp.
- (3) Shigella spp.
- (4) Entamoeba histolytica.
- (5) Enterohemorrhagic or shiga toxin producing Escherichia coli.
- (6) Hepatitis A virus.
- (7) Norovirus.

(b) If a food employee has a wound that is one of the following:

- (1) On the hands or wrists, unless an impermeable cover such as a finger cot or stall protects the wound and a single-use glove is worn over the impermeable cover.
- (2) On exposed portions of the arms, unless the wound is protected by an impermeable cover.
- (3) On other parts of the body, unless the wound is covered by a dry, durable, tight-fitting bandage. 113949.4. A food employee shall do both of the following:

(a) Report to the person in charge the information specified under Section 113949.2.

(b) Comply with the exclusions or restrictions, or both, that are specified under Section 113950. 113949.5.

(a) The person in charge shall notify the local enforcement agency when notified that the food employee has been diagnosed with an infectious agent specified under subdivision (b) of Section 113949.1.

(b) A person in charge shall notify the local enforcement agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness

OUTCOME:

A follow up inspection will be conducted on or after 11/23/2021 to verify the following items:

- Cook's line handwash sink capable of maintaining a minimum hot water temperature of 100 F
- Facility is clean, sanitized, and free of evidence of rodent droppings
- Salad cold holding preparation table is capable of maintaining at a minimum cold holding temperature of 41 F or below

Failure to comply may result in future billable follow up inspections.

No further action is warranted. The complaint will be closed.

Description: A foodborne illness complaint report has been received by Environmental Health.



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16C007 Proper hot and cold holding temperatures



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: 1) Observed a metal container of sliced tomatoes stored within the sandwich cold holding preparation unit located at the cooks line measured 51 F.

Per manager, the sliced tomatoes were stored in the unit at approximately 3:30PM, 2.5 hours prior to the time of measurement (5:45 PM).

2) Observed the following items stored in the salad cold holding preparation unit located adjacent to the tea dispenser at the service station:

- (2) metal container of shredded cheese measured 54 F to 56 F
- (2) metal containers of diced tomatoes measured 51 F - 53 F
- Salad cold holding preparation unit measured 50 F
- Ambient temperature of the salad cold holding preparation unit measured 52 F

Per manager, the above food items were stored in the unit at approximately 3:30PM, 2.5 hours prior to the time of measurement (5:45 PM).

3) Observed a metal container of (3) cooked potatoes stored on the flat grill measured 85 F. Per cook, the baked potatoes were stored on the flat grill approximately 30 minutes prior to the time of measurement.

Immediately discontinue practice. Ensure all potentially hazardous foods (PHF) are properly held at 41F or below for cold holding, or 135F for hot holding, to avoid contamination of foods.

Corrected on site: Manager voluntarily discarded the sliced tomatoes, diced tomatoes, and shredded cheese. See VC&D. The cook was instructed to reheat the potatoes in the oven. Observed the baked potatoes measured 188 F by the end of the inspection.

*NOTE:

The facility is hereby instructed to discontinue the use of the salad cold holding unit preparation table until the necessary repairs have been completed. Contact Environmental Health Services at 1-800-442-2283 prior to using the equipment.

A follow up inspection will be conducted on or after 11/23/2021 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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

16C021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed the handwash sink located at the cook's line unable to produce hot water. Observed the hot water handle for the handwash sink to be loose/in disrepair. Per manager, all employees are instructed to temporarily wash their hands at the handwash sink located at the dishwasher machine area.

Immediately repair handwash sink. Maintain the hot water supply at all hand sinks at a minimum of 100 F. Provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet.

*NOTE:

A follow up inspection will be conducted on or after 11/23/2021 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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)



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: The following was observed on this date:

- Dry rodent droppings located above the dishwasher machine
- Dry rodent droppings located on the flooring behind the water heater
- After a thorough search of the facility, observed on active infestation of vermin
- Per manager, pest control inspections are conducted once a month
- Observed the most recent inspection report conducted on 11/16/2021

Immediately clean and sanitize the affected areas. Eliminate all vermin and evidence of vermin from this facility including but not limited to rodents.

*NOTE:

A follow up inspection will be conducted on or after 11/23/2021 to verify compliance.

Failure to comply may result in future billable follow up inspections.

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)

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049,
114051

Inspector Comments: Observed the following items:

- Multiple boxes of eggs and various food items stored on the flooring within the walk-in cooler
- Multiple boxes of pies and various food items stored on the flooring within the walk-in freezer

Observed all food items stored within the walk-in freezer and cooler maintained 41 F or below. Per manager, the above food items were delivered today to prepare for the Thanksgiving rush. According to the manager, all the food items will be used up by next Tuesday.

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

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))

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The manager has voluntarily consented to the condemnation and destruction of the following food items:

- Approximately 4 ounces of sliced tomatoes
- Approximately 2 ounces of diced tomatoes
- Approximately 3.5 ounces of shredded cheese

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."

Overall Inspection Comments

*NOTE:

1) A routine inspection was conducted in conjunction with the foodborne illness complaint. For more details regarding violations not related to the complaint, please refer to the routine inspection conducted on 11/19/2021.

2) *No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the foodborne illness inspection has been discussed with the manager*



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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 SIGNATURE

NAME: Robert Pacios
TITLE: Manager

Total # of Images: 0