

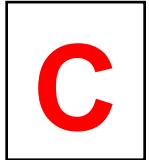


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SUSHI ONE SPOT		DATE 4/25/2022	REINSPECTION 5/09/2022	PERMIT 2/28/2023
LOCATION 10990 FOOTHILL BL 110, RANCHO CUCAMONGA, CA 91730			INSPECTOR Tirza Tetteh	
MAILING ADDRESS 10990 FOOTHILL BL UNIT 110, RANCHO CUCAMONGA CA 91730		<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 4:12 PM	TIME OUT 6:30 PM	FACILITY ID FA0016417	RELATED ID PR0021895	PE 1622

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 74

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			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & ex		4	
○ In	N/O 3. No discharge from eyes, nose, and mouth			2
In	N/O 4. Proper eating, tasting, drinking or tobacco use			⊗
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O 5. Hands clean and properly washed; gloves used pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			⊗
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/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	+	⊗	2

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, displa			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			⊗
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		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	⊗
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	⊗
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	1
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	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	⊗
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed a heavy accumulation of pink slime and appearance of black mold on the upper inner surface of ice machine. Observed condensation drip over the mold and slime directly onto the ice inside the machine. Owner stated ice is used to maintain potentially hazardous foods (PHFs) cold at sushi bar. Did not observed use of ice at time of inspection.

Immediately discontinue use of ice inside machine. Clean and sanitize food contact surfaces of ice machine. Maintain food in good condition and free of adulteration and/or spoilage at all times.

A reinspection will be conducted to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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: <https://youtu.be/JrRQVxgDXy4>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS
4

Compliance date not specified
Complied on 4/25/2022
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed a sushi chef use a wet wiping cloth from a sanitizer bucket with a chlorine concentration above 200 ppm to wipe knife before using knife to cut a sushi roll. No contamination was observed.

Immediately discontinue this practice. Cooks may use a clean, dry towel to temporarily clean knives used to cut sushi rolls. Ensure all utensils which come in contact with PHFs are washed, rinsed, and sanitized once every 4 hours. Maintain all food contact surfaces cleaned and sanitized.

Corrected: Owner instructed employee to place knife in dishwashing area and discontinue use of wet wiping cloths to clean knives.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <https://youtu.be/Gz6zPgZtv2s>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed a sushi chef drinking from an open beverage in the sushi area while cooking was being conducted.

Ensure employees are not eating, drinking, or using tobacco in non-designated areas where contamination may result.

2. Observed two (2) employees' open beverage cups stored above the cold unit at cooks' line and above clean dishes in the dishwashing area.

Ensure employee drink or food item is not stored on or above utensils and/or food-contact surfaces.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed handwash sink closest to the server's area to be obstructed by the sliding doors of the fish cold unit at sushi bar. Maintain handwash sinks unobstructed and easily accessible at all times.
	Not In Compliance Violation Reference -	

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

18. COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, & HACCP PLAN

POINTS 2	Compliance date not specified	Inspector Comments: Observed no HACCP plan available for sushi rice treated with vinegar for preservation. This sushi rice is not under time as public health control, and not under temperature control. Sushi rice was made less than four hours prior to inspection. Submit HACCP plan to Department of Environmental Health Services for using vinegar for preservation of sushi rice. HACCP plan must approved prior to implementing this process. Sushi rice may also be used under time as a public health control or under temperature control
	Not In Compliance Violation Reference - HSC - 114057	

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HAACP plan.

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified	Inspector Comments: Observed korean fish cake defrosting at the cold holding unit not under temperature control. Discontinue this practice and ensure foods are thawed via the following methods: under refrigeration, completely submerged in cold (no higher than 70F) running water for less than 2 hours, in microwave, or during the cooking process.
	Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1	

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: <https://youtu.be/WH7bqFX-T5M>

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified	Inspector Comments: Observed several unlabeled spray bottles stored throughout the facility. Provide labels on all chemical containers as to their contents.
	Not In Compliance Violation Reference - HSC - 114254, 114254.1	

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed pre-portioned sauces and soy sauce stored on the floor near the front entrance door. Observed containers of soy sauce stored on the floor inside the walk-in cooler. Discontinue this practice and store all food at least six (6) inches above the floor.
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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>

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: 1. Observed several rice hot holding units in disrepair with cracks and missing handles. 2. Observed paper towel dispenser at first handwash sink in sushi bar to be held together by a plastic rope. Repair/replace and maintain all equipment in good repair.
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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 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1. Observed scoop handle inside a bulk container of vinegar mixture used for sushi rice in direct contact of mixture. Store scoop handle upright, out of food. Note: Advised owner to discontinue storing scoop inside container because the scoop handle will not be able to be kept out of the mixture. 2. Observed the following stored on the floor near the front entrance door: - to-go containers - plates - paper towels - portion cups Discontinue this practice and store all utensils at least six (6) inches above the floor.
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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)



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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: 1. Observed two (2) missing light bulbs inside light shield located at the exhaust hoods in the kitchen. Replace light bulbs and ensure to provide adequate lighting to facilitate cleaning and inspection. 2. Observed a displaced filter in exhaust hood near large rice cooker. Observed filter to be pushed back into hood creating a large gap in the hood. Ensure filters fit properly in hood to facilitate proper grease and steam filtration. 3. Observed filters in both exhaust hoods to have a heavy accumulation of dust build-up. Owner stated filters are cleaned once a week. Clean filters and maintain in a sanitary manner.
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Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed wet clothes stored on food contact surfaces throughout the sushi bar and cooks line. Maintain wiping cloths stored in sanitizing buckets fully submerged when not in use or in between uses.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

More Information: <https://youtu.be/QGKUN9MDxig>

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed several unprotected toilet paper rolls stored on top of the toilet paper dispenser and toilet tank lids inside both womens and mens restrooms. Maintain toilet paper rolls stored inside toilet paper roll dispensers at all times.
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Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed floors throughout the kitchen and sushi bar to be dirty with food debris and trash. Clean floors and maintain in a sanitary manner.
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Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed eight (8) food service employees without current/valid food handler cards for San Bernardino County. Food worker cards SHALL be issued by San Bernardino County to be valid. All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment. Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum. This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com by 05/10/2022.
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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>



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51. PLAN REVIEW

POINTS
0

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

Inspector Comments: Operator stated facility replaced their water boiler for two (2) tankless water heaters. Facility has the following sinks available:
 - 6 handwash
 - 1 prep sink
 - 1 mop sink
 - 1 2-compartment sink
 - 1 3-compartment sink w/ sprayer
 - 1 dishwasher
 After review with Plan Check Department, facility would be required to maintain a minimum of 14 gpm with a 50F rise. Current set-up only permits facility to maintain 13.4 gpm.
 Owner is advised to remove either a handwash sink, the food prep sink (sushi area), or the 2-compartment sink.
 Please contact our Plan Check Department at 800-442-2283.

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

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



Public Health
Environmental Health Services

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'A' grade removed.

Grade 'C' posted.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk video was emailed to owner of facility.

The following forms/handouts were provided:

- Top 5 CDC risk factors
- Missing food handler cards form
- Request for a re-score inspection
- Food facility risk based inspection frequency
- Food facility self-inspection checklist

Note: The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR (05/25/2022). The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a 'B' grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed by the Health Official and remain closed until at least a 'B' grade is achieved on a re-score inspection.

A reinspection will be conducted to verify compliance regarding ice machine. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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

NAME:
TITLE: