



## RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME STARBUCKS COFFEE #9625				REINSPECTION DATE Not Specified	INSPECTOR Aleasha Reed	DATE 2/24/2016
LOCATION 9754 FOOTHILL, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:50 PM	TIME OUT 1:40 PM	FACILITY ID FA0005706	RELATED ID SR0070303	PE 1770	SERVICE: 126 - PLAN CHECK FIELD INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PLAN CHECK - PInCk PEP Major 1,500-5,999 SqFt

#### 17K302 Storage - General

Compliance Date: Not Specified

Inspector Comments: Observed 23 linear feet of dry storage shelving.

Not In Compliance

Install nine (9) additional feet of linear dry storage shelving, as per approved plans.

Reference - CCDEH Guidelines - CCDEH

**Description:** In addition to dry food working storage (i.e., over and under counter storage) and refrigeration storage, provide an adequate sized room or area for dry food backup storage and other food related storage items, which is equipped with a minimum of 32 linear feet (3-tier high = 96 feet) of approved ANSI Certified (NSF, UL, or ITS) wire rack shelves.

#### 17K342 Restrooms - Hot Water

Compliance Date: Not Specified

Inspector Comments: Observed very low water pressure in both the men and women restrooms.

Not In Compliance

Ensure there is adequate water pressure in both restrooms.

Reference - HSC - 114195(b)

**Description:** All toilet room handwash sinks must be plumbed to the approved hot water heater.

#### 17K852 Plans - Inspections Required

Compliance Date: Not Specified

Inspector Comments: A pre-final inspection was conducted today.

Not In Compliance

Call 800-442-2283 to schedule a final inspection.

Reference - HSC - 114349

**Description:** A preliminary inspection shall be done when the floors, walls, and ceiling finishes are complete and the equipment is in place. A final inspection will be needed in order to receive Health Permit approval from this Agency. Health permit approval is required prior to opening the food facility or storing food or beverages. When work on the project has progressed to the point of requiring an inspection, please contact us at least five (5) working days in advance in order to help us accommodate your request.

#### Overall Inspection Comments

Observed under cabinet refrigerators not installed.

Ensure all equipment is installed and operating for final inspection.

#### Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0