



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SYCAMORE INN		DATE 8/30/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 11/30/2019
LOCATION 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730		INSPECTOR Kathryn Ventura		
MAILING ADDRESS 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730		IDENTIFIER: None		
TIME IN 1:50 PM	TIME OUT 3:02 PM	FACILITY ID FA0007455	RELATED ID PR0001753	PE 1622
		SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed		

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 100

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
+ COS = Corrected on-site
- N/O = Not observed
⊘ MAJ = Major violation
- N/A = Not applicable
⊘ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			2
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reservice of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed several live and dead cockroaches (nymph and adult) in the kitchen area and storage room. Eliminate all live and dead vermin, including but not limited to cockroaches and rodents, throughout the facility. Food facility shall be kept free of all types of vermin at all times. Clean and sanitize all affected areas.
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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)

99. COMPLAINT INSPECTION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - No Reference Number Specified	Inspector Comments: The purpose of this visit is to conduct a complaint investigation. NATURE OF COMPLAINT: Complainant states that there are cockroaches and rat droppings throughout the restaurant. This complaint was received on August 29, 2019.
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FINDINGS:
Person in charge stated that they have heard of this complaint. Person in charge provided pest control records with the most recent visit dated on 8/7/2019 and past records dated on 7/2, 6/11, and 6/4. According to records list, pest control visits are noted approximately twice a month.

OBSERVATIONS:
After a thorough inspection of the food facility, the following was observed:

- Live cockroach infestation in the following kitchen areas:
 - Approximately 4-5 nymph cockroaches below pass through window table
 - Several nymphs crawling out of tile crack below stove adjacent to the pass through window
 - Several nymphs and adults active infestation coming out of the floor drain below the bread table
 - Several nymphs behind cold table unit at the service line area
 - Several nymphs and adults (approximately 1 adult with little to no movement) coming out of tile cracks at the service line area
 - Approximately 1 egg casing in the pantry area across cold table unit and 1 egg casing on floor in front of stove at the service line area
- Several dead cockroaches (adult and nymph) in the following kitchen areas:
 - Below pass through window table
 - By dish pit area below dirty laundry bin
 - By floor drain below bread table
 - Below old safe in the chemical storage area
 - By stove in service line area
- Several dry rodent droppings were observed on floor in the corners area of the chemical storage room and dry storage area

RESULTS/ACTION REQUIRED:
Clean and sanitize all affected areas. Ensure to maintain facility free of vermin, including but not limited to rodents. The health permit to this facility was suspended on this date due to an active cockroach infestation.

Call this office when the facility is ready to re-open and a supervisory review and re-inspection will be scheduled to determine compliance. The facility must remain closed for business (minimum of 24 hours closure) until a re-inspection is conducted and the health permit to operate this facility is re-instated by a representative of Environmental Health Services.

NOTE: A routine inspection was also conducted on this date. See routine inspection report for more observations/violations.

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



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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

A Notice of Closure Sign has been posted at the front entrance of facility. Do not remove, relocate or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour. At this time facility's health permit is hereby suspended due to an active vermin infestation.

Contact Environmental Health Services when facility is ready to re-open. A minimum of 24 hours closure is required. Contact after hours emergency number for weekend re-opening at 1-(800)-472-2376.

Signature(s) of Acknowledgement

NAME: LOUIS ALVAREZ
TITLE: MANAGER