



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CARNITAS QUIROGA LLC		DATE 11/16/2021	REINSPECTION DATE 11/30/2021	PERMIT EXPIRATION 8/31/2022
LOCATION 16110 CERES AV 102, FONTANA, CA 92335			INSPECTOR Amanda Tieu	
MAILING ADDRESS 7428 JUNEAU LN, FONTANA CA 92336			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:00 AM	TIME OUT 12:38 PM	FACILITY ID FA0016406	RELATED ID PR0021849	PE 1620

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 80

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
- 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				
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	+	⊘	2
5. Hands clean and properly washed; gloves used prop				
In				⊘
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	+	4	⊘
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	⊘
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 reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	⊘
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	⊘
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	⊘
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	⊘

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	⊘
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊘
52. VC&D	⊘
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ MAJOR ⚠

POINTS
4

Compliance date not specified
Complied on 11/16/2021
Violation Reference -

Inspector Comments: 1) Observed (2) employees wearing gloves at the beginning of the inspection. Upon further inspection, observed the label on the box of gloves stating "LATEX EXAMINATION GLOVES". Observed employees actively preparing food while wearing latex gloves at this time.

Immediately discontinue use. The use of latex gloves is prohibited in food facilities and retail food establishments. Types of nonlatex gloves that may be used in a food facility or retail food establishment include, but are not limited to, nitrile, polyethylene, and vinyl.

Corrected on site: Employees were instructed to discard their latex gloves, wash their hands, and discontinue use of the box of latex gloves.

2) Observed an employee not wash her hands prior to donning new gloves during active food preparation.

Immediately discontinue practice. Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Corrected on site: Employee was instructed to discard her gloves and wash her hands.

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. Employees are not to wrap or package leftover food using bare hands or unclean utensils. 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, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1) Observed Certified Food Manager's Certificate missing. Obtain at least one manager certificate from one of the accredited organizations below which has been certified by the American National Standards Institute (ANSI):

1. 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
2. AboveTraining/StateFoodSafety.com.
3. National Registry of Food Safety Professionals- Food Protection Manager Certification Program
4. National Restaurant Association-ServSafe® Food Protection Manager Certification Program
5. Prometric Inc.- Food Protection Manager Certification Program

Provide the manager's certification at this facility within 60 days. Failure to comply will result in a billable re-inspection of \$245.00 per hour.

Note: Original certificate must be available at this facility in order to be valid.

2) Upon questioning, employee was unable to demonstrate adequate knowledge on proper cooking temperatures for potentially hazardous foods such as whole beef and comminuted meat.

Ensure all employees are educated on proper food handling methods.

Corrected on site: Employee was educated the following minimum cooking temperatures for potentially hazardous foods:

- Poultry: 165 F
- Comminuted meat (Example: beef patties): 155 F
- Seafood, shellfish, and whole meat product: 145 F

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed (1) knife and (1) scraper stored within the handwash located across the grill. Upon further inspection, observed food debris within the handwash sink basin.

Immediately discontinue practice. Ensure all handwashing sinks are clean, unobstructed, and accessible at all times for proper hand washing.

Corrected on site: Employee was immediately instructed to relocate the utensils at this time. Observed an employee clean and sanitize the handwash sink basin.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
Complied on 11/16/2021
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: 1) Observed (2) approximately 6 inch deep metal containers of cooked carnitas stored within the upright two-door refrigerator unit. Observed the carnitas measured 47 F. Per employee, the carnitas was stored within the unit the night prior. According to the employee, the carnitas are submerged into an ice bath for approximately 2 hours and then relocated into the refrigerator unit to facilitate rapid cooling.

2) Observed a metal container of shredded cheese measured 48 F stored within the upright two-door refrigerator unit. Per employee, the shredded cheese was stored in the unit approximately 1 hour 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: Employee voluntarily discarded the (2) containers of carnitas. See VC&D. Employee was instructed to relocate the container of shredded cheese into the freezer to facilitate rapid cooling.

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

More Information: <https://youtu.be/RI6w5DtEs7w>

9. PROPER COOLING METHODS

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114000

Inspector Comments: Observed an approximately 6 inch deep metal container of fried chicken tortillas measured 76 F. Observed the container tightly sealed with foil. Upon further inspection, observed water condensation on the foil at this time. Per employee, the fried chicken tortilla was stored in the unit since approximately 1 hour prior to the time of measurement.

Immediately discontinue this practice. Ensure all food containers are stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Ensure food items are stirred as necessary to evenly cool a liquid or a semi-liquid food.

Corrected on site: The employee was instructed to loosely cover the container at the time of inspection to facilitate rapid cooling.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: 1) Observed black-mold like substance accumulating on the top interior panel and ice chute inside the ice machine. Observed the mold-like substance not in contact with the ice at this time.

Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination.

2) Observed a cutting board stored behind the food preparation sink faucet. Observed the cutting board and food preparation sink not in use at this time.

Ensure and maintain all food contact surfaces are properly stored, handled, and protected from contamination.

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/Gz6zPqZtv2s>

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 the following items unlabeled at this time:

- Bulk container of unknown white powder located left of the upright two-door refrigerator unit. Per owner, the powder is flour.
- Plastic container of unknown white powder stored on the dry storage rack located adjacent to the kitchen entry door. Per owner, the powder is salt.
- Plastic container of unknown pink powder stored on the dry storage rack located adjacent to the kitchen entry door. Per owner, the powder is pink salt.
- Bulk container of unknown white powder stored beneath the wooden food preparation table. Per owner, the white powder was sugar.

Immediately discontinue practice. Provide labels for these items and any other containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

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>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed weak water pressure from the hot and cold water of the handwash sink located across the grill.

Immediately increase water pressure. Ensure all water pressures are capable in providing a sufficient level as specified by the Uniform Plumbing Code and manufacturer's specifications for equipment and fixtures in the food facility.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: 1) Observed (2) closed bottles stored on the wooden food preparation table at this time.

Discontinue practice. Ensure all personal items and items not intended for consumers are stored away from food storage and preparation areas.

2) Observed the following items:

-Main entry door into the facility propped open
-Back kitchen entry door into the facility propped open. Observed a black net installed at the door. Per employee, the black net prevents the entry of flies within the kitchen. Observed an approximately 1 inch gap below the floor and black net.

Discontinue this practice. Maintain all doors during business hours closed to prevent the entrance of vermin.

3) Observed the air curtain located at the back kitchen entry door to be turned off at this time.

Maintain this air curtain to be door activated and operational to prevent the entrance of flies.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

48. FOOD HANDLER CERTIFICATION

POINTS

3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Notes: Food worker cards SHALL be issued by San Bernardino County to be valid.

Observed (1) one employee 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 to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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51. PLAN REVIEW

POINTS
0

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

Inspector Comments: 1) On this date, the owner was interviewed. The owner stated the following:

-Since the transfer of ownership approved September 2021, a new ice machine has been installed at the facility. The floor sink located below the ice machine is a pre-existing floor sink.

-Facility plans to purchase a cold holding preparation unit in the future

2) Observed the following items:

-Ice machine Model (NSF): Ice-O-Matic

-Ice machine piping stored directly above the floor sink. Ice machine is observed to completely cover the floor sink at this time.

-Observed no barrier between the customer service area and the ice machine, handwash sink, and two-door display refrigerator of bottled drinks located right of the cash register area. Observed the area to be accessible for customers to access the ice machine, handwash sink, and two-door display refrigerator.

-Per owner, there has been no barrier between the ice machine, handwash sink, and two-door display refrigerator unit prior to the transfer of ownership

Immediately discontinue use of the ice machine. The owner was informed to contact the Plan Check Program at 1-800-442-2283 to undergo the process in receiving approval for the ice machine.

Facility was instructed that any major remodeling, additions to the menu, and/or installation of new equipment, must be approved by San Bernardino County Environmental Health Service, Plan Check at 1-800-442-2283 prior to any changes.

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

Corrected on site: The owner was instructed to turn off and drain the ice machine at this time.

*NOTE:

An application of plan review was given to the owner at this time.

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)

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113980

Inspector Comments: The employee has voluntarily consented to the condemnation and destruction of approximately 3 pounds of carnitas.

Violation 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."

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.



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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 grade "B" card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

The following documentation was provided on this date:

- Rescore Form
- Food Facility Risk Based Inspection Frequency
- Food Facility Check List
- Food Safety Practices Overview
- How to Avoid Cross-Contamination
- Top 5 CDC Risk Factors
- Proper Cooling Time and Temperature
- How to Keep Food Out of the Danger Zone
- HELP Pamphlet
- Application of Plan Review

*NOTE:

- 1) PEP talk was given to the facility
- 2) *No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the owner*

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: Cardenas Pola
TITLE: Owner