385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
A-1 SHELL	8/16/2016	Next Routine	9/30/2016

LOCATION	INSPECTOR
9524 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730	Alice Meyer

MAILING ADDRESS: 9524 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730 ☑FACILITY ☐OWNER ☐ACCOUNT

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
10:50 AM	11:25 AM	FA0000455	PR0012630	1683

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action Required

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.

A

SCORE 97

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			2
				EMPLOYEE HEALTH & HYGIENIC PRACTICES			
In				2. Communicable disease; reporting, restrictions & excl		4	
In	N/O			3. No discharge from eyes, nose, and mouth			2
In	N/O			4. Proper eating, tasting, drinking or tobacco use			2
				PREVENTING CONTAMINATION BY HANDS			
In	N/O			5. Hands clean and properly washed; gloves used prop		4	2
In				6. Adequate handwashing facilities supplied & accessib			2
				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/O	N/A		12. Returned and reservice of food			2
In				13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		14. Food contact surfaces: clean and sanitized		4	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, display			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			2
				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	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
37. Vending machines	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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed no towels in dispenser in rest room. Provide towels to dispenser at all times.

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)

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114067(f,g), 114099

Inspector Comments: Observed accumulation of dust and dirt on 3 compartment sink. maintain sink in clean condition.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE: