



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME RIO RANCH MARKET #4		REINSPECTION DATE Not Specified		INSPECTOR Sujin Lee	DATE 6/25/2021
LOCATION 5832 RIVERSIDE DR, CHINO, CA 91710				PERMIT EXPIRATION 4/30/2022	IDENTIFIER: Deli
TIME IN 6:05 PM	TIME OUT 6:45 PM	FACILITY ID FA0008959	RELATED ID PR0003718	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: The closure sign was removed. The permit is reinstated.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: The purpose of the reinspection is to determine compliance from prior inspection.

Not In Compliance

During a reinspection conducted on 6/24/2021, the permit was suspended due to a live infestation of cockroaches. The re-inspection was requested by operator.

Reference - HSC

On this date, a person in charge (PIC) provided an invoice of pest control service conducted on 6/24/2021. Per invoice, the deli area was treated with chemicals to target German cockroaches.

After through inspection, live, dead and dying cockroaches were not observed.

A re-inspection will be conducted on or after 7/2/2021. The re-inspection shall be billed at an hourly rate of \$245 with 30-minute minimum.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed several holes on wall behind meat display case.

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Seal all holes to prevent vermin harboring.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed accumulation of black mold-like growth at junctions between walls and sinks (e.g., preparation sinks, handwashing sinks and 3-compartment sink).

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Maintain all walls in a clean and sanitary condition.

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))

Overall Inspection Comments

No summary comments have been made for this inspection.



Public Health
Environmental Health Services

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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 sig

NAME: YOLONDA RIVERA
TITLE: PIC

Total # of Images: 0