



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME G & B LIQUOR		DATE 1/17/2019	REINSPECTION DATE 1/31/2019	PERMIT EXPIRATION 7/31/2019
LOCATION 15446 SAN BERNARDINO AV, FONTANA, CA 92335			INSPECTOR Jonathan Lara	
MAILING ADDRESS 15446 1/2 SAN BERNARDINO AV, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:40 PM	TIME OUT 3:30 PM	FACILITY ID FA0007936	RELATED ID PR0028260	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
+ 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	1. Demonstration of knowledge; food safety certification			⊗
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			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+		⊗

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source	+		⊗
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	⊗
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	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
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	⊗

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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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS 4	Compliance date not specified Complied on 1/17/2019	Inspector Comments: Observed chlorine concentration at sanitizer bucket in the meat department, to be below 50 ppm.
	Violation Reference - HSC - 113984(e), 114097, 114099	Maintain chlorine sanitizer concentration at or above 100 ppm at all times. Correction: New sanitizer bucket was made. Sanitizer concentration was observed to be above 100 ppm.

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

15. FOOD OBTAINED FROM APPROVED SOURCE **MAJOR**

POINTS 4	Compliance date not specified Complied on 1/17/2019	Inspector Comments: Observed 287 ice cream popsicles being sold in the facility. Popsicles were observed not to be adequately sealed, popsicle stick and bottom of ice cream are open to air and exposed. Popsicles were also observed to be missing labels.
	Violation Reference - HSC - 113980, 113982, 114021-11	Discontinue sales of popsicles. Ensure all prepackaged food items are completely sealed. Food items labels should provide the following: Provide complete labels. Label information shall include the following: - Common name of the food or descriptive identity statement. - If made with two or more ingredients, a list of ingredients in descending order of predominance by weight. - An accurate declaration of the quantity of contents. - The name and place of business of the manufacturer, packer, or distributor. Correction: Popsicles were removed from merchandiser.

Violation Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance	Inspector Comments: 1. Observed manager certificate to be expired.
	Violation Reference - HSC - 113947-113947.1	Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI): - 360training.com, Inc. - Learn2Serve® Food Protection Manager Certification Program - National Registry of Food Safety Professionals- Food Protection Manager Certification Program - National Restaurant Association-ServSafe® Food Protection Manager Certification Program - Prometric Inc. - Food Protection Manager Certification Program Provide manager's certificate within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245. Note: Original certificate must be available at facility in order to be valid. 2. Operator was unable to provide accurate information about the process used to for manual ware washing. Ensure to use the following method for adequate ware washing in the facility: - Wash: Fill first compartment up with soap and warm water of 100 F or more. - Rinse: Fill second compartment up with cold water for rinsing. - Sanitize: Fill third compartment up with cold water and sanitizer, ensure adequate sanitizer concentration is measured. - Air-dry: Allow washed items to air-dry before storage or use.

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 handwash sink in La Michoacana section to be obstructed with a sanitizer bucket. Maintain handwash sink unobstructed and easily accessible 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)

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 bulk storage container in the La Michoacana area to be missing a label. Provide labels for bulk storage containers.

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))

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Observed styrofoam cup being used a scoop in deli section. Discontinue practice, provide scoop with a handle, ensure handle does not come in contact with food items.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed lights in hood to be non functional. Replace lights, ensure equipment is in good working order.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed reach-in refrigerators in La Michoacana area to be missing internal thermometers. Provide internal thermometers to aid in temperature monitoring.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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



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

POINTS 1	Compliance date not specified	Inspector Comments: Observed personal drink stored on preparation table. Provide designated space for employee items away from food and food contact surfaces.
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

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	Inspector Comments: Observed one (1) missing and one (1) expired food handler cards. Email or fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245. Note: Food handler cards MUST be issued by San Bernardino County to be valid. Provided missing food handler card form.
	Not In Compliance Violation Reference - SBCC - 33.0409	

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

51. PLAN REVIEW

POINTS 0	Compliance date not specified	Inspector Comments: Observed approved flooring in food preparation area to be missing. Original concrete flooring was observed to be exposed at time of inspection. Food preparation areas affected: - La Michoacana - Deli - Meat department An operator proposing to build or REMODEL a FOOD FACILITY shall submit complete, easily readable plans drawn to scale, and specifications to the ENFORCEMENT AGENCY for review, and shall receive plan approval before starting any new construction or remodeling of any facility for use as a RETAIL FOOD FACILITY. Submitting plans may also result from including, but not limited to, a MENU CHANGE or change in the facility's method of operation. Contact Plan Check to begin with the review of plans from the facility. Operator may contact Plan check at 1-800-442-2283. Facility given 30 days to contact San Bernardino County Plan Check Department.
	Not In Compliance Violation Reference - HSC - 114380	

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)



Public 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

Letter "B" card posted on this day.

Information provided:

- Pep talk
- 5 CDC Risk Factors
- Active Managerial Control
- Request For A Re-score Inspection form
- Food Facility Risk Based Inspection Frequency information
- Missing Food Handlers Card form
- Online Food Workers Training business card

General observations:

- Fresh cheese 39 F
- Raw chicken 39 F
- Raw beef 39 F

Facility name on building is La Cadena Market, name in system is G & B Liquor.

Facility was observed to provide two (2) tables and sixteen (16) chairs in the customer service area. However, facility does not provide customers with a restroom. Facility will be given one (1) week to remove seating.

Facility given 30 days to contact San Bernardino County Plan Check Department. For more information contact Plan Check Department at 1-800-442-2283.

Signature(s) of Acknowledgement

NAME: Rosa Lopez
TITLE: Cashier