



## Public Health Environmental Health Services

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### RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME ASHIRVAD THE BLESSINGS		DATE 8/11/2015	REINSPECTION DATE 8/11/2015	PERMIT EXPIRATION
LOCATION 583 E FOOTHILL BL, UPLAND, CA 91786			INSPECTOR Tin Nguyen	
MAILING ADDRESS 9416 CANYON OAKS CT RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 025 - PLAN REVIEW	
TIME IN 9:00 AM	TIME OUT 1:29 PM	FACILITY ID FA0021389	RELATED ID SR0069462	PE 1766
			RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
			ACTION: 55 - PLANS APPROVED	

## RETAIL FOOD PLAN CHECK - PInCk PEP Major 0-1,499 SqFt

### 17K986 Plans - Plan Review Approved

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference** - HSC - 114380

**Inspector Comments:**

-New plan is approved for an existing facility that includes full preparation of vegetarian foods.

**NOTE:**

-Hot water heater on resubmitted plan indicated minimum energy input at 116,620 BTU OR 25.7 KW required for all sinks within food facility.

-Plan is not required to be resubmitted. Ensure all observations mentioned on approved report are corrected, prior to final inspection.

**Description:** Thank you for your plan submittal. Plans have been approved with the following corrections. This approval does not constitute authority to violate any provision of the related codes, ordinances, or regulations, nor does it prevent further correction of errors found on the plan or with installation upon field inspection. All construction must conform to these approved plans. Alterations or changes to these plans must have review and written approval by the Plan Check Section of Environmental Health Services prior to construction.

### 17K021 Construction - General

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference** - HSC - 114271

**Inspector Comments:** Finishes on ceilings located at areas, such as food preparation or processing rooms, walk-in refrigerators, equipment or utensil washing areas, toilet rooms, refuse areas, shall be of a durable, smooth, nonabsorbent, light colored, and washable surface. All finishes shall be subjected to field inspection approval.

**Description:** Use approved (smooth, nonabsorbent, durable, washable and light in color) Acoustic Ceiling Panels over all areas in which food is prepared, packaged, or stored, where any utensil are washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas.

### 17K031 Construction - Employee Facilities

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference** - CCDEH Guidelines - CCDEH

**Inspector Comments:** See below.

**Description:** Lockers must be installed on six (6) inch high, easily cleanable legs, cantilevered off the wall, or on a minimum four (4) inch high continuously coved curb or platform. L-angle legs are not acceptable.

### 17K088 Equipment - General - ANSI

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference** - HSC - 114130(b)

**Inspector Comments:** See below.

**Description:** All new and replacement food-related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (NSF, ITS, ETL, EPH, UL Sanitation or CSA).

### 17K112 Floors - General - Requirement

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference** - HSC - 114268

**Inspector Comments:** Floor surfaces in all areas where food is prepared, prepackaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, and in all toilet and hand washing areas, shall be smooth and of durable construction and nonabsorbent material that is easily cleanable.

**Description:** Floor surfaces in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas shall be of an approved type that continues up the wall four (4) inches, in a seamless manner, forming a 3/8 inch minimum radius cove as an integral unit.



## Public Health

### Environmental Health Services

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#### 17K123 Floors - Safe

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - CCDEH Guidelines - CCDEH**

**Inspector Comments:** If a safe box is installed in facility, ensure safe is mounted on a solid curb with approved base cover around it (3/8" radius base of approved material).

**Description:** Ensure the safe is mounted on a solid curb with approved base cove around it (3/8" radius base of approved material).

#### 17K357 Ventilation - General Hood - Requirement

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - HSC - 114149.1**

**Inspector Comments:**  
 -Provide a certified air balance report prior to final inspection.

**NOTE:**  
 -Data observed on hood plan is 3,294 CFM with duct one at 18 inches x 10 inches and duct two at 13 inches x 10 inches.

**Description:** Mechanical exhaust ventilation shall be required at or above all cooking equipment such as ranges, griddles, ovens, deep fat fryers, barbecues, and rotisseries to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

#### 17K403 Structure - Walls - General Requirement

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - HSC - 114259**

**Inspector Comments:**  
 Ensure walls and ceilings are provided with a durable, smooth, nonabsorbent, and easily cleanable surface at all food preparation areas, such as following:

-Waitress stations, salad bars, buffet tables, ice machines, food serving or self-service open food and drink counters, and other similar areas located immediately adjacent to or in dining areas.

**Description:** The walls and ceilings of all rooms shall be of a durable, smooth, nonabsorbent, and easily cleanable surface.

#### 17K834 Plans - Submittal - Building & Safety

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - Reference Number - SBC Policy**

**Inspector Comments:** An existing food facility permitted by County of San Bernardino - Division of Environmental Health Services (DEHS) shall obtain approval from Building and Safety and Fire Authority for any additional requirements or construction permits, prior to beginning work.

**Description:** Facility is responsible for contacting the local Planning, Building & Safety and Fire Authority for any additional requirements or construction permits prior to beginning work

#### 17K836 Plans - Submittal - Finishes

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - HSC - 114271**

**Inspector Comments:** New and existing finishes shall be subjected to field evaluation during preliminary inspection.

**Description:** Submit a complete finish schedule for all floors, walls, and ceilings.

#### 17K852 Plans - Inspections Required

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - HSC - 114349**

**Inspector Comments:** Contact Division of Environmental Health Services (DEHS) (800) 442-2283 one week, prior for preliminary inspection to open, pending the listed violations are corrected as specified.

**Description:** A preliminary inspection shall be done when the floors, walls, and ceiling finishes are complete and the equipment is in place. A final inspection will be needed in order to receive Health Permit approval from this Agency. Health permit approval is required prior to opening the food facility or storing food or beverages. When work on the project has progressed to the point of requiring an inspection, please contact us at least five (5) working days in advance in order to help us accommodate your request.

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement



**Public Health**  
**Environmental Health Services**

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NAME:  
TITLE:

**Total # of Images: 0**