

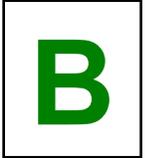


**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

|   |  |                   |  |                                |
|---|--|-------------------|--|--------------------------------|
| FACILITY NAME<br>EL SUPER                                     |  | DATE<br>4/10/2015 | REINSPECTION DATE<br>Next Routine                      | PERMIT EXPIRATION<br>7/31/2015 |
| LOCATION<br>9850 SIERRA AV, FONTANA, CA 92335                 |  |                   | INSPECTOR<br>Patrick Baccari                           |                                |
| MAILING ADDRESS<br>14601 LAKEWOOD BL STE B, PARAMONT CA 90723 |  |                   | IDENTIFIER: Deli/Kitchen                               |                                |
| TIME IN<br>9:18 AM  |  |                   | SERVICE: 001 - Inspection - Routine                    |                                |
| TIME OUT<br>12:13 PM  |  |                   | RESULT: 03 - Corrective Action / No Follow up Required |                                |
| FACILITY ID<br>FA0013883                                      |  |                   | ACTION: 01 - No Further Action Required                |                                |
| RELATED ID<br>PR0018358                                       |  |                   | PE<br>1621   |                                |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 83**

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 |     |     | 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   |
| In                                   |     | 6. Adequate handwashing facilities supplied & accessib   |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS   |     |  |     |     |     |
| In                                   | N/O | N/A  |     |     | 4   |
| In                                   | N/O | N/A  |     |     | 2   |
| In                                   | N/O | N/A  |     |     | 4   |
| In                                   | N/O | N/A  |     |     | 4   |
| In                                   | N/O | N/A  |     |     | 4   |
| PROTECTION FROM CONTAMINATION        |     |  |     |     |     |
| In                                   | N/O | N/A  |     |     | 2   |
| In                                   |     | 13. Food in good condition, safe and unadulterated       |     |     | 4   |
| In                                   | N/O | N/A  |     |     | 4   |

| FOOD FROM APPROVED SOURCES           |     |  | COS | MAJ | OUT |
|--------------------------------------|-----|--|-----|-----|-----|
| In                                   |     | 15. Food obtained from approved source |     |     | 4   |
| 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                                   |     |  |     |     | 4   |
| In                                   |     |  |     |     | 2   |
| LIQUID WASTE DISPOSAL                |     |  |     |     |     |
| In                                   |     |  |     |     | 4   |
| In                                   |     |  |     |     | 2   |
| VERMIN                               |     |  |     |     |     |
| In                                   |     |  |     |     | 4   |
| In                                   |     |  |     |     | 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 | ⊗   |
| 36. Equipment, utensils and linens: storage and use          | 1   |
| 37. Vending machines   | 1   |
| 38. Adequate ventilation and lighting; designated area       | ⊗   |
| 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        | 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 worker 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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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - | <b>Inspector Comments:</b> Employee was observed washing gloves for reuse. Wash hands prior to handling donning gloves. |
|---------------------------|---|---|

**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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **⚠ CRITICAL ⚠**

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 113996, 113998, 114037 | <b>Inspector Comments:</b> Cooked chicken observed at 98°F displayed above the steam table. Discontinue to display foods at unregulated temperatures. Sliced tomatoes were observed at 54°F in preparation table. Pan must not be stacked or nesting in one another or it will not cool adequately. Main perishable foods at 41* or less. |
|---------------------------|--|---|

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

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 114000 | <b>Inspector Comments:</b> Cooked chicken and refried beans were not cooled rapidly from 135°F to 41°F within six hours. Chicken was observed at 65°F in sealed plastic bag, 15 lbs was discarded. Allow product to cool uncovered. Refried beans were at 68°F core internal temperature. Beans were discarded for time temperature violation. |
|---------------------------|--|--|

**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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

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

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 113984(e), 114097, 114099 | <b>Inspector Comments:</b> Equipment and utensils are not allowed to adequately drain or air dry before reuse. |
|---------------------------|---|--|

**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/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

|                           |  |   |
|---------------------------|--|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC - 114130, 114130.1, 114130 | <b>Inspector Comments:</b> Pot handle was separating from pot. Equipment must be fully serviceable. |
|---------------------------|--|---|

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

|                    |   |  |
|--------------------|---|--|
| POINTS<br><b>1</b> | Compliance date not specified                                     | <b>Inspector Comments:</b> Replace burned out light bulb under hood and replace the missing vapor proof cover. |
|                    | Not In Compliance<br>Violation Reference - HSC - 114149, 114149.1 |  |

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

|                    |   |   |
|--------------------|---|---|
| POINTS<br><b>1</b> | Compliance date not specified                                     | <b>Inspector Comments:</b> Repair leak to condenser in walk in refrigerator. Water was falling on items stored below. |
|                    | Not In Compliance<br>Violation Reference - HSC - 114171, 114189.1 |   |

**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)

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: Damian Garcia  
 TITLE: