



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 99 RANCH MARKET 231		REINSPECTION Not Specified		INSPECTOR Sujin Lee	DATE 9/13/2022
LOCATION 2959 CHINO AV, CHINO HILLS, CA 91709				PERMIT	IDENTIFIER: None
TIME IN 9:33 AM	TIME OUT 10:31 AM	FACILITY ID FA0004101	RELATED ID CO0084912	PE 1684	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

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

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of the visit is to conduct a complaint inspection. The complaint was received by Division of Environmental Health Services (EHS) via online portal on 9/10/2022.

Reference - HSC

Nature of complaint:

The complainant alleged there are a lot of flies at the produce department. The entire facility smells like sewer.

Observation/finding:

1. Observed air curtains turned on at front entrances and at rear door in warehouse.
2. Observed approximately four insect electrocution devices installed on walls in warehouse area.
3. Per manager, the facility is serviced by Pest control company once every two weeks. The pest control company is scheduled to visit the facility tomorrow.
4. Observed more than 20 flies in the produce department. See violation 16C023.
5. Observed no signs of liquid waste baking up in the facility.
6. Observed handwashing violation on this date.

Outcome:

The manager was recommended following:

1. Install more insect control devices in the facility to stun flying insects.
2. Call Pest control service.

A reinspection will be conducted on or after 9/20/22 to determine the facility is free of vermin. Failure to comply may result at a billable re-inspection at \$245/hour with a minimum of 30-minute charge.

Description: A complaint report has been received by Environmental Health.

16C005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed food operator grabbing raw beef with his gloved hands. Then, the operator grabbed orange bag and put the raw beef inside the bag. Then, the operator proceeded to close the door of meat display refrigerator, place sticker on the orange bag and handing the bag to customer.

Ensure gloves are taken off and hands are washed when switching task from handling raw meat to handling other tasks, including grabbing orange bag, putting sticker and closing the door, to prevent cross-contamination.

Corrected on site. The manager educated the food operator as to proper handwashing and cross-contamination. The operator took off the gloves and washed his hands properly.

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))



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: 1. Observed more than 10 flies adjacent to boxes of bananas stored next to produce display refrigerator.

2. Observed more than 20 flies adjacent to display table of potatoes at produce area.

3. Observed one fly at the seafood department.

Eliminate vermin from the facility, including but not limited to flies.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed insect electrocution device installed directly above open display refrigerator of prepackaged produce items, including you-choy.

Move the insect electrocution device away from food to prevent dead flies falling on the food items. Insect electrocution device shall not be located over food or utensils handling areas.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

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

NAME: Tio C
TITLE: Manager

Total # of Images: 0