385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

# CAL CODE OFFICIAL INSPECTION REPORT

| FACILITY NAME | DATE | REINSPECTION DATE | PERMIT EXPIRATION |
|---|---|---|---|
| CORNER BAKERY CAFE #254 | 6/24/2016 | Next Routine | 12/31/2016 |

| LOCATION | INSPECTOR |
|---|---|
| 4517 CHINO HILLS PKWY A, CHINO HILLS, CA 91709 | Aida Rubio |

MAILING ADDRESS: 12700 PARU CENTRAL DR STE 1300, DALLAS TX 75251 ☐FACILITY ☐OWNER ☑ACCOUNT

| TIME IN | TIME OUT | FACILITY ID | RELATED ID | PE |
|---|---|---|---|---|
| 2:50 PM | 3:50 PM | FA0016736 | PR0022348 | 1622 |

IDENTIFIER: Food
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action Required

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.

**A**

**SCORE 98**

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

In = In compliance | N/O = Not observed | N/A = Not applicable
COS = Corrected on-site | MAJ = Major violation | OUT = Out of compliance

| | | | | COS | MAJ | OUT |
|---|---|---|---|---|---|---|
| **DEMONSTRATION OF KNOWLEDGE** | | | | | | |
| 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 | 2 |
| In | | | **6.** Adequate handwashing facilities supplied & accessib | | | 2 |
| **TIME AND TEMPERATURE RELATIONSHIPS** | | | | | | |
| In | N/O | N/A | **7.** Proper hot and cold holding temperatures | | 4 | 2 |
| In | N/O | N/A | **8.** Time as a public health control; procedures & record | | 4 | 2 |
| In | N/O | N/A | **9.** Proper cooling methods | | 4 | 2 |
| In | N/O | N/A | **10.** Proper cooking time & temperatures | | 4 | |
| In | N/O | N/A | **11.** Proper reheating procedures for hot holding | | 4 | |
| **PROTECTION FROM CONTAMINATION** | | | | | | |
| In | N/O | N/A | **12.** Returned and reservice of food | | | 2 |
| In | | | **13.** Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O | N/A | **14.** Food contact surfaces: clean and sanitized | | 4 | 2 |

| | | | | COS | MAJ | OUT |
|---|---|---|---|---|---|---|
| **FOOD FROM APPROVED SOURCES** | | | | | | |
| In | | | **15.** Food obtained from approved source | | 4 | |
| In | N/O | N/A | **16.** Compliance with shell stock tags, condition, display | | | 2 |
| In | N/O | N/A | **17.** Compliance with Gulf Oyster Regulations | | | 2 |
| **CONFORMANCE WITH APPROVED PROCEDURES** | | | | | | |
| In | | N/A | **18.** Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| **CONSUMER ADVISORY** | | | | | | |
| In | N/O | N/A | **19.** Consumer advisory provided for raw or undercooked foods | | | 2 |
| **HIGHLY SUSCEPTIBLE POPULATIONS** | | | | | | |
| In | | N/A | **20.** Licensed health care facilities/public and private schools; prohibited foods not offered | | 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 | 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 | 1 |
| **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 handler 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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| LOCATION | INSPECTOR |
| 4517 CHINO HILLS PKWY A, CHINO HILLS, CA 91709 | Aida Rubio |

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

**POINTS**
**1**

**Compliance date not specified**
**Not In Compliance**
**Violation Reference - HSC - 114130, 114130.1, 114130**

**Inspector Comments:** #36.Equipment, utensils and linens shall be handled and stored in a sanitary manner.
Observed clean linens (apron, wiping cloths) stored in the employee's restroom.
Ensure clean linen is stored in a clean location

Observed handle of bread crumb scoop touching ready to eat food (crumbs used as condiment)
Ensure all utensils in used for ready to eat foods does not touch food.

**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)

## 41. PLUMBING; PROPER BACKFLOW DEVICES

**POINTS**
**1**

**Compliance date not specified**
**Not In Compliance**
**Violation Reference - HSC - 114171, 114189.1**

**Inspector Comments:** #41. Plumbing and floor sink waste lines shall be in good repair.
Found dishwasher waste pipe lacking an airgap
Raise waste line to clear a 1" airgap above floor sink

**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

Notes/ Comments
Issued a 'A' score

## Signature(s) of Acknowledgement

NAME:
TITLE: