



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME SWEET DOUGH CAFE		REINSPECTION DATE Not Specified		INSPECTOR Tia Wilson	DATE 6/16/2016
LOCATION 360 W FOOTHILL BL, UPLAND, CA 91786				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 12:30 PM	TIME OUT 1:00 PM	FACILITY ID Not Specified	RELATED ID SR0073522	PE 1755	SERVICE: 006 - FIELD CONSULTATION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PLAN CHECK - Plan Check Retail Food Consultation

17K998 Consultation Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A billable consultation was conducted this date regarding the shared operation of Foothill Kitchen in Chino by Sweet Dough Cafe. Both the owners of Sweet Dough Cafe and Foothill Kitchen were present during the consultation.

Based on the field assessment, Sweet Dough Cafe is hereby given approval to operate as a dependent facility at the host facility, Foothill Kitchen provided that operator obtains San Bernardino Food Handler Card within 14 days and prior to operation.

Sweet Dough Cafe will be washing, handling, preparing, packaging and storing food products and utensils at Foothill Kitchen in order to make various cinnamon rolls to sell at catered events, markets, and bakeries.

Sweet Dough Cafe will have full access to all cooking equipment, refrigeration, hand sinks, prep sink, 3-compartment sink, mop sink, dishwasher, restrooms, and lockers. Two (2) shelves on a rack of 4 linear feet is labeled and designated for use by Sweet Dough Cafe at this time for storing utensils, dry goods, and other items. Designated dry storage is to be clearly labeled under the business name and must be adjusted according to need. Refrigeration storage is available on a first-come first-serve basis but must be adjusted as needed.

Sweet Dough Cafe intends to operate at Foothill Kitchens for at least 10 hours per month on a schedule to be determined. Facility shall notify Division of Environmental Health regarding any change in hours of operation for inspection purposes.

Owner of Sweet Dough Cafe will be preparing food along with the co-owner and an employee. Operator was unable to provide neither proof of valid San Bernardino Food Handler Card nor proof of valid food manager certificate. All employees must have valid San Bernardino County Food Handler Cards within 14 days of hire and a food manager certificate must be obtained within 60 days.

Ingredients must be obtained from approved sources such as Restaurant Depot and transported directly to Foothill Kitchen for preparation and storage.

Food safety principles were discussed with owner during consultation. Owner of Sweet Dough Cafe stated that rolls (which contain cream cheese) will be kept cold in insulated bags during transport under 30 minutes. Operator instructed that mechanical refrigeration is required for transport time longer than 30 minutes. Operator also advised to verify and record internal temperatures of food prior to delivery and upon delivery.

The permit for the dependent facility may be suspended without affecting the operation or permit status of the host facility. However, if the permit for the host facility is suspended, the dependent facility permit must also be suspended. Reports for both host and dependent facility (once it has been issued its own health permit) will be available on the Environmental Health Services website.

A breach of contract or violation of kitchen agreement which results in host facility prohibiting use of premise by dependent facility may result in Environmental Health Services severing the shared kitchen agreement and invalidating the health permit. In case that the permit is to be discontinued, notify the office 10 business days in advance.

Owner of Sweet Dough Cafe informed that health permits are site-specific. Food service, storage, or preparation at other sites are not covered by this health permit, and additional health permit(s) may be required for service and/or on-site preparation at public events.

A Health permit application, Shared Kitchen Agreement, and checks #2109 in the amount of \$619.50 (\$497 for the health permit fee and \$122.50 consultation fee) were collected on site. A health permit will be mailed to the owner of Sweet Dough Cafe. Labeling requirements for packaged items will be emailed to the organization.

Description: A consultation inspection was conducted on this date.

Overall Inspection Comments

Field consultation. Shared use of kitchen approved.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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NAME:
TITLE:

Total # of Images: 0