



WHOLESALE FOOD - OFFICIAL INSPECTION REPORT

FACILITY NAME LOLLICUP USA INC		REINSPECTION DATE Next Routine		INSPECTOR Casey Salazar	DATE 3/1/2016
LOCATION 6185 KIMBALL AV, CHINO, CA 91708		PERMIT EXPIRATION 12/31/2015		IDENTIFIER: None	
TIME IN 9:00 AM	TIME OUT 11:03 AM	FACILITY ID FA0027684	RELATED ID PR0036186	PE 1855	SERVICE: 001 - INSPECTION - ROUTINE RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

WHOLESALE FOOD - Processor-Wholesale (50,000-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, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

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

18K051 Employee - Hygiene



Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed no warm water in men's or women's restrooms. Provide warm water (at least 100F) for proper hand washing.

Violation Description: Employees and others who handle the material from which food is prepared or the finished product, shall before beginning work and immediately after visiting a toilet or lavatory, wash their hands and arms thoroughly with soap, and in warm water.

18K140 Temperature - Holding



Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Measured one container of cooked broccoli and carrots holding at 74F and cooked chicken at 127F in steam table of central kitchen. Measured temperature of water in steam table at 131F.

Corrected on site: Manager raised temperature of steam table.

Measured one container of whipping cream at 50F inside reach in refrigerator at bar area of central kitchen. Thermometer in unit measured temperature at 50-51F. Manager was unaware unit was out of temperature. Corrected on site: Whipping cream was discarded.

Violation Description: Potentially hazardous foods shall be held at or below 41degrees F or at or above 135 degrees F.

16K048 Food Handler Certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Observed no food handler card available at facility to review for central kitchen workers. Ensure all central kitchen employees handling food have a valid food handler card. Provide copies of food handler cards on site to be available for review.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

18K160 Vermin - Exclusion

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed several doors propped open by tin cats throughout facility. Observed several roll up truck delivery doors not completely closed.

Ensure doors are maintained closed when not in use.

Violation Description: Where practicable, the doors, windows, and other openings of every producing or distributing establishment shall be shall be constructed or maintained to prevent the entrance or harborage of vermin.



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16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: Operator voluntarily discarded one container of whipping cream.

Not In Compliance

Reference - HSC - 113980

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

Warehouse:

Trucks and products are checked before deliveries are accepted.

Facility rotates products using first in, first out methods.

Facility has a separate area for damaged goods that is kept separate from foods intended to be sold.

Observed pest control logs. Previous activity was noted. No vermin activity was observed at time of inspection.

Warehouse is cleaned everyday by employees.

Central Kitchen:

Kitchen supplies food to 5 retail stores.

Observed cold holding foods holding at 41F or below in reach in refrigerators in kitchen area and walk in refrigerator.

Kitchen uses quaternary ammonia to sanitize food contact surfaces. Observed dispenser providing sanitizer at 200 ppm.

Observed hand washing sinks at bar blocked by trash can and hand wash sinks blocked by dunnage. Ensure handwashing sinks are not blocked and easily accessible.

Joint inspection conducted with Rob M.

Signature(s) of Acknowledgement

NAME: Signature not available

TITLE:

Total # of Images: 0