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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

MOBILE FOOD FACILITIES AND STREET VENDORS - OFFICIAL INSPECTION REPORT

FACILITY NAME				REINSPECTION DATE	INSPECTOR	DATE
PAVILLION				Next Routine	Vanessa Rangel	4/17/2025
LOCATION				PERMIT EXPIRATION	IDENTIFIER: DECAL #00131 4-15-19	
8408 ROCHESTER AV, RANCHO CUCAMONGA, CA 91730				1/31/2023	SERVICE: 001 - INSPECTION - ROUTINE	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
4:57 PM	5:04 PM	FA0033539	PR0043515	1336	ACTION: 01 - NO FURTHER ACTION REQUIRED	

MOBILE FOOD FACILITIES AND STREET VENDORS - MFF-Cart/CMFO-Low Risk

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.

IMPORTANT: Peddling License Requirement
Every person or entity operating an ice cream truck or ice cream cart in the unincorporated County area is required to obtain a Peddling License from the Clerk of the Board of Supervisors. This requirement applies to all persons engaging in the business of selling ice cream which is transported from place to place either by foot, wagon, cart, automobile, motor truck, ice cream cart, ice cream wagon, or ice cream truck, or any other type of conveyance. The application can be obtained by visiting the Clerk of the Board office or from the Clerk's website at cob.sbcounty.gov.

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

13C048 Food Handler Certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - SBCC - 33.0410, 33.044

Inspector Comments:

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.

13C050 Restrooms Required

Compliance Date: Not Specified

Reference - SBCC - 33.048

Inspector Comments:

Description: Every food facility where food, beer or alcoholic liquor is sold for consumption on the premises shall have maintained accessible within the enclosure walls of the building with at least one separate toilet and adjacent hand washing facility for each men and women. All establishments serving alcoholic beverages for consumption on the premises shall provide a minimum of one (1) urinal in each men's toilet room. EXCEPTIONS: (1) Customer toilets may be accessible through an outside entrance. (2) Provided no alcoholic beverages are sold for consumption on the premises, only one (1) public toilet for customers will be required if customer area is 24 seats or less.

13C052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments:

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 Offical Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

13C049 Permits Available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067(b, c), 114381 (a)

Inspector Comments:

Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

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13K919 COVID-19 Observations

Compliance Date: Not Specified **Inspector Comments:**

Not In Compliance

Reference - SBC Policy

Description: Observations regarding COVID-19 associated changes to practices are recorded here.

13C001 Demonstration of knowledge; food manager certifica ⚠ CRITICAL ⚠

Compliance Date: Not Specified **Inspector Comments:**

Reference - HSC - 113947-113947.1

Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

13C002 Communicable disease; reporting, restrictions & ex ⚠ CRITICAL ⚠

Compliance Date: Not Specified **Inspector Comments:**

Reference - HSC - 113949.2, 113949.5, 11395

Description: Employees with a communicable disease shall be excluded from the food facility / preparation of food (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950,113950.5, 113973(a)).

13C003 No discharge from eyes, nose, and mouth ⚠ CRITICAL ⚠

Compliance Date: Not Specified **Inspector Comments:**

Reference - HSC - 113974

Description: Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)

13C004 Proper eating, tasting, drinking or tobacco use ⚠ CRITICAL ⚠

Compliance Date: Not Specified **Inspector Comments:**

Reference -

Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

13C005 Hands clean and properly washed; gloves used prope ⚠ CRITICAL ⚠

Compliance Date: Not Specified **Inspector Comments:**

Reference -

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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13C006 Adequate handwashing facilities supplied & accessi

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference -

Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1) The provided handwashing sink is not at least 9 inches by 9 inches and 5 inches deep and easily accessible to employees. [õ114311(a)] Handwashing sinks for unenclosed mobile food facilities shall be an integral part of the primary unit or on an approved auxiliary conveyance that is used in conjunction with a MFF. (õ114314)

13C007 Proper hot and cold holding temperatures

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113996, 113998, 114037

Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a)) Potentially hazardous foods being transported in the mobile support unit are not maintained at required temperature in equipment capable of maintaining that temperature. [õ114327 (b)(3)]

13C008 Time as a public health control; procedures & reco

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114000

Description: When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

13C009 Proper cooling methods

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114000

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.

13C010 Proper cooking time & temperatures

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114004, 114008, 114010

Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

13C011 Proper reheating procedures for hot holding

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114014, 114016

Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

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13C012 Returned and reservice of food — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114079

Description: No unpackaged food that has been served shall be re-served or used for human consumption. (114079)

13C013 Food in good condition, safe and unadulterated — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113967, 113976,

Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3) Potentially hazardous food stored above 135øF is not destroyed at the end of the operating day. [õ114305(d)]

13C014 Food contact surfaces: clean and sanitized — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113984(e), 114097, 114099

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)

13C015 Food obtained from approved source — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113980, 113982, 114021-11

Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041). The mobile food facility fails to operate out of a commissary or in conjunction with a mobile support unit. [õ114295(a)] The mobile food facility is not stored in a location approved by the enforcement agency. [õ114295(c)] Mobile support unit is not operated out of a commissary. [õ114295(d)]

13C016 Compliance with shell stock tags, condition, displ — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114039 – 114039.5

Description: Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

13C017 Compliance with Gulf Oyster Regulations — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113707

Description: Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations 13675, Cal Code Section 113707).

13C018 Compliance with variance, specialized process, & H — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114057

Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HAACP plan.

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13C019 Consumer advisory provided for raw or undercooked — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114012, 114093

Description: Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

13C020 Licensed health care facilities/public & private s — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114091

Description: Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)

13C021 Hot and cold water available — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113953(c), 114099.2(b)

Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195) There is no water heater or instantaneous heater capable of heating water to a minimum of 120øF. 2. Minimum capacity of water heater does not meet 3 gallons (or « gallon for limited food preparation). (114325)

13C022 Sewage and wastewater properly disposed — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114197

Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable. Liquid wastes are draining onto street, sidewalk, or premises. [õ114327(b)(2)] Liquid wastes are draining onto street, sidewalk, or premises. [õ114327(b)(2)] Wastewater tanks are not equipped with a shut-off valve. [õ114240(e)] 20. Tanks are not adequately serviced including removal, draining, and/or flushing. (õ114242)

13C023 No rodents, insects, birds, or animals — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114259.1, 114259.4, 11425

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)

13C024 Person in charge present and performs duties — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113945-113945.1, 113984.1

Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ([113945.1(b), 114075)

13C025 Personal cleanliness and hair restraints — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113969, 113971

Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

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13C026 Approved thawing methods used, frozen food — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114018, 114020, 114020.1

Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

13C027 Food separated and protected — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113984 (a, b, c, d, f)

Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination. Employee entrance doors for occupiable mobile food facilities are not self-closing or not kept closed. [õ114303(a)] The mobile food facility and all equipment and utensils are not protected from potential contamination, and not kept clean, not in good repair and not free of vermin. [õ114303(b)] Food, food contact surfaces, and utensils are not protected from contamination. [õ114303(c)] . Food, utensils, and supplies being transported in the mobile support unit are not protected from contamination. [õ114327 (b)(4)] Food, utensils, and supplies being transported in the mobile support unit are not protected from contamination. [õ114327 (b)(4)]

13C028 Washing fruits and vegetables — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113992

Description: Raw, whole produce shall be washed prior to preparation. (113992)

13C029 Toxic substances properly identified, stored, used — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114254, 114254.1

Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.[õ114319(b)] Nonfood items (e.g. spare tires, related automotive equipment, special tools) are not stored separate from the food preparation and food storage areas. [õ114319(a), 114254, 114254.1, 114254.2, 114254.3]

13C030 Food storage; food storage containers identified — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114047, 114049, 114051

Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b)) Food is conveyed, held, stored, displayed or served from any other place other than the mobile food facility except for restocking of product in a manner approved by the enforcement agency. [õ114305(a)] Counter space is not provided adjacent to all cooking equipment. [õ114305(b)] Food products after each day#s operation are not stored in an approved facility. [õ114305(c)]

13C031 Consumer self service — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114063, 114065

Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

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13C032 Food properly labeled & honestly presented — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114087, 114089

Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))
Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

13C033 Nonfood-contact surfaces clean — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114115 (c)

Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

13C034 Warewashing facilities: installed, maintained, use — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114067(f,g), 114099

Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use. The mobile food facility cooks, blends or otherwise prepares nonprepackaged food and there is no 3-compartment warewashing sink with two integral drain boards available. [õ114313(a)] Where no warewashing sink is required, equipment and utensils are not washed and sanitized daily at the approved commissary or food facility, or an adequate supply of spare clean utensils is not provided. [õ114313(b)] The compartments of the sink are not at least 12 inches wide, 12 inches long and 10 inches deep or large enough to accommodate the cleaning of the largest utensil. [1õ14313(a)(1)] The drain boards are not at least the size of one of the sink compartments, are not installed with at least a 1/8 inch per foot slope toward the sink compartment, or are not constructed with a minimum one-half inch lip or rim to prevent spillage. [1õ14313(a)(2)] Warewashing sinks for unenclosed MFF shall be equipped with overhead protection made of wood, canvas, or other materials that protect the sinks from bird and insect droppings, dust, precipitation, and other contaminants.[õ114314](b) Warewashing is being conducted on the mobile support unit. [õ114327(c)]

13C035 Equipment/Utensils - approved; installed; clean; g — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114130, 114130.1, 114130

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) Mobile food facility is not cleaned and serviced daily. [õ114297(a)] Mobile support unit does not report to commissary daily for cleaning, servicing and storage. [õ114297(d)]

13C036 Equipment, utensils and linens: storage and use — ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114074, 114081, 114119

Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172) For mobile food facilities that operate in more than one location during the day, food equipment and utensils are not equipped or stored so as to prevent movement, spillage, or breakage in the event of a sudden stop, collision or overturn. [õ114323(b)]

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13C038 Adequate ventilation and lighting; designated area

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114149, 114149.1

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. Mechanical exhaust ventilation equipment is not provided over all cooking equipment as required in Section 114149.1 (a) # (d) 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, 114323(c)) There is no easily accessible and properly charged fire extinguisher available. [õ114323(e)] There is no properly labeled, appropriately sized and located, second exit from an occupiable mobile food facility. [õ114323(f)] Insulation is lacking from gas fired appliances. [õ114323(g)]

13C039 Thermometers provided and accurate

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114157, 114159

Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

13C040 Wiping cloths: properly used and stored

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114135, 114185.1

Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

13C041 Plumbing; proper backflow devices

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114171, 114189.1

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) Tanks are not of sufficient capacity. (õ114217) Potable water tank is not enclosed. (õ114219) Tank lacks an access port for inspection and cleaning or an approved written procedure for cleaning and sanitizing. (õ114221) Outlets are not equipped with proper inlet and outlet connections (õ114223, 114225) Air compressor lacks adequate filter. (õ114227) When not in use, inlet and outlet fittings do not have protective covers. (õ114229) Water tank inlet is more than ó#. (õ114231) Water tank, pump and hoses are not flushed after construction, repair, modification or periods of nonuse. (õ114233) Back flow during use is not prevented. (õ114235) Hoses identified for potable water are also used for other purposes. (õ114238) Hoses are not clearly identified as to use and are not of different colors for different uses. [õ114215(a)(6), 114215(b)]

13C042 Garbage and refuse properly disposed; facilities m

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114244, 114245

Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

MOBILE FOOD FACILITIES AND STREET VENDORS - OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
PAVILLION	4/17/2025
LOCATION	INSPECTOR
8408 ROCHESTER AV, RANCHO CUCAMONGA, CA 91730	Vanessa Rangel

13C043 Toilet facilities: properly constructed, supplied, ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114250, 114250.1

Description: Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276) A mobile food facility is stopped in one location for more than one hour and is not within 200 feet of an approved, readily available, toilet and handwashing facility. (114315)

13C044 Premises; personal/cleaning items; vermin-proofing ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114067 (j), 114123

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) if the exterior of a mobile food facility or the area around the mobile food facility are not maintained in a sanitary condition. (õ114317) No separate storage is provided for all poisonous substances, detergents, bleaches, cleaning compounds, and all other injurious or poisonous materials. [õ 114327 (b)(5)]

13C045 Floors, walls and ceilings: built, maintained, and ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114143 (d), 114266

Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d)) Interior floor sides and top of mobile support unit is not constructed appropriately for intended purpose. [õ114327(b)]

13C046 No unapproved private homes / living or sleeping q ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114285, 114286

Description: No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

13C047 Signs posted; last inspection report available ⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113725.1, 113953.5

Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406 The business name or the name of the operator, city state and ZIP code, and the name of the permittee if different from the business name is not clearly visible on the customer side of the mobile food facility. [õ114299(a)] Business or operator name is not at least 3 inches high and address is not one inch high. [õ114299(b)] Sign is not in contrasting color with the vehicle exterior. [õ114299(b)] For a motorized vehicle and a mobile support unit, the sign is not present on both sides of vehicle. [õ114299(c)]

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FACILITY NAME	DATE
PAVILLION	4/17/2025
LOCATION	INSPECTOR
8408 ROCHESTER AV, RANCHO CUCAMONGA, CA 91730	Vanessa Rangel

13C051 Plan Review

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114380

Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380) Food equipment is not smooth, readily accessible and easily cleanable. [õ114301(b)] There are unfinished wood surfaces present. [õ114301(b)(1)] . Construction joints and seams are not tight and/or sealed against entrance of liquids, waste, or vermin. [õ114301(b)(2)] Nonportable equipment is not an integral part of the primary unit. [õ114301(b)(3)] All new and replacement gas or electrical appliances do not conform to applicable standards. [õ114301(d)] Space around pipes, conduits or hoses is not sealed, smooth, and cleanable. [õ114301(e)] Drip trays are not provided where appropriate. [õ114301(f)] All equipment is not installed so as to be easily cleanable, prevent vermin harborage and provide adequate access for service and maintenance. [õ114301(g)] Floors, walls and ceilings are not constructed so as to be impervious, smooth and easily cleanable. The floor wall juncture is not coved with minimum 3/8# radius cove. The floor does not extend up the wall at least 4#. [õ114301(h)] Ground and floor surfaces where enclosed cooking processes are conducted do not provide employee safety from slipping for at least five feet on all open sides where cooking is conducted. [õ114301(i)] If the height in aisle way is not a minimum of 74 inches unobstructed floor to ceiling and aisle way is not 30 inches unobstructed horizontal space. (õ114321) compressors that are not an integral part of food equipment are not in an enclosure completely separated from food preparation and food storage. (õ114322) Mobile support unit has not been approved by enforcement agency. [õ114327(a)] Mobile support unit has not been approved by enforcement agency. [õ114327(a)] For nonpermanent food facilities that handle nonprepackaged foods, there is no potable water and/or no wastewater tank and there are no temporary water and wastewater connections. (õ114205) Materials used for the tanks are not safe, durable, corrosion-resistant, nonabsorbent and finished to have a smooth, easily cleanable surface. (õ114207) Tanks are not sloped to an outlet that allows complete drainage of the tank. (õ114209) The system is not designed and constructed to preclude contamination of the contents or of any food, food-contact surface or equipment. (õ114211) Tanks are with tanks are not safe, durable, corrosion-resistant, nonabsorbent, resistant to not equipped with adequate air vent overflow. (õ114213)

13C053 Impoundment

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114393

Description: An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair.

You are hereby notified that the following equipment or material has been embargoed/impounded by this Division on this date under the provisions of the California Health and Safety Code Division 104 Part 7, Sections 113812 and 114393 and Division 104 Part 5, Section 111860.

WARNING: This material must not be moved from the premises where stored without written permission from the Director of Environmental Health Services. Violation of this order is a misdemeanor, and upon conviction shall be punished by a fine of not more than one thousand dollars ($1,000) or imprisonment in the County jail for a term not exceeding six months, or both such fine and imprisonment.

13C054 Permit Suspension

⚠ CRITICAL ⚠

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114409, 114405

Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

Overall Inspection Comments

On this date a routine inspection wad conducted and Decal 01222 was posted.

Facility is only serving prepackaged beer.

No violations observed.

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.

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