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County of San Bernardino • Department of Public Health
ENVIRONMENTAL HEALTH SERVICES
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
OFFICIAL CAL CODE INSPECTION REPORT

ONTARIO (909) 458-9673

SAN BERNARDINO (909) 884-4056

VICTORVILLE (760) 243-3773

Facility Name: Grace Yorkley Middle School
Location: 2947 Turner Ave. Ontario, CA
Date: 4/18/14
Signature: [Handwritten Signature]
Permit Expiration: [Blank]
Owner/Permittee: [Blank]
Contact: [Blank]
Title: [Blank]
Phone: [Blank]
Mailing Address: [Blank]
Rehs: B. Lyles
Program Identifier: [Blank]
Time In: 12:08pm
Time Out: [Blank]
FAX: [Blank]
EMAIL: [Blank]
Service: [Blank]
Result: [Blank]
Action: [Blank]

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities, which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$90.00/hour.

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

SCORE

94

A

In = In compliance

COS = Corrected on-site

N/O = Not observed

MAJ = Major violation

N/A = Not applicable

OUT = Out of compliance

Table with columns: DEMONSTRATION OF KNOWLEDGE, EMPLOYEE HEALTH & HYGIENIC PRACTICES, PREVENTING CONTAMINATION BY HANDS, TIME AND TEMPERATURE RELATIONSHIPS, PROTECTION FROM CONTAMINATION. Includes rows for food safety certification, communicable disease, handwashing, and food safety.

Table with columns: FOOD FROM APPROVED SOURCES, CONFORMANCE WITH APPROVED PROCEDURES, CONSUMER ADVISORY, HIGHLY SUSCEPTIBLE POPULATIONS, WATER/ HOT WATER, LIQUID WASTE DISPOSAL, VERMIN. Includes rows for food source, HACCP plan, consumer advisory, and vermin control.

Table with columns: SUPERVISION, PERSONAL CLEANLINESS, GENERAL FOOD SAFETY REQUIREMENTS, FOOD STORAGE/ DISPLAY/ SERVICE. Includes rows for person in charge, cleanliness, food safety, and storage.

Table with columns: EQUIPMENT/ UTENSILS/ LINENS, PHYSICAL FACILITIES. Includes rows for nonfood contact surfaces, warewashing, equipment, and plumbing.

Table with columns: PERMANENT FOOD FACILITIES, SIGNS REQUIREMENTS, COMPLIANCE & ENFORCEMENT. Includes rows for floor/walls, signs, food worker cards, and permit suspension.