



WHOLESALE FOOD - OFFICIAL INSPECTION REPORT

FACILITY NAME RAMA FOOD MANUFACTURE CORP				REINSPECTION DATE Next Routine	INSPECTOR Marc Vasquez	DATE 3/14/2025
LOCATION 1486 E CEDAR ST, ONTARIO, CA 91761				PERMIT EXPIRATION 4/30/2025	IDENTIFIER: None SERVICE: 001 - INSPECTION - ROUTINE RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN 9:44 AM	TIME OUT 10:30 AM	FACILITY ID FA0025906	RELATED ID PR0033929	PE 1853		

WHOLESALE FOOD - Processor-Whlsle (3500-49,999 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.

No Violations Cited

Overall Inspection Comments

A routine inspection was conducted on this date 3/14/2025 for Wholesale-Processor Rama Food Manufacture Corp in Ontario, CA.

Facility manufacturers and packages rice noodles.

The following was discussed or observed during the routine inspection:

- Bi-monthly pest control is conducted by Ecolab Pest Control. Pest control logs reviewed on site. No evidence of activity was observed throughout duration of inspection.
- Procedures are in place for the inspection for incoming and outgoing trucks for temperature (as needed), cleanliness, vermin, unusual smells/odors and general condition of the trucks.
- Facility has procedures for a lot retention program in place.
- Samples are sent out for various testing.
- Employee GMP's for hygiene were observed in compliance.
- Recall Procedures are in place for all products.
- Screening is conducted for all ingredients as they arrive and multiple times throughout manufacturing process.
- All products are stored First In First Out.
- Cleaning and sanitation procedures were reviewed.
- Trainings are conducted according to a master schedule.
- Holds are stored in a separate area.
- All food items are stored off the floor on pallets and racks.
- Observed adequate hot and cold water at all sinks.

NOTE: Facility was in the cleaning and sanitation stage at the time of inspection.

Inspection conducted with Jon Ving, Manager

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](#).

Total # of Images: 0