



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHEFS COUNTRY CAFE		DATE 5/14/2019	REINSPECTION DATE 5/28/2019	PERMIT EXPIRATION 1/31/2020
LOCATION 17039 VALLEY BL, FONTANA, CA 92335			INSPECTOR Virginia McDonald	
MAILING ADDRESS 17039 VALLEY BL, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 10:13 AM	TIME OUT 1:45 PM	FACILITY ID FA0004816	RELATED ID PR0000967	PE 1622

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.

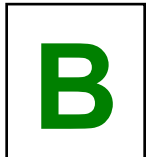
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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

☒ In = In compliance
☒ COS = Corrected on-site

☐ N/O = Not observed
☒ MAJ = Major violation

☐ N/A = Not applicable
☒ OUT = Out of compliance



SCORE 88

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			<input checked="" type="radio"/>
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions & excl				
<input checked="" type="radio"/>	N/O			2
3. No discharge from eyes, nose, and mouth				
<input checked="" type="radio"/>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/>	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
<input checked="" type="radio"/>				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	<input checked="" type="radio"/>	4
7. Proper hot and cold holding temperatures				
In	N/O	N/A		4
8. Time as a public health control; procedures & record				
In	N/O	N/A		4
9. Proper cooling methods				
<input checked="" type="radio"/>	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
<input checked="" type="radio"/>			4	2
13. Food in good condition, safe and unadulterated				
<input checked="" type="radio"/>	N/O	N/A		4
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In				<input checked="" type="radio"/>
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<input checked="" type="radio"/>
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<input checked="" type="radio"/>
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<input checked="" type="radio"/>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<input checked="" type="radio"/>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	<input checked="" type="radio"/>
50. Restrooms Required	
51. Plan Review	
52. VC&D	<input checked="" type="radio"/>
53. Impoundment	
54. Permit Suspension	<input checked="" type="radio"/>



Public Health
Environmental Health Services

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54. PERMIT SUSPENSION

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: Observed an active vermin infestation located in critical food handling/storage areas of this establishment. Facility's current health permit is hereby suspended. Facility shall remain closed for 24-hours. A notice of closure sign has been posted at the front entrance of this facility.

Supervisory review is scheduled for Wednesday 5/15/2019 at 2 PM, located at Environmental Health Services (385 N. Arrowhead Ave., San Bernardino, 2nd FL) with supervisor Leilah Kelsey. Prior to resuming operation all vermin/vermin evidence must be eliminated from the facility and all affected areas shall be thoroughly cleaned and sanitized. Once compliance is achieved facility must request a re-inspection and compliance will be determined by an Environmental Health Specialist with this department. When ready for re-inspection please contact this department at (800)442-2283.

Violation 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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

MAJOR

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed many live German cockroaches of all life stages in the following areas:

- under the counter tops on the shelving in multiple places at the cook's line, across from the grill
- at the coving and floor next to the stove, across from the 2-compartment sink

Eliminate all vermin and evidence of vermin from this facility including but not limited to cockroaches.

Note-The Health Permit was suspended this date due to the cockroach infestation in this food facility.

Violation 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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1. An expired Food Manager Certificate was observed at the facility.

Provide a valid Food Manager Certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
- National Registry of Food Safety Professionals- Food Protection Manager Certification Program
- National Restaurant Association-ServSafe® Food Protection Manager Certification Program
- Prometric Inc.- Food Protection Manager Certification Program

Provide a valid Food Manager Certificate within 60 days to avoid a billable re-inspection with a minimum charge of \$122.50. Original certificate must be provided.

2. Observed cook not knowledgeable regarding minimum cooking time/temperature for single pieces of beef, eggs cooked to order or chicken.

Ensure single pieces of meat and eggs for immediate service are heated to 145 F for 15 seconds. Ensure poultry is heated to 165 F for 15 seconds.

Violation 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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

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7. PROPER HOT AND COLD HOLDING TEMPERATURES**POINTS****2**

Compliance date not specified
Complied on 5/14/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: The following foods were observed out of temperature:

- sealed gallon milk at 47 F in the reach-in refrigerator, from 3 hrs previous
- sliced cheese at 48 F in a cold-holding drawer on the cook's line, from the previous day
- cut fruit/melon, about 1 qt, measuring 48 F, in a cold-holding drawer on the cook's line, from four hours previous
- sliced tomatoes at 47 F, at cold-holding table at cook's line, from more than four hours previous
- hardboiled eggs at 63 F, at cold-holding table at cook's line, from more than four hours previous

Ensure to maintain all potentially hazardous foods in cold holding at 41 F or below.

Corrected on site: The sealed milk was moved to the walk-in refrigerator for rapid cooling. The remainder of the food listed above was discarded. See violation #52.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

33. NONFOOD-CONTACT SURFACES CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed shelving at the cook's line in multiple areas with build-up of food debris.

Ensure non-food contact surfaces are maintained in a clean and sanitary manner.

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

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: 1. Observed handles missing from several cold-holding drawers at the cook's line.

Repair/replace handles on the cold-holding drawers.

2. Observed drain stoppers missing for the 3-compartment sink.

Provide drain stoppers for the 3-compartment sink.

Violation 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)

40. WIPING CLOTHS: PROPERLY USED AND STORED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet wiping towels stored in chlorine sanitizer solution at 10 ppm.

Maintain chlorine sanitizer solution at or above 100 ppm.

Violation 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)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Observed heavy build-up of food debris on the floors under the equipment throughout the kitchen.

Ensure to maintain floors in a clean and sanitary manner.

Violation 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))

49. PERMITS AVAILABLE

POINTS**0**

Comply by 5/15/2019
Not In Compliance
Violation Reference - HSC -
114067(b, c), 114381 (a)

Inspector Comments: Observed missing permit at facility.

All food facilities open for business must have a valid health permit posted.

Note: Manager stated DPH has been contacted for a copy of the health permit but has not received it yet.

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

52. VC & D

POINTS**0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following items were voluntarily condemned and discarded:

- sliced cheese at 48 F in a cold-holding drawer on the cook's line, from the previous day
- cut fruit/melon, about 1 qt, measuring 48 F, in a cold-holding drawer on the cook's line, from four hours previous
- sliced tomatoes at 47 F, at cold-holding table at cook's line, from more than four hours previous
- hardboiled eggs at 63 F, at cold-holding table at cook's line, from more than four hours previous

Violation 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."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments



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A "Notice of Closure" sign was posted.

Do not obscure, relocate, or remove closure card. Failure to comply may result in a billable card reposting follow-up at a rate of \$245.00 per hour, with a minimum of 30 minutes.

The following forms were left with the management:

- LEARN free training class information
- Rescore form

PEP Talk given at this time.

Signature(s) of Acknowledgement

NAME: John Dallas
TITLE: Owner