



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME CHARLEY'S PHILLY STEAKS					DATE 9/25/2012	SIGNATURE 	
LOCATION 1 MILLS CR F7, ONTARIO, CA 91764					REINSPECTION DATE 10/09/2012	PERMIT EXPIRATION 7/31/2013	
MAILING ADDRESS 10305 NW 41ST UNIT 201, DORAL FL 33178					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Anies Kondoker		
FA # FA0001323	PR # PR0011193	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: Food Court		
TIME IN 15:10 PM	TIME OUT 16:25 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine		
					RESULT: 05 - Corrective Action / Follow up Required		
					ACTION: 03 - Reinspection Required		

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 \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
90

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

- | | | |
|---|---|---|
| <input checked="" type="checkbox"/> In = In compliance | <input type="checkbox"/> N/O = Not observed | <input type="checkbox"/> N/A = Not applicable |
| <input checked="" type="checkbox"/> COS = Corrected on-site | <input checked="" type="checkbox"/> MAJ = Major violation | <input checked="" type="checkbox"/> OUT = Out of compliance |

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
<input checked="" type="checkbox"/> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="checkbox"/> In		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="checkbox"/> In	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="checkbox"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="checkbox"/> In	N/O	5. Hands clean and properly washed; gloves used prop		<input checked="" type="checkbox"/> E	<input checked="" type="checkbox"/> MAJ	2
<input checked="" type="checkbox"/> In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	7. Proper hot and cold holding temperatures		4	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	8. Time as a public health control; procedures & record		4	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	9. Proper cooling methods		4	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	10. Proper cooking time & temperatures		4	
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	12. Returned and reserve of food			2
<input checked="" type="checkbox"/> In			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/A	14. Food contact surfaces: clean and sanitized		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration						

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

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	<input checked="" type="checkbox"/> X
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<input checked="" type="checkbox"/> X
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<input checked="" type="checkbox"/> X
40. Wiping cloths: properly used and stored	<input checked="" type="checkbox"/> X
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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	<input checked="" type="checkbox"/> X
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

[EHS would appreciate your feedback on this inspection. Click here to take our survey or browse to surveymonkey.com/s/RFFSURVEY](#)



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Critical Violations

5: Hands clean and properly washed; gloves used prop

POINTS 4	Compliance date not specified	<i>Violation Description:</i> 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))
	Complied on 9/25/2012	

Inspector Comments: Observed a cashier put on used gloves after handling money before handling french fries (fried and unfried) then put the gloves back on the counter near register. Observed the gloves were reused again.

Make sure that employees wash their hands before wearing gloves. Do not reuse the gloves.

Non-critical Violations

29: Toxic substances properly identified, stored, used

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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.
	Not In Compliance	

Inspector Comments: Observed bottles of chemicals next to clean containers and above drain board of 3-compartment sink.
Remove chemicals from above the drain board. Separate chemicals from clean containers.

30: Food storage: food storage containers identified

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))
	Not In Compliance	

Inspector Comments: Observed boxes of food on floor of walk-in freezer.
Store all food at least 6" off the floor.

39: Thermometers provided and accurate

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	

Inspector Comments: Provide thermometers to reach-in fridges.

40: Wiping cloths: properly used and stored

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	

Inspector Comments: Observed wiping cloths on counters.
Store them in sanitizer bucket between each use.

48: Food Worker Certification

POINTS 2	Compliance date not specified	<i>Violation Description:</i> This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.
	Not In Compliance	

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

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Non-critical Violations

Inspector Comments: Observed 21 missing/invalid food handler cards.
 Only original San Bernardino Co food handler cards are valid.

Overall Inspection Comments

- Obtain quat test strip.

- Eliminate fruit flies.

- Obtain scooo for spice.

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