



**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 THE CORNER				DATE 11/21/2012	SIGNATURE <i>Roseann Catan</i>	
LOCATION 13707 CENTRAL, CHINO, CA 91710				REINSPECTION DATE 5/21/2013	PERMIT EXPIRATION 6/30/2013	
MAILING ADDRESS 13707 CENTRAL, CHINO, CA 91710				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Roseann Catan		
FA # FA0009013	PR # PR0005871	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: Retail-Food	
TIME IN 1:40 PM	TIME OUT 2:14 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine	
					RESULT: 03 - Corrective Action / No Follow up Required	
					ACTION: 01 - No Further Action 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
95

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & excl		4	
○	N/O	3. No discharge from eyes, nose, and mouth			2
○	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○	N/O	5. Hands clean and properly washed; gloves used prop		4	2
○		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○	N/O	N/A		4	2
In	N/O	○		4	2
○	N/O	N/A		4	2
○	N/O	N/A		4	
○	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○	N/O	N/A			2
○		13. Food in good condition, safe and unadulterated		4	2
○	N/O	N/A		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○		15. Food obtained from approved source		4	
In	N/O	○			2
In	N/O	○			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○			2
CONSUMER ADVISORY					
In	N/O	○			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○		4	
WATER/HOT WATER					
○		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
○		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○		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	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	1
34. Warewashing facilities: installed, maintained, used	⊗
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	⊗
40. Wiping cloths: properly used and stored	1
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	⊗

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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Non-critical Violations

1: Demonstration of knowledge; food manager certifica

POINTS 2	Compliance date not specified	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Ensure all employees able to demonstrate ware washing and cooking temperatures.</p> <p>When employee was asked how kitchen utensils are washed, employee stated wash with soap and rinse. Ensure all utensils in 2 compartment sink is washed, rinsed, and sanitized with chlorine/quat.</p> <p>Left 2 compartment sink information.</p> <p>Ensure all employee designated to cooking know all cooking temperatures. Employee unable to demonstrate cooking temperatures. Left hand out for cooking temperatures.</p> <p>Facility at this time is only making hamburgers and pizza. Pizza is frozen and is re-heated in microwave then put in conventional oven.</p>
	Not In Compliance	

34: Warewashing facilities: installed, maintained, use

POINTS 1	Compliance date not specified	<p><i>Violation Description:</i> 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.</p> <p><i>Inspector Comments:</i> Observed utensils in kitchen not being sanitizing as stated per employee. But observed all cups at bar area being sanitized with Quat.</p> <p>Ensure both chlorine and Quat test strips is provided for proper concentrations. Chlorine concentration 100-200ppm. Quat concentration is 200-300ppm.</p>
	Not In Compliance	

39: Thermometers provided and accurate

POINTS 1	Compliance date not specified	<p><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)</p> <p><i>Inspector Comments:</i> Observed missing, provide probe thermometer monitor cooking temperatures.</p>
	Not In Compliance	

44: Premises; personal/cleaning items; vermin-proofing

POINTS 1	Compliance date not specified	<p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Operator was asked where they discharge mop waste. Operator states outside. Eliminate practice.</p>
	Not In Compliance	

Overall Inspection Comments

"A" grade posted