



**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 AMERICAN LEGION POST 299					DATE 12/21/2012	SIGNATURE 	
LOCATION 13765 CENTRAL AV, CHINO, CA 91710					REINSPECTION DATE 1/04/2013	PERMIT EXPIRATION 9/30/2013	
MAILING ADDRESS 13765 CENTRAL AV, CHINO, CA 91710					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		
					REHS Roseann Catan		
FA # FA0001358	PR # PR0011144	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: Retail- Food		
TIME IN 11:17 AM	TIME OUT 12:17 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.

- 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
	In	6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
○	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
	In	N/O	○ 8. Time as a public health control; procedures & record	4	2
	In	○ N/A	9. Proper cooling methods	4	2
○	N/O	N/A	10. Proper cooking time & temperatures	4	
○	N/O	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
○	N/O	N/A	12. Returned and reserve of food		2
○			13. Food in good condition, safe and unadulterated	4	2
	In	N/O	N/A	14. Food contact surfaces: clean and sanitized	⊗
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	○ N/A	16. Compliance with shell stock tags, condition, display	2
	In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations	2
CONFORMANCE WITH APPROVED PROCEDURES					
	In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan	2
CONSUMER ADVISORY					
	In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods	2
HIGHLY SUSCEPTIBLE POPULATIONS					
	In		○ N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered	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	⊗
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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	1
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	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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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Critical Violations

14: Food contact surfaces: clean and sanitized

POINTS 4	Compliance date not specified	<i>Violation Description:</i> All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)
	Not In Compliance	
<i>Inspector Comments:</i> Observed no sanitizer in mechanical machine. Observed an empty bottle of chlorine. Replace chlorine and provide at least 50ppm of chlorine at mechanical warewash machine.		
Facility will wash in 3 compartment sink at bar area. Ensure operator wash, rinse, and sanitize.		

Non-critical Violations

1: Demonstration of knowledge; food manager certifica

POINTS 2	Compliance date not specified	<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)
	Not In Compliance	
<i>Inspector Comments:</i> Observed employee unable to demonstrate knowledge of cooking temperatures, cooling process, hot holding temperatures.		
Ensure all employees are able to demonstrate hot/cold holding times, cooking temperatures, and cooling process.		
Left educational handouts for employee.		

6: Adequate handwashing facilities supplied & accessi

POINTS 2	Compliance date not specified	<i>Violation Description:</i> Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)
	Not In Compliance	
<i>Inspector Comments:</i> Observed no hand soap at back handwash sink. For adequate handwashing provide soap at handwash sink at all times.		

25: Personal cleanliness and hair restraints

POINTS 1	Compliance date not specified	<i>Violation Description:</i> All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)
	Complied on 12/21/2012	
<i>Inspector Comments:</i> Observed operator cooking hot dogs without hair restraint. Provide hair restraint at all times when working with food.		

35: Equipment/Utensils - approved; installed; clean; g

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
<i>Inspector Comments:</i> Clean and maintain walk-in. Observed with heavy food debris.		

Overall Inspection Comments

"A" grade posted.

Re-inspection for mechanical warewash machine.