



**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 DON LUGO HIGH SCHOOL | | | | | DATE 2/19/2013 | SIGNATURE <i>Nick Wallace</i> | |
| LOCATION 13400 PIPELINE AV, CHINO, CA 91710 | | | | | REINSPECTION DATE 3/05/2013 | PERMIT EXPIRATION 9/30/2013 | |
| MAILING ADDRESS 5130 RIVERSIDE DR, CHINO CA 91710 | | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Nick Thalasin | | |
| FA # FA0006423 | PR # PR0006800 | SR # | CO # | PE 1657 | PROGRAM IDENTIFIER: School Full Service Prep | | |
| TIME IN 9:58 AM | TIME OUT 11:35 AM | 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 |
| 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: <u>Leslie Wallace Brown</u> | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| ○ In | 2. Communicable disease; reporting, restrictions & exclusions | | 4 | |
| ○ In | N/O 3. No discharge from eyes, nose, and mouth | | | 2 |
| ○ In | N/O 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| ○ In | N/O 5. Hands clean and properly washed; gloves used properly | | 4 | 2 |
| ○ In | 6. Adequate handwashing facilities supplied & accessible | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| ○ In | N/O N/A 7. Proper hot and cold holding temperatures | | 4 | 2 |
| ○ In | N/O N/A 8. Time as a public health control; procedures & records | | 4 | 2 |
| In | ○ N/O N/A 9. Proper cooling methods | | 4 | 2 |
| In | ○ N/O N/A 10. Proper cooking time & temperatures | | 4 | |
| In | ○ N/O N/A 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | ○ N/O N/A 12. Returned and reserve of food | | | 2 |
| ○ In | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| ○ In | N/O N/A 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration (ppm):

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|---|--|-----|-----|-----|
| ○ In | 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 | | | | |
| ○ In | 21. Hot and cold water available _____ Temp | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | |
| ○ In | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | |
| ○ 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, used | 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 | ⊗ |
| 34. Warewashing facilities: installed, maintained, used; test strips | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repair, capacity | ⊗ |
| 36. Equipment, utensils and linens: storage and use | 1 |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated areas, use | ⊗ |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | 1 |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | ⊗ |
| 42. Garbage and refuse properly disposed; facilities maintained | 1 |
| 43. Toilet facilities: properly constructed, supplied, cleaned | 1 |
| 44. Premises; personal/cleaning items; vermin-proofing | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|---|------------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ |
| 46. No unapproved private homes/living or sleeping quarters | 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

38: Adequate ventilation and lighting; designated area

| | | |
|--|-------------------------------|--|
| POINTS 1 | Compliance date not specified | <i>Violation Description:</i> Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1) |
| | Not In Compliance | |
| Violation Reference - HSC - 114149, 114149.1 | | <i>Inspector Comments:</i> Observed the mechanical ventilation hood is inoperative; Must repair immediately. |

Non-critical Violations

33: Nonfood-contact surfaces clean

| | | |
|--|-------------------------------|---|
| POINTS 1 | Compliance date not specified | <i>Violation Description:</i> All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c)) |
| | Not In Compliance | |
| Violation Reference - HSC - 114115 (c) | | <i>Inspector Comments:</i> Observed the dry food storage shelves are worn; Sand/Repair as needed and seal. |

35: Equipment/Utensils - approved; installed; clean; good repair, capacity

| | | |
|--|-------------------------------|---|
| 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 | |
| Violation Reference - HSC - 114130, 114130.1, 114130 | | <i>Inspector Comments:</i> Observed the ice machine is no longer in use; Remove from the premises. |

41: Plumbing; proper backflow devices

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|--|-------------------------------|---|
| POINTS 1 | Compliance date not specified | <i>Violation Description:</i> The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269) |
| | Not In Compliance | |
| Violation Reference - HSC - 114171, 114189.1 | | <i>Inspector Comments:</i> Observed the mop sink lacks antibackflow devices; Add vacuum breakers to both faucets. |
| | | Observed the floorsink is too far from the Walk -in cooler drainage, fluid drains across the floor tiles; If the area is remodeled, the floorsink must be moved closer to the unit. |

45: Floors, walls and ceilings: built, maintained, and clean

| | | |
|--|-------------------------------|--|
| POINTS 1 | Compliance date not specified | <i>Violation Description:</i> 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)) |
| | Not In Compliance | |
| Violation Reference - HSC - 114143 (d), 114266 | | <i>Inspector Comments:</i> Observed the walls in the dry storage area are damaged; Repair as needed. |

Overall Inspection Comments



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Observed cooked chicken drops to 110-120 while being portioned, then, then held at 135: As food is consumed within four (4) hours of portioning and records are kept, this practice is permissible.

Facility is clean & Well-Kept

Note: I will Recheck the mechanical Ventilation Hood in one (1) week.