



**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 KARINA'S BAR				DATE 2/21/2013	SIGNATURE	
LOCATION 10380 CENTRAL AV, MONTCLAIR, CA 91763				REINSPECTION DATE 8/21/2013	PERMIT EXPIRATION 11/30/2013	
MAILING ADDRESS 429 CAROLINE CT, ONTARIO CA 91762				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Jose Rodriguez		
FA # FA0008944	PR # PR0005288	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: Bar with food prep	
TIME IN 4:05 PM	TIME OUT 4:55 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
93

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: Rick Marquez			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			⊗
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	1
34. Warewashing facilities: installed, maintained, used; test strips	⊗
35. Equipment/Utensils approved; installed; clean; good repair, capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	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 maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	⊗
44. Premises; personal/cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food worker cards	⊗
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

6: Adequate handwashing facilities supplied & accessible

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) <i>Inspector Comments:</i> Observed no soap or paper towels in the women's restroom. Ensure that all handwash sinks are adequately stocked at all times. Corrected.
	Not In Compliance	

34: Warewashing facilities: installed, maintained, used; test strips

POINTS 1	Compliance date not specified	<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. <i>Inspector Comments:</i> Observed no test strips for chlorine sanitizer. Obtain test strips and ensure that concentration remains at 100 ppm at all times.
	Not In Compliance	

More Information:
http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

43: Toilet facilities: properly constructed, supplied, cleaned

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276) <i>Inspector Comments:</i> Repair self-closing device on customer restroom doors. Observed not closing all the way.
	Not In Compliance	

47: Signs posted; last inspection report available

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406 <i>Inspector Comments:</i> Keep last health inspection report on site at all times. Observed missing.
	Not In Compliance	

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. This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272. <i>Inspector Comments:</i> Observed 3 missing/expired food handler cards. Obtain valid San Bernardino County food handler cards and fax to office within 14 days. Failure to do so will result in further re-inspections charged at \$122.50 per 30 minutes.
	Not In Compliance	

More Information:
http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade posted.