



**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](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>MCDONALD'S</b>				DATE <b>2/26/2013</b>	SIGNATURE 
LOCATION <b>4310 MILLS CR, ONTARIO, CA 91764</b>				REINSPECTION DATE <b>3/12/2013</b>	PERMIT EXPIRATION <b>5/31/2013</b>
MAILING ADDRESS <b>3155 E. SEDONA CT UNIT A, ONTARIO CA 91764</b>				REHS <b>Anies Kondoker</b>	
FA # <b>FA0000569</b>	PR # <b>PR0012417</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>10:23 AM</b>	TIME OUT <b>1:30 PM</b>	CONTACT <b>Not Captured</b>			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.

<b>SCORE</b>
<b>83</b>

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			<span style="color: red;">⊗</span>
1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <span style="color: red;">Data not collected</span>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span>			4	
2. Communicable disease; reporting, restrictions & exclusions				
<span style="color: green;">○</span>	N/O			2
3. No discharge from eyes, nose, and mouth				
<span style="color: green;">○</span>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
5. Hands clean and properly washed; gloves used properly				
<span style="color: green;">○</span>				2
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span>	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	<span style="color: red;">⊗</span>
8. Time as a public health control; procedures & records				
In	<span style="color: blue;">○</span>	N/A	4	2
9. Proper cooling methods				
<span style="color: green;">○</span>	N/O	N/A	4	
10. Proper cooking time & temperatures				
<span style="color: green;">○</span>	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">○</span>	N/A		2
12. Returned and reserve of food				
<span style="color: green;">○</span>			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	4	<span style="color: red;">⊗</span>
14. Food contact surfaces: clean and sanitized				
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration (ppm):				

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

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
35. Equipment/Utensils approved; installed; clean; good repair, capacity	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
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**

**5: Hands clean and properly washed; gloves used properly**

POINTS	Compliance date not specified
<b>4</b>	Complied on 2/26/2013

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf)

*Violation Description:* 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))

*Inspector Comments:* Observed employee scooped french fries with long nails and no gloves. Observed a cook handling raw beef burger patties and touched spice bottle and container of the cooked patties without washing hands.

Practice proper handwashing and gloves use at all times.

**Non-critical Violations**

**1: Demonstration of knowledge; food safety certification**

POINTS	Compliance date not specified
<b>2</b>	Not In Compliance

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food\\_Safety\\_Practices\\_Overview.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf)

*Violation Description:* 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)

*Inspector Comments:* Observed dish washing employee unable to demonstrate proper sanitizing level and contact time of the sanitizer. Observed cook line employee unable to provide cold holding temperature.

Make sure employees possess proper food safety knowledge.

**8: Time as a public health control; procedures & records**

POINTS	Compliance date not specified
<b>2</b>	Not In Compliance

*Violation Description:* When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

*Inspector Comments:* The facility is using time as a public health control practice for foods (tomato, cheese, etc). However, the employees are not using the method properly. It is now 11 am, observed clock set at 4 o'clock for cheddar cheese and 3 o'clock for the swiss cheese, tomato at 2 o'clock. Make sure when using time as a public health control method, follow all the proper procedure correctly.

**14: Food contact surfaces: clean and sanitized**

POINTS	Compliance date not specified
<b>2</b>	Not In Compliance

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

*Violation Description:* 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)

*Inspector Comments:* Observed heavy built ups in multiple soda nozzles in the customer dining area and observed sanitizer concentration in wiping cloth buckets below 50 ppm chlorine. Clean/maintain. Always maintain sanitation chlorine level at 100-200 ppm.

**25: Personal cleanliness and hair restraints**

POINTS	Compliance date not specified
<b>1</b>	Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Observed the front part of the cook's hair not properly confined by cap.



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**Non-critical Violations**

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* 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.

*More Information:*  
[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

*Inspector Comments:* Measured quat concentration at the 3-compartment sink above 400 ppm. Maintain quat sanitation level at 200ppm.

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Repair/replace chipped ice scoop.

Repair/replace torn gasket at cooler next to the prep sink and the cooler under the prep table.

Maintain all ice machine and ice spout of the soda fountain throughout the facility free of build ups.

Clean/maintain gasket inside the salad cooler.

Clean/maintain coffee machine drip trays

**40: Wiping cloths: properly used and stored**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Observed wet wiping cloths on the counter at drive through window and at the front counter by the cashier.

Maintain all wet wiping cloths/towels in proper sanitation bucket at all times.

**41: Plumbing: proper backflow devices**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Provide at least one-inch air gap at drain pipe by the mcaffee area as well as drain pipe across from the 3-compartment sink.

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

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* 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)



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**Non-critical Violations**

*Inspector Comments:* Observed fly fan at the drive through window not functioning when the window is open.

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

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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))

*Inspector Comments:* Observed debris build ups in between tiles by the 3-compartment sink and below the coffee machine at the drive through pick up window.

Replace missing wall cover near the walk-in, above the stationary rack.

RegROUT floor and maintain smooth flooring surface at all time.

**Overall Inspection Comments**

DO NOT HIDE, REMOVE, RELOCATE B LETTER GRADE POSTED BY INSPECTOR.

Failure to comply with this ordinance will result in charged inspections, office hearing or permit suspension.

Observed hot water in both women and men restroom and at the handsink in the kitchen not available in timely manner.

The facility uses tankless water heater: Brand: Takugi, T-M32.

The facility has total of 6 sinks.

Inspector will consult with a plan checker to determine if the water heater is properly sized.