



**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<br><b>MCDONALD'S</b>                            |                     |                         |      | DATE<br>3/5/2013  | SIGNATURE<br><i>Margaret M. [Signature]</i>            |
| LOCATION<br>4310 MILLS CR, ONTARIO, CA 91764                  |                     |                         |      | REINSPECTION DATE<br>8/05/2013  | PERMIT EXPIRATION<br>5/31/2013                         |
| MAILING ADDRESS<br>3155 E. SEDONA CT UNIT A, ONTARIO CA 91764 |                     |                         |      | <input type="checkbox"/> FACILITY <input checked="" type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT<br>REHS<br><b>Anies Kondoker</b> |  |
| FA #<br>FA0000569   | PR #<br>PR0012417   | SR #                    | CO # | PE<br>1621  | PROGRAM IDENTIFIER: None                               |
| TIME IN<br>3:33 PM  | TIME OUT<br>4:34 PM | CONTACT<br>Not Captured |      |   | SERVICE: 033 - Re-score Grade Inspection               |
|   |                     |                         |      |   | 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>90</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                                |
|---|---|--|-----|-----|------------------------------------|
| <span style="color: green;">○</span> In   | N/O                                     | 1. Demonstration of knowledge; food safety certification<br>Food Safety Cert Name: <span style="color: red;">Data not collected</span> |     |     | 2                                  |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES  |   |  |     |     |                                    |
| <span style="color: green;">○</span> In   |   | 2. Communicable disease; reporting, restrictions & excl  |     | 4   |                                    |
| <span style="color: green;">○</span> In   | N/O                                     | 3. No discharge from eyes, nose, and mouth   |     |     | 2                                  |
| <span style="color: green;">○</span> 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 prop   |     | 4   | <span style="color: red;">⊗</span> |
| <span style="color: green;">○</span> In   |   | 6. Adequate handwashing facilities supplied & accessib   |     |     | 2                                  |
| TIME AND TEMPERATURE RELATIONSHIPS  |   |  |     |     |                                    |
| <span style="color: green;">○</span> In   | N/O                                     | N/A  |     | 4   | 2                                  |
| In  | N/O                                     | N/A  |     | 4   | <span style="color: red;">⊗</span> |
| In  | <span style="color: blue;">○</span> N/O | N/A  |     | 4   | 2                                  |
| <span style="color: green;">○</span> In   | N/O                                     | N/A  |     | 4   |                                    |
| <span style="color: green;">○</span> In   | N/O                                     | N/A  |     | 4   |                                    |
| PROTECTION FROM CONTAMINATION   |   |  |     |     |                                    |
| In  | <span style="color: blue;">○</span> N/O | N/A  |     |     | 2                                  |
| <span style="color: green;">○</span> In   |   | 13. Food in good condition, safe and unadulterated   |     | 4   | 2                                  |
| In  | N/O                                     | N/A  |     | 4   | <span style="color: red;">⊗</span> |
| <b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b> |   |  |     |     |                                    |

| FOOD FROM APPROVED SOURCES              |     |   | COS | MAJ | OUT |
|---|-----|---|-----|-----|-----|
| <span style="color: green;">○</span> In |     | 15. Food obtained from approved source        |     | 4   |     |
| In                                      | N/O | <span style="color: blue;">○</span> N/A       |     |     | 2   |
| In                                      | N/O | <span style="color: blue;">○</span> N/A       |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES    |     |   |     |     |     |
| In                                      |     | <span style="color: blue;">○</span> N/A       |     |     | 2   |
| CONSUMER ADVISORY                       |     |   |     |     |     |
| In                                      | N/O | <span style="color: blue;">○</span> N/A       |     |     | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS          |     |   |     |     |     |
| In                                      |     | <span style="color: blue;">○</span> N/A       |     | 4   |     |
| WATER/HOT WATER                         |     |   |     |     |     |
| <span style="color: green;">○</span> In |     | 21. Hot and cold water available<br>_____Temp |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                   |     |   |     |     |     |
| <span style="color: green;">○</span> In |     | 22. Sewage and wastewater properly disposed   |     | 4   | 2   |
| VERMIN                                  |     |   |     |     |     |
| <span style="color: green;">○</span> 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, 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 | <span style="color: red;">⊗</span> |
| 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                        | <span style="color: red;">⊗</span> |
| 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 | <span style="color: red;">⊗</span> |
| 46. No unapproved private homes/living or sleeping qu    | 1                                  |
| SIGNS REQUIREMENTS                                       |                                    |
| 47. Signs posted; last inspection report available       | <span style="color: red;">⊗</span> |
| 48. Food worker cards                                    | 2                                  |
| COMPLIANCE & ENFORCEMENT                                 |                                    |
| 49. Permits Available                                    |                                    |
| 50. Restrooms Required                                   |                                    |
| 51. Plan Review  |                                    |
| 52. VC&D   |                                    |
| 53. Impoundment  |                                    |
| 54. Permit Suspension                                    |                                    |



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<br><b>MCDONALD'S</b>           | DATE<br>3/5/2013       | SIGNATURE<br> |
| LOCATION<br>4310 MILLS CR, ONTARIO, CA 91764 | REHS<br>Anies Kondoker |               |

**Non-critical Violations**

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

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance

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 an employee with artificial nails handling crushed Oreos without wearing gloves.  
When nail polish, artificial nails or rings (other than plain wedding band) are worn, employees shall put the gloves on before handling food.

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

**POINTS**  
**2**  
Compliance date not specified  
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:* Repeat violation.  
This facility uses time as public health control for cheeses, sliced tomatoes and other condiments for hamburger. However, the employees do not follow the time control procedures.  
At about 3:45 pm the time control clocks for tomatoes and cheeses were pointing at 6:30. The holding times for these foods are 2 hrs.  
Make sure that the employees properly follow the procedures.

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

**POINTS**  
**2**  
Compliance date not specified  
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:* Repeat violation.  
Observed grime build-up on some soda nozzles in dining area.

Measured chlorine solution in sanitizer bucket by the handsink at 50 ppm.  
Maintain chlorine solution at 100-200 ppm. Replace solution as needed.

**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:* Repeat violation.  
Repair/replace torn gaskets in cheese refrigerator and in the refrigerator under prep table.

Observed grime build-up on creamer and coffee dispensers.

Observed mold inside ice machine.

Observed dust build-up on racks in walk-in. Maintain clean.

Observed dust build-up on fan guard in walk-in.

**41: Plumbing; proper backflow devices**

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



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<br><b>MCDONALD'S</b>                  | DATE<br><b>3/5/2013</b>       | SIGNATURE<br><i>Anies Kondoker</i> |
| LOCATION<br><b>4310 MILLS CR, ONTARIO, CA 91764</b> | REHS<br><b>Anies Kondoker</b> |                                    |

**Non-critical Violations**

*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:* Repeat violation.  
 Observed no air gap between drain pipe of McCafe machine and rim of floor sink and between drain pipe under ice bin and rim of floor sink/  
 Provide a min. of 1" air gap.

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

|               |                               |
|---------------|-------------------------------|
| <b>POINTS</b> | Compliance date not specified |
| <b>1</b>      | 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:* Repeat violation.  
 Observed grime and water build-up in between the tiles at the coffee station and at the 3-compartment sink area.

Observed grease build-up on floor under the grill.

**47: Signs posted; last inspection report available**

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

*Violation Description:* 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

*Inspector Comments:* Observed B letter grade posted by inspector on the main door has been removed. It is the facility's responsibility to maintain the letter grade at the place where it's posted by the inspector. If it is missing, the facility shall call the health dept for replacement.

**Overall Inspection Comments**

- Observed an open cup of soda on top of a freezer behind a small cooking equipment.
- Store all personal items in a designated place, away from food/food contact surfaces.