



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 <b>LAS CASCADAS</b>				DATE 3/27/2013	SIGNATURE <i>Robert A. Sundry</i>	
LOCATION 4200 CHINO HILLS PKWY 100A, CHINO HILLS, CA 91709				REINSPECTION DATE 9/27/2013	PERMIT EXPIRATION 11/30/2013	
MAILING ADDRESS 4200 CHINO HILLS PKWY 100A, CHINO HILLS, CA 91709				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS <b>Tin Nguyen</b>		
FA # FA0004108	PR # PR0004458	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: <b>Retail-Food</b>	
TIME IN 10:48 AM	TIME OUT 1:39 PM	CONTACT Not Captured			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.

**SCORE**  
**83**

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: <span style="color: red;">Data not collected</span>			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & excl		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 prop		⊗	2
In		6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In				4	2
In	N/O	N/A		4	2
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				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	⊗
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	⊗

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	⊗
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	⊗
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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FACILITY NAME <b>LAS CASCADAS</b>	DATE <b>3/27/2013</b>	SIGNATURE <i>Robert A. Suirby</i>
LOCATION <b>4200 CHINO HILLS PKWY 100A, CHINO HILLS, CA 91709</b>	REHS <b>Tin Nguyen</b>	

**Critical Violations**

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

POINTS  
**4**

Compliance date not specified  
Not In Compliance

*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 rinsing hands at handwash sink, without using soap, then returning to cut raw meat at prep's line. Ensure employee properly wash hands with soap and warm water to prevent possible contamination of food products.

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)

**Non-critical Violations**

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

POINTS  
**2**

Compliance date not specified  
Not In Compliance

*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 employee unable to demonstrate proper knowledge of the following:

- Reheating temperature
- Cold/hot holding temperatures
- Internal cooking temperatures

Ensure employee is able to demonstrate proper knowledge of reheating temperature, cold/hot holding temperatures, and internal cooking temperatures.

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)

**6: Adequate handwashing facilities supplied & accessible**

POINTS  
**2**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Observed hand towel dispenser empty at handwash sink at dishwash area. Ensure hand towel dispenser is properly stocked at all times for proper handwash and hand dry.

**7: Proper hot and cold holding temperatures**

POINTS  
**2**

Compliance date not specified  
Not In Compliance

*Violation Description:* Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a))

*Inspector Comments:* Observed cheeses, tomatoes, and guacamole held at 44°F - 48°F in reach-in cooler at cook's line. Ensure all potentially hazardous foods are held at 41°F or below at all times for proper cold-holding.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf)

**11: Proper reheating procedures for hot holding**

POINTS  
**2**

Compliance date not specified  
Not In Compliance

*Violation Description:* Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165°F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.



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**Non-critical Violations**

*Inspector Comments:* Observed a container of rice held at 125°F on steam table. Per operator foods are reheated on stove before transferring to steam table. Ensure all foods are reheated to at least 165°F for 15 seconds.

NOTE:

-Employee was unable to demonstrate proper knowledge of reheating temperature.

**27: Food separated and protected**

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

*Violation Description:* All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

*Inspector Comments:* Observed raw food items, such as fish and eggs stored on top of ready to eat foods inside walk-in freezer. Ensure raw foods are stored below ready to eat foods to prevent possible contamination of food products.

**32: Food properly labeled & honestly presented**

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

*Violation Description:* Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

*Inspector Comments:* Observed several unlabeled bottles of liquids used to store oil/water at cook's line. Ensure all food products are labeled for proper identification.

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

POINTS	Compliance date not specified
<b>1</b>	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:*

-Observed excessive old food debris on racks inside reach-in cooler at cook's line. Clean/maintain to prevent possible overhead contamination of food products.

-Observed excessive grime build-up on ice panel inside ice machine. Clean/maintain to prevent possible contamination of food products.

-Observed excessive grease build-up on probe thermometer. Clean/sanitize after every use to prevent possible contamination of food products.

-Observed cold-holding unit (near flat grill) at cook's line holding cold foods above 41°F. Repair/replace unit for proper cold-holding

**38: Adequate ventilation and lighting; designated area**

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

*Violation Description:* 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)



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**Non-critical Violations**

*Inspector Comments:*

-Observed gaps between air filters on hood systems at cook's. Ensure that correct size of air filters is placed to allow proper air flow.

**43: Toilet facilities: properly constructed, supplied, cleaned**

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

*Violation Description:* 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)

*Inspector Comments:* Observed toilet paper stored outside of dispenser in men/women's restroom. Ensure toilet paper is properly installed in dispenser at all times.

**Overall Inspection Comments**

"B" grade posted.

DO NOT REMOVE, RELOCATE, OR HIDE LETTER GRADE. NON-COMPLIANCE WILL RESULT IN FUTURE CHARGED INSPECTIONS AT \$245.00/HOUR.

Provided to operator the following:

- Cooling sheet
- Re-score sheet