



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME IRON HOG RESTAURANT & SALOON				DATE 4/15/2013	SIGNATURE
LOCATION 20848 NATIONAL TRAILS HWY, ORO GRANDE, CA 92368				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 20848 NATIONAL TRAILS HWY, ORO GRANDE, CA 92368				REHS John Ramos	
FA # FA0006651	PR # Not Specified	SR # Not Specified	CO # CO0044567	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 4:32 PM	TIME OUT 4:46 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)

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. 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

Inspection Violations

An inspection has been conducted on this date in response to a Complaint

1. Complaint Inspection

Compliance Date not Specified

Violation Description: A complaint report has been received by Environmental Health.

Not In Compliance

Inspector Comments: Complaint alleges that the facility is unsanitary, moldy produce reused, and rats in the walk-in.

Violation Reference: HSC

Complaint inspection based upon regular facility inspection of April 12, 2013.

Observed evidence of mice having been inside the structure, but none were observed inside, and not in critical areas.

Violations or Observations without a specified degree

2. No rodents, insects, birds, or animals

Compliance Date not Specified

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

Not In Compliance

Violation Reference: HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed mouse droppings in the dry storage area, behind the ice machine, and inside the walk-in beer cooler.

Carefully clean up the droppings and continue mouse control efforts. Also directed owner to clean leaf litter and other items away from the structure near the back door. This was complied with.

3. Premises: personal/cleaning items; vermin-proofing

Compliance Date not Specified

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)

Not In Compliance

Violation Reference: HSC - 114067 (j), 114123

Inspector Comments: Observed gap under the rear door.

Close gap to prevent vermin entry.

Corrected.

Overall Inspection Comments

CONTINUES...



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Complaint investigated.

Verified the existence of mice and directed the operator to continue rodent control efforts and to clean areas that may attract mice. Did not verify that moldy food was cleaned off and served.

Issues with mice and sanitation were dealt with during a recent routine inspection on April 12, 2013.

Case Close.