



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME CHELA'S RESTAURANT					DATE 7/16/2013	SIGNATURE <i>Arnold Amesa</i>	
LOCATION 507 S MT VERNON AV C, SAN BERNARDINO, CA 92410					REINSPECTION DATE 12/16/2013	PERMIT EXPIRATION 3/31/2014	
MAILING ADDRESS 507 S MT VERNON AV C, SAN BERNARDINO, CA 92410					REHS Marilyn Krichbaum		
FA # FA0010205	PR # PR0000161	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None SERVICE: 033 - Re-score Grade Inspection RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required		
TIME IN 3:35 PM	TIME OUT 5:00 PM	CONTACT Not Captured					

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 90

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification				⊗
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			4	2
In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record			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

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			4 2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed			4 2
VERMIN						
In			23. No rodents, insects, birds, or animals			4 ⊗

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	⊗
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	⊗
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	1
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	1
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	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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Observed refried beans at 55F, mashed potatoes at 73F in the top part of prep refrigerator. Observed food temperature of 46F in the bottom of this unit. Potentially hazardous food must be kept at or below 41F. Cease double panning food containers. Use deep stainless steel pans. Observed that the container of potatoes was overfilled. Cease overfilling containers. Repair/replace refrigerator. If refrigerator cannot be repaired, start budgeting for a replacement.
	Complied on 7/16/2013	

Observed salsa at 55F in the defied refrigerator. Salsa must be kept at or below 41F. This refrigerator is designed for bottled drinks only. Store phf foods in another refrigerator.

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

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed no manager's food safety certificate. Obtain certificate.
	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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified	Inspector Comments: Observed rodent droppins in front cabinet, back soda machine area. Immediately clean up droppings. Clean up droppings daily. Observed traps. Install more traps. Facility has monthly pest control service, Bugs Away. Observed receipt. Continue efforts till infestation is eliminated.
	Not In Compliance	

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)

25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS 1	Compliance date not specified	Inspector Comments: Observed owner with no hair confinement. All employees must have some type of hair confinement.
	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)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified	Inspector Comments: Observed a package of meat defrosting in three compartment sink. Observed no water running over the product. Observed dishes in the sink. Defrost under cold running water or in a refrigerator, start cooking it or use a microwave.
	Not In Compliance	

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Proper_Defrosting_Enq_Spn_11_29_11.pdf



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: 5 lbs potatoes, 8 oz salsa, 8 oz refried beans.
	Not In Compliance	

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

No summary comments have been made for this inspection.