



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

(800) 442-2283

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>COUNTRY SUITES BY AYRES</b>				DATE <b>7/24/2013</b>	SIGNATURE 
LOCATION <b>1945 E HOLT BL, ONTARIO, CA 91764</b>				REINSPECTION DATE <b>12/24/2013</b>	PERMIT EXPIRATION <b>12/31/2013</b>
MAILING ADDRESS <b>1945 E HOLT BL, ONTARIO, CA 91764</b>				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS <b>Sierra Clayborn</b>	
FA # <b>FA0002473</b>	PR # <b>PR0009863</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1622</b>	PROGRAM IDENTIFIER: None
TIME IN <b>10:24 AM</b>	TIME OUT <b>10:56 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: 003 - Inspection - Follow Up Inspection
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

**RETAIL FOOD PROTECTION - PUBLIC EATING PL (100-UP SEATS)**

**16K994 Reinspection**

Compliance Date: Not Specified  
 Not In Compliance  
 Violation Reference - HSC

**Inspector Comments:** Re-inspection required to seek compliance for properly functioning refrigeration.

**Violation Description:** Reinspection conducted at this time to determine compliance from prior inspection.

**16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity**

Compliance Date: Not Specified  
 Not In Compliance

**Inspector Comments:** During routine inspection, observed main walk in refrigerator in disrepair, maintaining all food between 45-49 F.

Violation Reference - HSC - 114130, 114130.1, 114130

**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)

**Overall Inspection Comments**

Observed a brand new refrigeration unit installed.  
 Management stated that magnets for gaskets of refrigerator display doors had been ordered.  
 Measured temperatures inside of walk in ranging from 37-40 F.

Ensure to maintain refrigeration in good condition to keep food protected from bacterial growth at 41 F or below.

Observed reorganization of reach in refrigerators at prep's line to meet protection from the possibility of contamination.  
 REMEMBER chicken's kill temp is 165 F, therefore it should be the lowest thing on the shelf.

**Photo Attachments:**  
 No Photo Attachments