



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

|   |                      |                         |      |   |   |  |
|---|----------------------|-------------------------|------|---|---|--|
| FACILITY NAME<br><b>LOS JALAPENOS 3</b>                       |                      |                         |      | DATE<br>9/26/2013   | SIGNATURE<br><i>[Signature]</i>                                 |  |
| LOCATION<br>710 N ARCHIBALD AV B, ONTARIO, CA 91764           |                      |                         |      | REINSPECTION DATE<br>3/26/2014  | PERMIT EXPIRATION<br>1/31/2014                                  |  |
| MAILING ADDRESS<br>710 N ARCHIBALD AV STE B, ONTARIO CA 91764 |                      |                         |      | REHS<br><b>Anies Kondoker</b>   |   |  |
| FA #<br>FA0014509   | PR #<br>PR0019170    | SR #                    | CO # | PE<br>1621  | PROGRAM IDENTIFIER: None<br>SERVICE: 001 - Inspection - Routine |  |
| TIME IN<br>8:49 AM  | TIME OUT<br>10:03 AM | CONTACT<br>Not Captured |      | RESULT: 03 - Corrective Action / No Follow up Required<br>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 95**

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;">In</span> | N/O | 1. Demonstration of knowledge; food safety certification |     |     | 2   |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES  |     |  |     |     |     |
| <span style="color: green;">In</span> |     | 2. Communicable disease; reporting, restrictions & excl  |     | 4   |     |
| <span style="color: green;">In</span> | N/O | 3. No discharge from eyes, nose, and mouth               |     |     | 2   |
| <span style="color: green;">In</span> | N/O | 4. Proper eating, tasting, drinking or tobacco use       |     |     | 2   |
| PREVENTING CONTAMINATION BY HANDS     |     |  |     |     |     |
| <span style="color: green;">In</span> | N/O | 5. Hands clean and properly washed; gloves used prop     |     | 4   | 2   |
| <span style="color: green;">In</span> |     | 6. Adequate handwashing facilities supplied & accessib   |     |     | 2   |
| TIME AND TEMPERATURE RELATIONSHIPS    |     |  |     |     |     |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2   |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2   |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2   |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2   |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2   |
| PROTECTION FROM CONTAMINATION         |     |  |     |     |     |
| <span style="color: green;">In</span> | N/O | N/A  |     |     | 2   |
| <span style="color: green;">In</span> |     | 13. Food in good condition, safe and unadulterated       |     | 4   | 2   |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES            |     |   | COS | MAJ | OUT   |
|---------------------------------------|-----|---|-----|-----|---|
| <span style="color: green;">In</span> |     | 15. Food obtained from approved source      |     | 4   |   |
| <span style="color: green;">In</span> | N/O | N/A   |     |     | 2   |
| <span style="color: green;">In</span> | N/O | N/A   |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES  |     |   |     |     |   |
| <span style="color: green;">In</span> |     | N/A   |     |     | 2   |
| CONSUMER ADVISORY                     |     |   |     |     |   |
| <span style="color: green;">In</span> | N/O | N/A   |     |     | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS        |     |   |     |     |   |
| <span style="color: green;">In</span> |     | N/A   |     | 4   |   |
| WATER/HOT WATER                       |     |   |     |     |   |
| <span style="color: green;">In</span> |     | 21. Hot and cold water available            |     | 4   | <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">OUT</span> |
| LIQUID WASTE DISPOSAL                 |     |   |     |     |   |
| <span style="color: green;">In</span> |     | 22. Sewage and wastewater properly disposed |     | 4   | 2   |
| VERMIN                                |     |   |     |     |   |
| <span style="color: green;">In</span> |     | 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 | 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                       | <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">OUT</span> |
| 40. Wiping cloths: properly used and stored                  | <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">OUT</span> |
| PHYSICAL FACILITIES  |   |
| 41. Plumbing: proper backflow devices                        | <span style="border: 1px solid red; border-radius: 50%; padding: 2px;">OUT</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 | 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                                    |     |



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

|  |                          |                                    |
|--|--------------------------|------------------------------------|
| FACILITY NAME<br><b>LOS JALAPENOS 3</b>                    | DATE<br><b>9/26/2013</b> | SIGNATURE<br><i>Anies Kondoker</i> |
| LOCATION<br><b>710 N ARCHIBALD AV B, ONTARIO, CA 91764</b> |                          | REHS<br><b>Anies Kondoker</b>      |

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed no hot water in men restroom. Corrected on site. The owner open the hot water faucet.  
 Ensure that both hot and cold water is available at handsinks at all times.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed a broken thermometer inside prep refrigerator next to steam table.  
 Ensure that all refrigerators have accurate thermometers.

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Measured 0 ppm chlorine solution in a sanitizer bucket under steam table.  
 Employees shall use test strip to measure chlorine solution at 100 ppm. Replace solution as needed.

Observed several wiping cloths on counters.  
 Store multi use wiping cloths in sanitizer solution between each use. Corrected.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed no air gap between drain pipe of ice machine and rim of floor sink.  
 Provide a min. of 1" air gap. Corrected on site.

**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)

**Overall Inspection Comments**

No summary comments have been made for this inspection.