



**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 CAMILLE'S SIDE WALK CAFE | | | | DATE 9/27/2013 | SIGNATURE <i>[Signature]</i> |
| LOCATION 4105 INLAND EMPIRE, ONTARIO, CA 91764 | | | | REINSPECTION DATE 10/28/2013 | PERMIT EXPIRATION 10/31/2013 |
| MAILING ADDRESS 5405 ALTON PKWY STE A, IRVINE CA 92504 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Anies Kondoker | |
| FA # FA0016544 | PR # PR0022071 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: None |
| TIME IN 11:07 AM | TIME OUT 12:36 PM | CONTACT Not Captured | | SERVICE: 001 - Inspection - Routine | |
| | | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | | ACTION: 03 - Reinspection 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 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 | | | ⊗ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | N/O | N/A | | | 2 |
| In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |

| 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 | | 4 | ⊗ |
| LIQUID WASTE DISPOSAL | | | | | |
| In | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| In | | 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 | ⊗ |
| 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 | ⊗ |
| 48. Food worker cards | ⊗ |
| 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 CAMILLE'S SIDE WALK CAFE | DATE 9/27/2013 | SIGNATURE <i>Anies Kondoker</i> |
| LOCATION 4105 INLAND EMPIRE , ONTARIO, CA 91764 | REHS Anies Kondoker | |

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Repeat violation. Observed no food manager's certification. Inspector spoke to the owner, Duane Decker, who stated that Monica, the manager, will get the certificate. Observed enrollment to a manager's certification class for Mr. Decker dated 4/30/13. Mr. Decker has not taken the test. Provide proof of enrollment to a manager's certification class for Monica within 30 days to avoid a charged inspection at min. \$122.50. |
| | 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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed no paper towels and soap in dispensers at prep kitchen hand sink and no paper towels in dispenser at front hand sink. Observed prep kitchen hand sink blocked by a large garbage can. Provide adequate supplies of soap and paper towels in dispensers at hand sinks and maintain all hand sinks clear and accessible at all times. |
| | 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)

21. HOT AND COLD WATER AVAILABLE

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Measured water temperature at premix faucet in women restroom at 78 F. Provide water at 100 - 108 F to all premix faucets at hand sinks. |
| | Not In Compliance | |

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 | Inspector Comments: Observed no probe thermometer designated to measure food temperatures. Provide an accurate, wide rang (0 - 220 F) probe thermometer. |
| | Not In Compliance | |

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>

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

| | | |
|---------------------------|-------------------------------|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed no copy of the most recent inspection report available on site. The most recent inspection report shall be available on site. |
| | Not In Compliance | |

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406



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48. FOOD WORKER CERTIFICATION

| | | |
|--------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed 6 expired/missing/invalid food handler cards. Only San Bernardino County food handler cards are valid. Fax the completed missing food handler card sheet to 909-387-4272 by 10/10/13 to avoid charged inspection at min. \$122.50. |
| | Not In Compliance | |

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

Re-inspection on food manager's certification is scheduled on or after 10/28/13.