



**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 HERITAGE VILLAGE SHELL | | | | DATE 10/11/2013 | SIGNATURE <i>Chris Nwadike</i> |
| LOCATION 7330 CHERRY AV, FONTANA, CA 92336 | | | | REINSPECTION DATE 4/11/2014 | PERMIT EXPIRATION 4/30/2014 |
| MAILING ADDRESS 7330 CHERRY AV, FONTANA, CA 92336 | | | | <input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Chris Nwadike | |
| FA # FA0011304 | PR # PR0002949 | SR # | CO # | PE 1620 | PROGRAM IDENTIFIER: Picante Mexican Food SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required |
| TIME IN 1:20 PM | TIME OUT 2:45 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
- 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 |
|---|---|--|---|--------------------------------------|------------------------------------|--------------------------------------|
| ○ In | N/O | 1. Demonstration of knowledge; food safety certification | | | | 2 |
| 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 | 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 | ⊗ |
| 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 | ⊗ |
| 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 | ⊗ |
| 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 | 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 the temperature of food items (various wrapped meat) in the reach-in refrigerator at 46°F. Maintain cold food temperatures at 41°F or below. Keep all cold foods inside the standing refrigerator until the reach-in refrigeration temperature has been reduced to 41°F or below. The operator on duty transferred all the meat into the standing refrigerator. |
| | Complied on 10/11/2013 | |

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

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Employees' drinks were observed on prep tables. Provide a designated space for employee items Ensure that employees do not eat or drink in food preparation areas/kitchen. |
| | Not In Compliance | |

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|-------------------------------|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed open foods in the standing freezer. Ensure that all stored foods are properly covered at all times. |
| | Not In Compliance | |

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed a standing freezer meant for household use being used to store food in this facility. Immediately remove the standing freezer from the facility. Observed heavy dirt and dust build-up on the air vents inside the standing refrigerators. Provide thorough and regular cleaning to the air vents. |
| | Not In Compliance | |

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed wet wiping cloths on prep tables. Store wet wiping cloths in sanitizing solution or in other approved storage. |
| | Not In Compliance | |

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)



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

| | | |
|-------------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: The last inspection report was not observed on site at time of inspection. Maintain a copy of the current inspection report on site at all times. |
| | 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

Overall Inspection Comments

No summary comments have been made for this inspection.