County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: VIOLA'S DELI			DATE: 12/17/2013	SIGNATURE
LOCATION: 17715 ARROW BL, FONTANA, CA 92335				REINSPECTION DATE: 5/17/2014 / PERMIT EXPIRATION: 7/31/2014
MAILING ADDRESS: 17715 ARROW BL, FONTANA CA 92335	☐FACILITY ☐OWNER ☑ACCOUNT			REHS: Chris Nwadike
FA #: FA0002458	PR #: PR0002759	SR #: Not Specified	CO #: Not Specified	PE: 1620
TIME IN: 11:01 AM	TIME OUT: 12:14 PM	CONTACT: Not Captured		PROGRAM IDENTIFIER: None SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

16K004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Employee was observed eating and drinking in food prep area.
Ensure that employees do not eat or drink in food preparation areas/kitchen.
Corrected during inspection.

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)

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed perishable food (ham and beef) temperature in the service line cooling system at 45*F.
Ensure that all food in service line refrigerators are maintained at or below 41*F at all times.
The operator added ice to bring the temperature to below 42*F during inspection.

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

16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed no sanitizing solution readily available for use in wiping food contact surfaces.
Ensure that all food contact surfaces are cleaned and sanitized.
Store wiping cloths in sanitizing solution in buckets prior to and after each use.
Corrected during inspection.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed slime buildup on the inside cover of the ice machine.
Provide thorough and regular cleaning.

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

No summary comments have been made for this inspection.

Photo Attachments:

No Photo Attachments