



**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 LAS CASCADAS				DATE 2/27/2014	SIGNATURE 	
LOCATION 4200 CHINO HILLS PKWY 100A, CHINO HILLS, CA 91709				REINSPECTION DATE 3/13/2014	PERMIT EXPIRATION 11/30/2013	
MAILING ADDRESS 4200 CHINO HILLS PKWY 100A, CHINO HILLS, CA 91709				REHS Tin Nguyen		
FA # FA0004108	PR # PR0004458	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: Retail-Food	
TIME IN 11:00 AM	TIME OUT 2:00 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 91

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		4	⊗ 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	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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
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	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	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	



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Not In Compliance

Inspector Comments:

-Observed dishwasher dispensing chlorine at 0 ppm. Repair dishwasher to dispense chlorine at 50 ppm for proper sanitizing.

NOTE:

- Facility is to wash dishes at three compartment sink (wash, rinse, and sanitize), until dishwasher is repaired.
- Observed a crate with washed items inside dishwasher upon opening.
- Dishwasher was ran three cycles, but chlorine sanitizer was still dispensed at 0 ppm.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments:

- Observed a container of sliced tomato held at 46°F inside refrigerator at server area.
- Observed a container of shredded cheese held at 51°F inside refrigerator at server area.

-Per operator, tomato and shredded cheese was just transferred from walk-in cooler to refrigerator for cold-holding.

-Observed a bucket of tomato sauce held at 46°F inside refrigerator at tortilla area. Per operator, tomato sauce has been in refrigerator for awhile.

Ensure all potentially hazardous foods are held at 41°F or below at all times for proper cold-holding.

Corrective action:

-Operator transferred containers with shredded cheese and sliced tomatoes onto ice for proper cold-holding.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed excessive dust build-up on fanguards inside walk-in cooler. Clean/maintain.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: -Observed chlorine sanitizer above 200 ppm in sanitizer bucket at cook's line. Use test strips to properly measure sanitizer level between 100 ppm - 200 ppm for chlorine. NOTE: -Observed chlorine sanitizer level at 0 ppm in three compartment sink at bar area. Ensure sanitizer level is maintained between 100 ppm - 200 ppm for chlorine.
	Not In Compliance	

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

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

POINTS 1	Compliance date not specified	Inspector Comments: -Observed refrigerator holding tomato sauce at 46°F at tortilla area. -Observed refrigerator hold tomato and shredded cheese at 46°F - 51°F at server area. Repair/replace refrigerator units to properly hold foods at 41°F or below at all times for proper cold-holding. -Observed lipstick stains on a couple of wine/cocktail glasses held on rack at bartender area. Clean/maintain. -Observed dishwasher dispensing chlorine at 0 ppm. Repair/replace dishwasher to properly dispense chlorine at 50 ppm for proper sanitizing. NOTE: -Will return in 3-5 days to follow-up on repairs made for refrigerator units at server area and tortilla area. Non-compliance may result in future charged inspection at \$245.00 per hour. -Observed non-working hand paper towel dispenser in men/women's restroom. Repair/replace dispenser to properly hold hand paper towels for proper hand wash.
	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)

Overall Inspection Comments

"A" grade posted.

- NOTE:
- Observed drain lines of the three compartment sink and beer dispenser, without an air gap type separation at floor sink. Ensure gap between pipes and floor sink are at least one inch apart to prevent possible back-flow contamination.
 - Observed splash guard missing between fryer and stove at cook's line. Provide splash guard to fryer to prevent possible splash of oil during cooking.
 - Observed door/guard/panel missing on fryer unit at cook's line. Provide door/guard/panel to fryer.