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

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: THE BUCKET CRABS & CRAWFISH		DATE: 3/25/2014	SIGNATURE	
LOCATION: 612 N EUCLID AV, ONTARIO, CA 91762			REINSPECTION DATE: 4/08/2014	PERMIT EXPIRATION: 10/31/2014
MAILING ADDRESS: 612 N EUCLID AV, ONTARIO CA 91762	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Chaz Harrison	
FA #: FA0009858	PR #: PR0009163	SR #:	CO #:	PE: 1621
TIME IN: 3:02 PM	TIME OUT: 4:23 PM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: Business Hours 3p-10p
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.

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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

						COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE								
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 reservice 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

				COS	MAJ	OUT
FOOD FROM APPROVED SOURCES						
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	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	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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ CRITICAL ⚠

POINTS 4

Compliance date not specified

Complied on 3/25/2014

Inspector Comments: Observed employees switching from food prep task then applying gloves and handling food without washing hands. Ensure employees wash hands before applying gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed personal drinks and eating item stored on an active prep table. Ensure to not store personal drink items on an active food prep table, store personal drink items in a location where possible contamination of food can not occur.

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed no paper towels at handwashing station in. Ensure hand washing station is accessible and fully supplied with soap and paper towels at all times.

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)

48. FOOD WORKER CERTIFICATION

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed employees without valid food handler certificate. Ensure all employees have valid food handler certificates.
Provide valid food handlers certificates within the next 14 days or else a re-inspection will be charged at $122.50 per 30 minutes.
FAX food handlers certificate form to San Bernardino County department of environmental health within the next 14 days to meet 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/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

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"A" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.
Our food worker Training Certification is now available online! Get your County approved food worker card at http://www.sbcfoodworker.com

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of $245

Ensure to always use gloves when using hands to handle ready to eat foods. Discontinue that practice of using bare hands to handle food.

Food handler certificate information left. Fax certificates within 14 days to DEHS
If you fail to provide proof of food handler certification within this 14 day time period, an inspector will make an unannounced billable(minimum of 1 hour at the current hourly rate) re-inspection.