



**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 DCH ROASTER					DATE 4/22/2014	SIGNATURE 	
LOCATION 17284 SLOVER AV, FONTANA, CA 92337					REINSPECTION DATE 5/06/2014	PERMIT EXPIRATION 8/31/2014	
MAILING ADDRESS 6760 CENTRAL AV STE A, RIVERSIDE CA 92504					REHS Amanda Gaspard		
FA # FA0018456	PR # PR0024510	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine		
TIME IN 9:51 AM	TIME OUT 11:33 AM	CONTACT Not Captured		RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed			

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	⊗
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			⊗ 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	⊗
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	⊗
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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21. HOT AND COLD WATER AVAILABLE **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
Not In Compliance

Inspector Comments: Observed that the hottest water in the permitted food facility was 96F at the handwashing sink and 96F at the 3-compartment warewashing sink. These are the only two sinks in the permitted food facility.

By the end of the inspection, water at the handwashing sink in the food facility had dropped to 88F, and water at the warewashing sink had dropped to 91F.

Ensure that warm water can be provided at 100F or above at the handwashing sink, and at 100F or above at the warewashing sink.

Ensure that at least one sink in the permitted food facility can provide hot water (120F or above).

Facility is being closed due to lack of warm water (defined as 100F). Provided operator and owner with contact information, to call inspector when warm water is available at facility. Operator and owner are working in conjunction with Kaiser facility personnel / maintenance to fix water problem.

(Note: the restrooms are located in the Kaiser building, but are not part of the permitted food facility. Observed that water at the handwashing sinks in the restroom did not reach 100F either.)

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
Complied on 4/22/2014

Inspector Comments: Observed the following cold holding violations:

- 1) String cheese holding between 48F and 50F in the upright reach-in refrigerator in the back storeroom (took multiple temperatures, measuring 48F, 49F, and 50F). Operator moved the string cheese to the upright reach-in refrigerator in the front customer self-service area.
- 2) Half and half creamer holding at 54F in a thermos in the front customer self-service area. The operator voluntarily discarded the creamer. See VC&D.
- 3) Non-dairy creamer holding at 72F in a thermos in the front customer self-service area. [Note: the carton of non-dairy creamer stated that it is perishable, must be refrigerated, and contains milk.] The operator voluntarily discarded the creamer. See VC&D.

Maintain food in cold holding at 41F or below.

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

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed an unlabeled container of drink mix (mocha).

Ensure to label all containers with the common name of the food, except items that are readily identifiable like pasta.

(Note: the label on the container of IBM drink mix was worn down so that it was illegible. Operator told inspector what the label says. Re-label IBM drink mix container so that label is legible.)

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified	Inspector Comments: Observed that a metal probe thermometer (for measuring potentially hazardous food items) was not readily available on site. Obtain a metal probe thermometer, so that temperatures of potentially hazardous food items can be measured.
	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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed chlorine levels at 10 (ten) ppm in sanitizer bucket. Maintain chlorine level at 100 ppm in sanitizer buckets.
	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)

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: The operator voluntarily discarded the following items: 1) Approximately four (4) ounces of non-dairy creamer. 2) Approximately ten (10) ounces of half and half creamer.
	Not In Compliance	

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

"A" grade card posted.

Facility is closed until warm water (100F or above) can be provided at the handwashing sink and 3-compartment warewashing sink. Operator/owner will telephone inspector once warm water is available in the facility, and inspector will conduct a re-inspection to determine compliance with water temperature requirements.