



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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(800) 442-2283

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|--|------------------------------|--------------------------------|--------------------------|--|--|
| FACILITY NAME CHULA LINDA MEXICAN | | | | DATE 11/14/2014 | SIGNATURE <i>Signature obtained on paper copy</i> |
| LOCATION 1024 E 4TH ST, ONTARIO, CA 91764 | | | | REINSPECTION DATE Not Specified | PERMIT EXPIRATION |
| MAILING ADDRESS 1024 E 4TH ST, ONTARIO, CA 91764 | | | | REHS Nicole Walker | |
| FA # FA0009763 | PR # Not Specified | SR # Not Specified | CO # CO0049432 | PE 1621 | PROGRAM IDENTIFIER: None |
| TIME IN 5:30 PM | TIME OUT 8:15 PM | CONTACT Not Captured | | | SERVICE: 004 - COMPLAINT - INITIAL |
| | | | | RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR | |
| | | | | ACTION: 03 - REINSPECTION REQUIRED | |

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

No Violations Cited

Overall Inspection Comments

This Department received a compliant stating (that there is) cooking and selling of tacos outside on Thursday, Friday and Saturday from 5:30-6 pm (at Chula Linda Mexican Restaurant).

At time of inspection:

- Observed cooking equipment at time of inspection. Observed a flat grill with open exposure (open- air).
- Observed buffet line of food which included taco toppings.
- Observed topping (onions, salsa, etc.) resting on a table top unprotected in an ice bath.
- Observed staff setting up flat grill and preparing to plug into electrical outlet.

Per health permit, a flat grill is not approved as a barbecue. Barbecue requires approved equipment and shall meet codes: health and safety codes outlined by the City of Ontario, Code Enforcement, Ontario Fire Department, San Bernardino County code, Department of Public Health/Environmental Health, and other government agencies not listed.

Discontinue cooking outside. Discontinue this practice. Spoke with Omar, owner, by phone. Food preparation and service shall be performed inside establishment. Prepare food at the approved kitchen at Chula Linda. Serving food and preparing food outside is beyond the scope of Chula Linda's health permit.

Per Chula Linda Mexican Food's health permit, Chula Linda operates as a permanent food facility. A permanent food facility means a food facility operating in a permanently constructed structure for the purpose of storing, preparing, serving, manufacturing, packaging or otherwise handling food at the retail level.

At the time of inspection:

- Observed buffet line of food removed from outside.
- Omar, owner requested staff remove food from outside and disconnect grill. Omar (was) informed by (Health) Department (at time of inspection), that facility is not permitted to cook and serve food outside of facility at any time. If facility were to continue with cooking on a flat grill and serving food outside, the facility would risk having their health permit revoked due to operating outside of the permissions that the permit allows. If (the health) department, continues to receive complaints, the owners will be requested to appear for an office hearing and the permit may be suspended.

For more information regarding cooking / barbecue:

Contact the City of Ontario, Ontario Fire Department for code requirements. Contact Environmental Health plan check regarding code requirements. Contact Code Enforcement for code requirements.

Paper report provided

Person in charge,(Luis), signed report

Business card provided

Photo Attachments:

No Photo Attachments