



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 SEPTEMBERS TAPROOM & EATERY	DATE 1/5/2015	SIGNATURE
LOCATION 6321 HAVEN AV 1, RANCHO CUCAMONGA, CA 91701	REHS Tin Nguyen	

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Complied on 1/5/2015

Inspector Comments:

-Observed a container of about ten quartz of chili verde cooled inside walk-in cooler at 46°F - 49°F. Sticker on container indicated chili verde was cooled, since yesterday, 01-04-15.

-Observed a container of about sixteen quartz of chicken pot pie cooled inside walk-in cooler at 46°F - 47°F. Sticker on container indicated chicken pot pie was cooled, since yesterday, 01-04-15.

Ensure all potentially hazardous foods are cooled rapidly from 135°F to 70°F, within 2 hours, and then from 70°F to 41°F, within 4 hours. Cooling shall be done by one or more of the following methods: shallow containers, ice bath, or separating food into smaller portions and cooled in refrigerator. See VC&D.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Complied on 1/5/2015

Inspector Comments:

-Observed a stainless steel tray with macaroni reheated on steam table at cook's line, measured at 95°F - 101°F. Per operator, all ready to eat foods are reheated on stove to 165°F, prior to hot-holding on steam table. Ensure all ready to eat foods are reheated on stove, microwave, or oven to at least 165°F for fifteen seconds, prior to hot-holding at 135°F or above.

NOTE:

-Per operator, macaroni was reheated since 9:30am, today.

Corrective action at time of inspection:

-Operator removed tray of macaroni from steam table to be reheated again to 165°F, prior to hot-holding.

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Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments:

-Observed twenty food worker cards missing. Obtain food worker cards through San Bernardino County website at www.sbcounty.gov/foodworker.com and click on " Food Worker Training" link. Only food handler cards obtained from San Bernardino County website are accepted.

NOTE:

-Food worker cards must be faxed to Division of Environmental Health Services at (909) 387-4272, within 14 days. Non-compliance will result in a charged inspection at \$245.00 per hour.

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



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Operator voluntarily discarded two containers of chili verde (ten quartz) and chicken pot pie (sixteen quartz) that was improperly cooled, since yesterday, 01-04-15.
	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 posted.

Provided to operator food worker card handout and hand wash stickers.

NOTE:

- Observed food debris on probe thermometer that was covered with lid (held by Chef). Clean and maintain probe thermometer after every use to prevent possible contamination of food products.
- Observed hand wash stickers missing at all hand wash sinks within facility. Provide hand wash signs to all hand wash sink for proper enforcement.
- Observed lip stick stains on wine or cocktail glass at bar area. Clean and maintain wine or cocktail glass.
- Observed two unlabeled containers and one unlabeled bottle with oil, water, and salt (according to operator). Label all food products for proper identification.