



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MARIE CALLENDER'S #116		REINSPECTION DATE Not Specified		INSPECTOR Monica Lucey	DATE 1/20/2016
LOCATION 2149 CONVENTION CENTER WY, ONTARIO, CA 91762				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 10:00 AM	TIME OUT 11:30 AM	FACILITY ID FA0005737	RELATED ID CO0053175	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: An alleged complaint investigation was conducted in regards to filthy/dirty restaurant.

Not In Compliance

Reference - HSC

Description: A complaint report has been received by Environmental Health.

16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments: Clean and maintain all food contact surfaces:

Not In Compliance

Observed 2 ice machines with biofilms, back slime inside where ice drops down, side panels inside and roof inside machines.

Violation Reference - HSC - 113984(e), 114097, 114099

Clean and maintain bar area: Observed empty bar-alcohol bottles, and scoop holders dirty.

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

16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Inspector Comments: Clean and maintain non-food contact surfaces:

Not In Compliance

Observed sticky wood built in shelving, counter surfaces at the extension of bar, utility cart and utility grey bins filled with dirty dishes near bar, top/sides of all equipment-water corrosion(calcium deposits), shelving, all doors to freezer, walk-in coolers-encrusted food debris, lid to ice machine and tracks inside ice machine lid, dusty with food debris in artificial flowers at bar.

Violation Reference - HSC - 114115 (c)

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

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Inspector Comments: Mis-use of equipment:

Not In Compliance

Properly empty the filter-screens in the dish machine(more often) in order to clean dishes effectively. (pre-soak also, all encrusted dishes ie. pot pie). Observed screens full of food debris(kidney beans, salad) which is easy to rinse off prior to loading machine.

Violation Reference - HSC - 114130, 114130.1, 114130

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)

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Inspector Comments: Improper utensil storage: Observed scoop stored in ice; properly store either dry or 135F

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114171, 114189.1

Inspector Comments: Plumbing: Repair/replace the leaking faucet at the bar. Continuous drip and clean floor sink- same area.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Maintain floors clean and maintained: Observed standing water around 4 feet in width by double doors in kitchen and seal the gaps above base coving by freezer.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0