

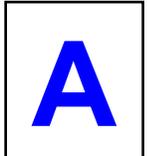


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>WIENERSCHNITZEL</b>		DATE 2/11/2016	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2015
LOCATION 1175 E WALNUT ST, ONTARIO, CA 91761			INSPECTOR Radwan Hafuda	
MAILING ADDRESS 1175 E WALNUT ST, ONTARIO CA 91761			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 1:30 PM	TIME OUT 3:15 PM	FACILITY ID FA0000228	RELATED ID PR0012996	PE 1620

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.



**SCORE 98**

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

- In = In compliance  
 COS = Corrected on-site
- N/O = Not observed  
 MAJ = Major violation
- N/A = Not applicable  
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<input checked="" type="radio"/>	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="radio"/>		2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/>	N/O	3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/>	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<input checked="" type="radio"/>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		4	2
<input checked="" type="radio"/>	N/O	N/A		4	
<input checked="" type="radio"/>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/>	N/O	N/A			2
<input checked="" type="radio"/>				4	2
<input checked="" type="radio"/>	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/>		15. Food obtained from approved source		4	
<input checked="" type="radio"/>	N/O	<input type="radio"/> N/A			2
<input checked="" type="radio"/>	N/O	<input type="radio"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/>		<input type="radio"/> N/A			2
CONSUMER ADVISORY					
<input checked="" type="radio"/>	N/O	<input type="radio"/> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<input checked="" type="radio"/>		<input type="radio"/> N/A		4	
WATER/HOT WATER					
<input checked="" type="radio"/>				4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/>				4	2
VERMIN					
<input checked="" type="radio"/>				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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	<input checked="" type="checkbox"/>
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>WIENERSCHNITZEL</b>	DATE <b>2/11/2016</b>
LOCATION <b>1175 E WALNUT ST, ONTARIO, CA 91761</b>	INSPECTOR <b>Radwan Hafuda</b>

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Repair and maintain all faulty items such as the broken door handles of the walk-in cooler as well as the freezer doors.
	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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Repair and maintain all damaged surfaces. Observed broken/detached base coving such as by walk-in refrigerator entrance.
	Violation Reference - HSC - 114143 (d), 114266	

**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))

**49. PERMITS AVAILABLE**

<b>POINTS</b> <b>0</b>	Comply by 2/12/2016 Not In Compliance	<b>Inspector Comments:</b> Provide and maintain a valid public health permit within 72 hours. Observed expired permit.
	Violation Reference - HSC - 114067 (b, c), 114381 (a)	

**Violation Description:** A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME:  
TITLE: