385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov
www.SBCounty.gov/dph/dehs

Public Health
Environmental Health Services

RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME				REINSPECTION DATE	INSPECTOR	DATE
WILDWOOD LITTLE LEAGUE - MELTON FIELD				Not Specified	Jane Troy	3/17/2016
LOCATION				PERMIT EXPIRATION	IDENTIFIER: None	
4400 WATERMAN AV, SAN BERNARDINO, CA 92404					SERVICE: 006 - FIELD CONSULTATION	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU	
3:40 PM	4:10 PM	FA0028744	SR0072351	1755	ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PLAN CHECK - Plan Check Retail Food Consultation

17K998 Consultation Inspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A consultation inspection was conducted today at the Melton Field snack bar at Wildwood Park. This snack bar is existing and is used by Little League. Javier cornejo was present during the inspection.

Proposed menu items for this coming year include: hot dogs, nachos, pretzels, churros, popcorn, packaged chips and candy, packaged ice cream bars, and canned and bottled beverages, as well as dispensed soda.

Front pass through window was recently modified to reduce size to 216 square inches. Pass through area will receive new screening in near future. A three-compartment warewashing sink has recently been installed, however, this sink does not have any attached drainboards. A mop sink has also been installed, however, there is currently no dedicated handwash sink.

This Little League will be allowed to operate this year with the proposed menu listed above. The Little League will have one year to get into compliance with the requirements in Cal code for limed food preparation by correcting the following violations:

Description: A consultation inspection was conducted on this date.

17K001 Construction - Hot Water Heater - Plans

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114195

Inspector Comments: Facility currently has a 1650 watt water heater. Replace with a 4500 watt heater to provide water at least 120-degrees to all sinks.

Description: Defer purchasing a water heater until this Division determines the minimum size requirement.

17K071 Equipment - General - UL

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114130(d)

Inspector Comments: A residential refrigerator, microwave, crockpot warmer and coffee maker are currently in use. Within one year, replace these units with ANSI certified commercial units.

Description: All new and replacement electrical appliances shall meet applicable Underwriters Laboratories standards for electrical equipment as determined by an ANSI accredited certification program.

17K160 General Protection - Splash Guards - Mop

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Install a spash guard as described below between warewashing and mop sinks. Due to small size of snack bar, a combined mop sink and handwash sink will be allowed, unless there is room for the mop sink to be relocated inside the adjacent storage area. If so, install a handwash sink inside the snack bar with a 6-inch high splash between it and the three-compartment sink.

Description: A six (6) foot washable Splash Guard (wall or metal partition) is required between the mop, prep sink(s) and utensil sink(s) (when they are located less than eighteen inches apart).

17K402 Structure - Walls - Vermin Exclusion

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114259

Inspector Comments: Existing ceiling is not finished and has several large openings into the attic. Finish ceiling with washable surface and caulk/seal all cracks/crevices in walls, around doorways, sink backsplashes, counters, etc. to keep vermin from entering facility and to eliminate all insect and rodent potential harborage areas inside facility.

Description: All buildings are to be insect and rodent proofed. Compliance will be determined at the time of this Department's field inspections.

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

Public Health
Environmental Health Services

RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME	DATE
WILDWOOD LITTLE LEAGUE - MELTON FIELD	3/17/2016
LOCATION	INSPECTOR
4400 WATERMAN AV, SAN BERNARDINO, CA 92404	Jane Troy

17K423 Warewashing - General - Requirement

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEG

Inspector Comments: Replace the existing 3-compartment warewashing sink with no drainboards and replace it with an approved sink. An approved sink is constructed to ANSI standards, contains three integral compartments with two integrally attached drainboards. The size of the compartments and drainboards must be large enough to accomodate the largest utensil to be washed. One suggestion would be to obtain an approved convenience store sink which has compartments and drainboards which measure 15-inches X 15-inches.

TO MODIFY THE EXISTING SINK WILL INVALIDATE THE ANSI LISTING. DO NOT MODIFY, REPLACE ONLY.

Description: Provide an approved three (3) compartment sink, with dual integrally installed, sloped stainless steel drainboards, round metal legs, and an eight (8) inch stainless steel backsplash, for washing kitchen utensils.

17K685 Plumbing - General - Air gap

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114193(a)

Inspector Comments: Currently the drain lines from the ice machine and the soda dispenser extend into the floor sink without and air gap. Elevate and strap these lines so they terminate at least 1-inch above the rim of the floor sink to create and air gap. Provide a dome strainer or strainer basket inside floor sink to eliminate a clogged drain

Description: All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0