



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME DE ANZA COMMUNITY CENTER		DATE 4/21/2016	REINSPECTION DATE 5/05/2016	PERMIT EXPIRATION 1/31/2016
LOCATION 1405 S FERN , ONTARIO, CA 91762			INSPECTOR Mark Willilams	
MAILING ADDRESS 1265 S PALMETTO AVE, ONTARIO CA 91762			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:55 AM	TIME OUT 12:15 PM	FACILITY ID FA0029538	RELATED ID PR0038523	PE 1655

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](#).



**SCORE 89**

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.

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

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	<span style="color: blue;">N/O</span> 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">In</span>	2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span> 3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span> 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span> 5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">In</span>	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 7. Proper hot and cold holding temperatures		4	2
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 8. Time as a public health control; procedures & record		4	2
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 9. Proper cooling methods		4	2
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 12. Returned and reserve of food			2
<span style="color: green;">In</span>	13. Food in good condition, safe and unadulterated		4	2
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 14. Food contact surfaces: clean and sanitized		<span style="color: red;">⊗</span>	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">In</span>	15. Food obtained from approved source		4	
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 16. Compliance with shell stock tags, condition, display			2
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">N/A</span> 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	<span style="color: blue;">N/O</span> <span style="color: blue;">N/A</span> 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">N/A</span> 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available		4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL				
<span style="color: green;">In</span>	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		<span style="color: red;">⊗</span>	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	1
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	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	<span style="color: red;">⊗</span>
48. Food handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments: #14.</b> Numerous rodent droppings were observed in the kitchen utensil drawers in the kitchen. Clean the drawers of rodent droppings and wash, rinse and sanitize all affected areas including the utensil drawers and all counter tops in the kitchen.
	Violation Reference - HSC - 113984(e), 114097, 114099	

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments: #23.</b> The following evidence of vermin was observed in this facility: 1). Numerous rodent droppings were observed in the kitchen utensil drawers in the kitchen. 2). Several cockroach bait traps-containing several cockroaches- were observed under the two compartment sink, under the ice machine and under the reach-in refrigeration unit. Immediately eliminate all vermin and evidence of vermin from this facility. Clean the utensil drawers of rodent droppings and wash, rinse and sanitize all affected areas including the utensil drawers and all counter tops in the kitchen. Maintain this facility free from vermin- Including but not limited to cockroaches and rodents.
	Violation Reference - HSC - 114259.1, 114259.4, 11425	

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments: #21.</b> The hot water at the two-compartment sink was observed at 112 F. Maintain the hot water supply at the two compartment wash sink at a minimum of 120 F. Inspector Name: Mark Williams
	Violation Reference - HSC - 113953(c), 114099.2(b)	

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments: #47.</b> Provide a hand wash sign to the kitchen hand wash sink- directing employees or kitchen staff to wash their hands before handling food. Note- The health permit to this facility was suspended this date. This facility serves a highly vulnerable population. This facility was closed and not operating at the time of this inspection. A hand written report detailing the findings of this inspection was left at this facility at the time of this inspection. Call this office to request a re-inspection when the above violations have been corrected and a re-inspection will be conducted. A Notice of Closure sign was posted this date. A letter grade "B" was posted this date.
	Violation Reference - HSC - 113725.1, 113953.5	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**Overall Inspection Comments**



Public Health  
Environmental Health Services

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**Note-**  
 The health permit to this facility was suspended this date. This facility serves a highly vulnerable population. This facility was closed and not operating at the time of this inspection.  
 A hand written report detailing the findings of this inspection was left at this facility at the time of this inspection. Call this office to request a re-inspection when the above violations have been corrected and a re-inspection will be conducted.  
 A Notice of Closure sign was posted this date.  
 A letter grade "B" was posted this date.

**Signature(s) of Acknowledgement**

NAME:  
TITLE: