



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHULA LINDA MEXICAN				REINSPECTION Not Specified	INSPECTOR Robert Adams	DATE 9/24/2015
LOCATION 1024 E 4TH ST, ONTARIO, CA 91764				PERMIT 6/30/2015	IDENTIFIER: None	
TIME IN 11:10 AM	TIME OUT 11:55 AM	FACILITY ID FA0009763	RELATED ID PR0012862	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Reinspection conducted this date. The customer has made most of the needed corrections. Enough work has been done to allow the facility to reopen at this time.

Further follow up will be conducted in 30 days to ensure the below mentioned items are corrected. Failure to correct the following items will result in charged inspections at the rate of \$245.00 per hour.

Compliance: The customer installed a NSF approved hand wash sink, mop sink, and single door freezer. The customer installed FRP properly behind all newly installed sinks. All sinks are drained correctly.

The customer still has to complete the following:

- 1) Seal all sinks to the wall.
- 2) Provide a preparation sink to the left of the hand wash sink.
- 3) Drain the preparation sink to the floor sink with at least 1 inch of air gap on the drainage line.
- 4) Install splash guards on the left hand side of the hand wash sink and a splash guard on the left hand side of the preparation sink.
- 5) Install a Slimfoot Cove base ceramic tile at the base of the newly installed FRP from the back door to the door leading to the kitchen from the lobby. The approved tile is a DAI or B&W model # 3419T or 3619T.
- 6) Remove house hold refrigerator.
- 7) Remove all nonfunctional equipment.
- 8) Provide a 42,000 BTU Water heater.

Follow up date has been set of October 27th, 2015. If the items are done prior to this date please contact Robert Adams at robert.adams@dph.sbcounty.gov. Asked the customer to fill out a Health Permit Application and the fee for the operating permit will be invoiced.

Customer removed the facility closure sign with permission from this inspector.

Note: Inspector spoke to the customer about how to safely operate utilizing the three compartment sink for preparation until the preparation sink is installed. We went over the need to sanitize the sink before preparing food in the sink and after to protect utensils from contamination.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE:



Public Health
Environmental Health Services

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

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

<small>FACILITY NAME</small> CHULA LINDA MEXICAN	<small>DATE</small> 9/24/2015
<small>LOCATION</small> 1024 E 4TH ST, ONTARIO, CA 91764	<small>INSPECTOR</small> Robert Adams

Total # of Images: 0