



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FRATERNAL ORDER OF EAGLES 2398				REINSPECTION DATE 11/22/2018	INSPECTOR Jin Lee	DATE 11/8/2018
LOCATION 218 W HOLT BL, ONTARIO, CA 91762				PERMIT EXPIRATION 6/30/2019	IDENTIFIER: None	
TIME IN 10:25 AM	TIME OUT 12:28 PM	FACILITY ID FA0009860	RELATED ID PR0005586	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE	

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.

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

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This reinspection was conducted as a result of the routine inspection conducted on 11/06/2018.

This facility has been closed for a rodent infestation.

On this date, numerous old and fresh rodent dropping on following area:

At the kitchen:

1. Many old and fresh rodent droppings on the stove drip pan next to the 3-compartment sink.
2. Four (4) fresh rodent droppings on the floor underneath the stove next to the 3-compartment sink.

At the bar:

3. One (1) fresh rodent dropping inside of the cabinet under lottery machine.
4. One (1) fresh rodent dropping inside of the cabinet under liquor and glass display.
5. Many fresh rodent droppings underneath triple door reach-in freezer in the dry storage.
6. Six (6) fresh rodent droppings on the shelving next to the double door small reach-in refrigerator in the dry storage.

At the pocket pool area:

7. Two (2) fresh rodent droppings inside of the cabinet near the ATM machine.

Eliminate all evidence of rodent droppings from this food facility. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner.

The health permit to operate this facility could not be reinstated this date. The health permit to this facility was remained suspended on this date due to the rodent infestation that was observe in the facility.

Contact EHS at 1-800-442-2283 when you are ready to re-open, and re-reinspection will be conducted to determine compliance.

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



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LOCATION 218 W HOLT BL, ONTARIO, CA 91762	INSPECTOR Jin Lee

16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: This reinspection was conducted at the request of the secretary of this facility.

This facility was closed for business at the time of this inspection.

On 11/06/2018, the health permit for this facility was suspended due to a rodent infestation.

On this date, after a thorough inspection of the entire kitchen, bar, pocket pool area, and meeting room, numerous fresh rodent droppings were observed on the stove drip pan and the floor underneath stove in the kitchen, inside of the cabinet under lottery machine and liquor and glass display in the bar, floor under reach-in freezer in the bar dry storage, shelving in the bar dry storage, and inside of the cabinet in the pocket pool area.

The secretary stated recent professional exterminator pest control service at this facility yesterday. The report or receipt will be provided by email today.

Continue conducting proper exclusion methods to eliminate the rodent infestation. Seal any holes, gaps, cracks/ crevices that can harbor vermin. The bar area cannot be used to prepare food/ drinks until the infestation is completely eliminated. Ensure to clean and sanitize all affected areas and discard any food/ utensils that is exposed to the pesticides during treatment.

This facility must remain closed for business until a re-inspection is conducted and the health permit to operate this facility is reinstated by Environmental Health Service.

DO NOT REMOVE, RELOCATE OR MOVE CLOSURE SIGN. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

Contact health department at 1 (800) 442 - 2283 when this food facility is ready to reopen and a re-reinspection will be conducted to determine compliance. Eliminate all evidence of rodents from this food facility.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114171, 114189.1

Inspector Comments: Observed the condensation drainage pipe for the ice storage to be draining into a white bucket at the bar.

Ensure the condensation drainage pipe drains to a floor sink without the aid of a bucket.

Contact Plan check department at 1-800-442-2283 for more information.

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)



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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed gaps/ holes at the following areas:

- 1) Ceiling next to the speaker near dart machine at the pocket pool area.
- 2) Wall below the picture frames at the pocket pool area.
- 3) Bottom left and right of the rear exit door at the meeting room.
- 4) Bottom and ceiling of the west center wall at the meeting room.
- 5) Dry storage wall next to the liquor storage room.
- 6) Dry storage ceiling above triple door reach-in refrigeration unit.

Enclose and seal the gaps and/ or holes to prevent the entrance of vermin.

2. Observed heavy dirt build ups and debris at the following inspection.

- 1) Floor at the kitchen stove.
- 2) Floor at bar storage area.
- 3) Floor at the meeting room storage area.

Maintain all floors in a clean and sanitary manner at all times.

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

If this facility does remodel/ construction, and/ or change menu, this facility plan must be complied up to code. Please contact EHS Plan Check Department at 1-800-442-2283 prior to remodel/ construction, install any equipment, and/ or change menu.

Signature(s) of Acknowledgement

NAME: Clayton Bush
TITLE: Srecretray

Total # of Images: 0