



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHIL'S GRILL & BAR		REINSPECTION DATE Not Specified	INSPECTOR Rose Ann Dooley	DATE 11/12/2021
LOCATION 15252 SUMMIT AV, FONTANA, CA 92336		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:21 PM	TIME OUT 5:00 PM	FACILITY ID FA0013624	RELATED ID CO0080989	PE 1622
SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED				

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: PURPOSE:

A complaint investigation was conducted on this date in response to complaint number CO0080989.

Reference - HSC

NATURE OF THE COMPLAINT:

The complainant alleged that cooks do not wash their hands, and management is aware and does not enforce hand washing.

OBSERVATION:

A routine inspection was conducted at the same time as this complaint inspection and should be referenced to for violations not related to the complaint. The manager was interviewed on this date. The manager stated that she was not aware of this complaint. During time of inspection observed the hand wash violations. Observed an employee don new gloves without first washing her hands. Upon questioning, employee stated that she was not aware of that.

All employees shall thoroughly wash their hands when donning new gloves, changing tasks, handling foods, equipment or utensils, and as often as necessary to prevent contamination of foods. Gloves are to be used for no more than one task.

Corrected on site: Operator washed her hands and donned new gloves.

OUTCOME:

No further action is warranted at this time and the complaint will be closed.

Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: S. May
TITLE: Manager

Total # of Images: 0