



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--|-----------------------------------|--------------------------------|
| FACILITY NAME EL FAROL ROJO | | DATE 5/12/2021 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 2/28/2021 |
| LOCATION 1050 E 4TH ST, ONTARIO, CA 91764 | | INSPECTOR Estefani Ayala | | |
| MAILING ADDRESS 1050 E 4TH ST, ONTARIO, CA 91764 | | IDENTIFIER: None | | |
| | | SERVICE: 001 - Inspection - Routine | | |
| | | RESULT: 03 - Corrective Action / No Follow up Required | | |
| | | ACTION: 01 - No Further Action Required | | |
| TIME IN 4:30 PM | TIME OUT 5:50 PM | FACILITY ID FA0009855 | RELATED ID PR0009011 | PE 1621 |

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.

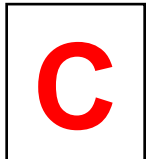
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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

○ In = In compliance
+ COS = Corrected on-site

○ N/O = Not observed
⊗ MAJ = Major violation

○ N/A = Not applicable
⊗ OUT = Out of compliance



SCORE 78

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

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In | | | 4 | |
| 15. Food obtained from approved source | | | | |
| In | N/O | N/A | | 2 |
| 16. Compliance with shell stock tags, condition, display | | | | |
| In | N/O | N/A | | 2 |
| 17. Compliance with Gulf Oyster Regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | | N/A | | 2 |
| 18. Compliance with variance, specialized process, and HACCP Plan | | | | |
| CONSUMER ADVISORY | | | | |
| In | N/O | N/A | | 2 |
| 19. Consumer advisory provided for raw or undercooked foods | | | | |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | | N/A | 4 | |
| 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | | | |
| WATER/HOT WATER | | | | |
| In | | | 4 | 2 |
| 21. Hot and cold water available | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| In | | | ⊗ | 2 |
| 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| In | | | 4 | ⊗ |
| 23. No rodents, insects, birds, or animals | | | | |

| 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 | | ⊗ |
| 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 | | ⊗ |
| 36. Equipment, utensils and linens: storage and use | | 1 |
| 37. Adequate ventilation and lighting; designated area | | ⊗ |
| 38. Thermometers provided and accurate | | 1 |
| 39. 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 | | ⊗ |
| 44. Premises; personal/cleaning items; vermin-proofin | | ⊗ |

| 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 | | 1 |
| 48. Food handler cards | | ⊗ |
| COMPLIANCE & ENFORCEMENT | | |
| 49. Permits Available | | |
| 50. Restrooms Required | | |
| 51. Plan Review | | |
| 52. VC&D | | |
| 53. Impoundment | | |
| 54. Permit Suspension | | |

Public Health
Environmental Health Services

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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

MAJOR

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099**Inspector Comments:** Observed employee washing dishes without sanitizing as the final step.

Process all multi-use utensils using the following three compartment sink method:

COMPARTMENT #1- Wash all utensils in a minimum of 100 F wash water with soap.

COMPARTMENT #2- Rinse all utensils in hot water.

COMPARTMENT #3- Sanitize all utensils in a concentration of a minimum of 100 PPM Chlorine or 200 PPM Quaternary Ammonium.

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/TowelSanitizingSolution.pdf>

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

MAJOR

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114197**Inspector Comments:** Upon arrival observed employee dumping mop bucket waste water on floor through back exit door.

All waste water must be disposed properly into approved sewage system.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -**Inspector Comments:** Observed employee drinking while he was cutting meat.

No eating or drinking in kitchen.

Note: Person in charge stated the food is given free with a purchase of beer.

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference -**Inspector Comments:** Observed no paper towels at the hand wash sink.

Ensure all hand wash sinks provide paper towels at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425**Inspector Comments:** Observed fruit flies throughout facility.

Ensure facility is free of vermin and insects.

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)

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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051 | Inspector Comments: Observed frozen chicken stored inside walk-in cooler floor. All food must be stored at least 6" above the floor at all times. |
|---------------------------|--|---|

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130 | Inspector Comments: Observed several kitchen equipment throughout facility to have food residue build up. Ensure all equipment is maintained clean and in a sanitary manner. |
|---------------------------|--|--|

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1 | Inspector Comments: Observed fans in both restrooms to be inoperable. Repair fans to provide adequate ventilation. |
|---------------------------|--|--|

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276 | Inspector Comments: 1) Observed no toilet paper dispensers in both restrooms. Observed no paper towels in womens restroom. Ensure restrooms provide paper towels and toilet paper in dispenser at all times. 2) Observed womens restroom door to not self close. Restroom door must self close. |
|---------------------------|--|--|

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: Observed the kitchen area and bar area to be extremely cluttered and unorganized with many personal items throughout. Observed a couch in kitchen area.

Facility must be cleaned and kept in a sanitary manner.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

48. FOOD HANDLER CERTIFICATION

POINTS**3**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: One (1) Food Handler employees were observed without a current / valid San Bernardino County food worker card.
Provide a valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department.

Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.
Failure to do so will result in a charged re-inspection to verify compliance.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Letter grade "C" posted on this date.

-Food handler handout provided on this date.

-Rescore handout provided on this date.



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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:
TITLE: