



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SPEEDWAY GRILL		DATE 12/19/2019	REINSPECTION DATE 1/02/2020	PERMIT EXPIRATION 9/30/2019
LOCATION 8922 BEECH AV A, FONTANA, CA 92335			INSPECTOR Emily Pfeifer	
MAILING ADDRESS 8922 BEECH AV STE A, FONTANA CA 92335			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:28 PM	TIME OUT 5:48 PM	FACILITY ID FA0015655	RELATED ID PR0020809	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.



SCORE 81

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In			15. Food obtained from approved source		4	
In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○ N/A	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	2
LIQUID WASTE DISPOSAL						
○ In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
○ In			23. No rodents, insects, birds, or animals		4	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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
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	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4

Compliance date not specified
Complied on 12/19/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following cold holding food items with temperatures measured above 41F:

- One (1) container of sliced tomatoes measured at 50.4F placed in the cold holding unit at 11:00 am, approximately three (3) hours prior to observation
- One (1) container of sliced tomatoes with lettuce measured at 57F placed in the cold holding unit at 11:00 am, approximately three (3) hours prior to observation
- Sliced white cheese measured at 54F placed in the cold holding unit at 7:00am, approximately seven (7) hours prior to observation
- Sliced yellow cheese measured at 48F placed in the cold holding unit at 7:00am, approximately seven (7) hours prior to observation
- One (1) container of cooked, cut sausage measured at 65F placed in the cold holding unit at 9:00am, approximately five (5) hours prior to observation
- One (1) container of cooked, uncut sausage measured at 67F placed in the cold holding unit at 9:00am, approximately five (5) hours prior to observation
- One (1) container of raw carne asada measured at 50F placed inside the cold holding unit at 10:00am, approximately four (4) hours prior to observation
- One (1) container of raw beef patties measured at 57.5F placed inside the cold holding unit at 10:00am, approximately four (4) hours prior to observation
- One (1) container of sliced turkey measured at 47.8F placed inside the cold holding unit at 10:00am, approximately four (4) hours prior to observation
- One(1) container of sliced ham measured at 46.5 placed inside the walk in refrigerator at 1:00pm, approximately two (2) hours prior to observation
- One (1) container of raw fish inside the reach in freezer measured at 59F placed inside the unit at 11:00am, approximately three (3) hours prior to observation
- One (1) large container of cooked shredded chicken measured at 47F placed inside the walk in refrigerator at 10:00 am, approximately five (5) hours prior to observation.
- One (1) small container of cooked shredded chicken measured at 46F placed inside the walk in refrigerator at 10:00a, approximately five (5) hours to observation.

Ensure all potentially hazardous foods (PHFs) are held at are below 41F or at or above 135F.

Corrected on site.

The following items from the cold holding unit were voluntarily discarded by the manager and food employees:

- Sliced white cheese
- Sliced orange cheese
- One (1) container of cooked, cut sausage
- One (1) container of cooked, uncut sausage
- One (1) container of raw carne asada
- One (1) container of raw beef patties
- One (1) container of sliced turkey

The manager was instructed to rapidly cool all other mentioned items to 41F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed the handwash sink in the back kitchen area to be in disrepair. The manager stated they use the faucet station at the dishwashing area instead which was obstructed by numerous dishes. Upon questioning, manager stated that handwash sink had been in disrepair for one (1) week. Another food employee was able to repair the sink during the inspection. The handwash sink knobs were unable to function properly and water was continuously dispensed from the faucet.

Repair/replace the handwash sink and maintain handwash sinks in fully operational order to ensure adequate handwashing.

Note: This handwash sink is the only one provided in the kitchen area. Manager stated that employees had been washing their hands at the 3 compartment warewashing sink adjacent to the dishwasher. No employees were observed washing their hands at this warewash sink at the time of inspection, but several were observed washing hands properly at the handwash sink once it was fixed to have water coming from the faucet. The water at the handwash sink measured over 100F.

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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed residue accumulation on the back of the ice deflector inside the ice machine next to the walk in freezer.

Clean and sanitize the ice deflector and maintain clean, as to prevent cross contamination.

Note: No ice was observed contaminated at the time of inspection.

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>

27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed the following uncovered containers of food:

- One (1) container of waffle mix inside the walk in refrigerator
- One (1) container of tomatoes inside the walk in refrigerator
- One (1) container of a tomatoes and lettuce inside the walk in refrigerator
- One (1) container of cooked chicken strips inside the walk in refrigerator
- One (1) container of frozen chicken inside the walk in freezer
- One (1) container of frozen mushrooms inside the walk in freezer

Cover these containers and ensure that food is stored in a manner to prevent possible cross contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051</p>	<p>Inspector Comments: Observed the following unlabeled bulk food items throughout the facility:</p> <ul style="list-style-type: none"> -One (1) container of sugar -Three (3) bins of mixed spices -One (1) container of butter -One (1) container of flour -Several large containers of various powdered foods in the back storage room <p>Label these containers and ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.</p>
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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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p>Inspector Comments: Observed debris accumulation on the following nonfood-contact surfaces:</p> <ul style="list-style-type: none"> -The back of the handles on the doors of several cold holding units behind the front service counter -The back of the handle of the walk in refrigerator door -The back of the handle of the walk in freezer door -The sides of the doors underneath the fryer -The inside walls of the oven -The fan guards inside the walk in cooler <p>Clean these areas and maintain all nonfood-contact surfaces clean.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p>Inspector Comments: 1. Observed a reach in refrigeration display case intended for package products holding various unpackaged products (salsas, cut limes, etc.) in the front service area.</p> <p>Discontinue this practice. Ensure all new and replacement food-related and utensil-related equipment is certified by an ANSI accredited certification program, or if no standard exists, is approved by the local enforcement agency.</p> <p>2. Observed a torn gasket along the door of the walk in refrigerator.</p> <p>3. Observed debris accumulation on the gaskets along the doors of the reach in cold holding unit behind the front service counter.</p> <p>Clean the gaskets and maintain all equipment in good repair.</p> <p>4. Observed a metal base along the doorway of the walk in freezer peeling off from the floor.</p> <p>5. Observed the metal lining along the outside wall of the walk in refrigerator peeling off from the wall.</p> <p>Repair/replace this metal lining and maintain all equipment in good repair.</p>
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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)



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Table with 2 columns: Facility Name (SPEEDWAY GRILL), Location (8922 BEECH AV A, FONTANA, CA 92335), Date (12/19/2019), Inspector (Emily Pfeifer)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: 1. Observed the following unapproved scoops:

- One (1) styrofoam cup inside a bulk container of rice in the back storage room
-One (1) small plastic cup inside a bulk sugar of container in the front service area

Replace these with approved scoops with handles and ensure approved scoops with handles are used at all times, as to prevent cross contamination.

2. Observed the following scoop handles in contact with food:

- One (1) scoop handle inside a bulk container of rice in contact with the rice the back storage room
- One (1) scoop handle inside a container of tuna, handle was in contact with the tuna, located inside the reach in cold holding unit behind the front service counter

Store the scoops handle upright and ensure scoop handles are stored upright at all times as to prevent cross contamination.

3. Observed two (2) CO2 tanks in the back storage room not fixed to a rigid structure.

Fix the CO2 tanks to a rigid structure and maintain this practice.

4. Observed the following utensils stored in unapproved manners:

- One (1) knife mixed in with single use paper items stored on a shelf behind the front service counter
-One (1) butcher knife stored on lining on the side of the fryer

Store these utensils in an approved manner and ensure that all utensils are stored in an approved manner as to prevent cross contamination.

Note: No contamination was observed on the knife or butcher knife. These utensils were not observed in use during the duration of the inspection.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114171, 114189.1

Inspector Comments: 1. Observed no air gap between the pipes leading from the ice machine to the floor sink in the back storage area. The pipes were observed in contact with the floor next to this floor sink.

Ensure the pipes are leading into the floor drain, provide an adequate air gap, and maintain airgap between drainage pipe and floor sink at twice the diameter of the drainage pipe or at least one (1) inch, whichever is greater.

2. Observed the handwashing sink to drain slowly during the inspection when placed in a operational position.

Maintain all plumbing in good repair at all times.

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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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed toilet paper stored on top of the toilet paper dispensers inside both the men and women's restrooms, rather than in the dispenser. Discontinue this practice. Ensure toilet paper is stored in toilet paper dispensers.
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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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1. Observed debris accumulation on floors under equipment, tables, and shelving throughout the facility. Clean the floors in these areas and maintain all floors clean. 2. Observed heavy debris accumulation inside the floor sink under the soda machine in the drive through area. Clean inside the floor sink and maintain all floors clean. 3. Observed cardboard covering two (2) floor sinks in the front service area. At the time of inspection no drains were providing waste water to the floor sinks. Discontinue this practice. Ensure floors are made of smooth, durable, easily cleanable, nonabsorbent materials. 4. Observed a gap between ceiling panels above the dishwasher. Repair/replace the ceiling panels in order to eliminate this gap and maintain ceiling in good repair. 5. Observed a tile missing from the wall inside the women's restroom. Replace the missing tile and maintain all walls in good repair.
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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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed four (4) food service workers at this facility-without a current/valid San Bernardino County food handler/worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within fourteen (14) days. 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.
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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



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: The following items from the cold holding unit were voluntarily discarded by the manager and food employees: -Sliced white cheese -Sliced orange cheese -One (1) container of cooked, cut sausage -One (1) container of cooked, uncut sausage -One (1) container of raw carne asada -One (1) container of raw beef patties -One (1) container of sliced turkey
	Not In Compliance Violation Reference - HSC - 113980	

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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.

Overall Inspection Comments

"B" grade placard was posted on this date.

Obtain valid, current San Bernardino County Food Handler cards within fourteen (14) days to avoid future billable inspection.

PEP Talk provided.
Rescore form provided.

The following informational handouts were provided:
-Helpful Resources and Tips
-5 CDC Risk Factors

Signature(s) of Acknowledgement

NAME: Wendy Ramirez
TITLE: Manager