



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LIMERICKS TAVERN		DATE 3/17/2022	REINSPECTION DATE 3/31/2022	PERMIT EXPIRATION 12/31/2022
LOCATION 13920 CITY CENTER DR 4075, CHINO HILLS, CA 91709			INSPECTOR Sujin Lee	
MAILING ADDRESS 13920 CITY CENTER DR STE 4075, CHINO HILLS CA 91709			IDENTIFIER: Food	
TIME IN 12:30 PM	TIME OUT 3:17 PM	FACILITY ID FA0025308	RELATED ID PR0033226	PE 1622
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 72

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	+	⊗	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			4 2
○ In	○ N/O N/A 9. Proper cooling methods			4 2
○ In	N/O N/A 10. Proper cooking time & temperatures	+	⊗	
○ 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	+		4 ⊗

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	1
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	1
44. Premises; personal/cleaning items; vermin-proofin	⊗

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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/17/2022
Violation Reference -

Inspector Comments: Observed following at cook's line:

1. Observed three food employees constantly taking off gloves and putting on new gloves without washing their hands first. Then, these employees proceeded to grab foods with their gloves hands from cold compartments.
2. Observed a food employee putting on a glove without washing his hands first, then proceeded to assemble a sandwich.

Ensure hands are properly washed prior to donning gloves. Ensure hands are properly washed, including but not limited to following instances:

1. After going to restroom.
2. Before and after preparing food, especially raw meat.
3. After eating, smoking, or drinking.
4. After taking out garbage.
5. After taking a break.
6. When switching tasks.
7. After touching face, hair, clothing, mask, or anything else that might transfer pathogens to their hands,
8. Before putting on single-use gloves.

Corrected on site. The manager was educated as to proper handwashing and glove-use procedures. The employees washed their hands.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: <https://youtu.be/NznA3hqlcss>



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7. PROPER HOT AND COLD HOLDING TEMPERATURES MAJOR

POINTS
4
Compliance date not specified
Complied on 3/17/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed multiple potentially hazardous foods (PHFs) holding at improper temperatures. Internal temperatures of the PHFs were measured as follows:

1. Batter that have been in contact with raw calamari and fish at 76 F. These PHFs were observed to be stored next to fryer without temperature control. Per operator, these PHFs were stored here approximately 30 minutes prior to the inspection. The batter is replaced every 30 minutes.

Corrected on site. The operator was educated as to procedures for time as public health control. The operator was instructed to discard the PHFs after 4 hours.

2. Inside hot holding unit:
a. Corn beef broth at 126 F
2. Mashed potato #1 at 110 F
3. Mashed potato #2 at 117 F
Per operator, these PHFs were stored in this unit 2 hours prior to the inspection.

Corrected on site. The operator turned on the hot holding unit. The operator was instructed to discard these PHFs after 4 hours.

3. Inside a cold holding drawer under grill:
a. Raw chicken, fish and beef between 62 F and 69.4 F.
Per operator, these PHFs were transferred from walk-in refrigerator to this unit 30-40 minutes prior to the inspection.

Corrected on site. The operator moved all PHFs to walk-in refrigerator.

Maintain temperatures of PHFs at or below 41 F or at or above 135 F.

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

More Information: <https://youtu.be/RI6w5DtEs7w>

10. PROPER COOKING TIME & TEMPERATURES MAJOR

POINTS
4
Compliance date not specified
Complied on 3/17/2022
Violation Reference - HSC -
114004, 114008, 114010

Inspector Comments: Observed chicken not meeting required cooking temperature prior to serving the food to customers. The chicken was measured at 153 F. Per operator, raw chicken was taken out from the cold holding drawer.

Ensure all poultry is cooked to internal temperature of at least 165 F for at least 15 seconds.

Corrected on site. The operator re-cooked the chicken to a minimum of 165 F.

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: https://youtu.be/3p_KE6LH40



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1. Observed paper towel dispenser to be in disrepair next to the handwashing sink in preparation area.

Repair/replace the paper towel dispenser.

2. Observed paper towels to be missing in dispensers in following areas:

- a. Next to 3-compartment sink in bar
- b. Expo area

Ensure paper towels are supplied inside all dispensers.

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)

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113967, 113976,

Inspector Comments: 1. Observed a container of lime and bottles of orange juice and tequila to be stored inside a ice chest in bar. Per bartender, the ice in this container is used for customer's drinks. Note: Did not observed the bartender using the ice inside customer's drinks.

2. Observed a soda nozzle to be stored inside a ice chest in bar adjacent to kitchen.

Remove the soda nozzle from the ice chest.

Discontinue using the ice in these chests for customer's consumption. All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxgDXy4>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Complied on 3/17/2022
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: 1. Observed accumulation of brown mold-like growth on ice dispenser inside ice machine. Observed water dripping from the dispenser, that is accumulated with mold-like growth, to ice cubes inside the ice machine. Note: The ice was not observed to be in use.

Discontinue using the ice machine until the ice machine is cleaned and sanitized free from mold-like growth. Discard the ice prior to cleaning and sanitizing the ice machine.

2. Observed accumulation of black debris inside mechanical warewashing machine in bar. Observed drinkware inside the machine. Per manager, this unit is not in use.

Clean and sanitize the warewashing machine free from black debris.

Ensure all food-contact surfaces of utensils and equipment shall be clean and sanitized.

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: <https://youtu.be/Gz6zPqZtv2s>



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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: 1. Observed half of lid for bin of white sugar to be covered . Observed accumulation of food debris inside the container.

Ensure the container of white sugar is completely covered..

2. Observed containers of raw chicken to be stored above bottles of sauce and broccoli in Everest refrigerator.

Store the raw chicken below the bottles of sauce and broccoli.

3. Observed a bag of brown sugar to be stored inside brown sugar inside a bin in preparation area.

Remove the bag of brown sugar from the bin of brown sugar.

All food shall be stored so that it is protected from 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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: Observed accumulation of dust on tubes for beer kegs in beer walk-in refrigerator.

Observed accumulation of dust on fan guards inside all walk-in refrigerators.

Observed accumulation of dust on ventilation filter and wall behind door of ice machine.

Maintain all nonfood-contact surfaces in a clean and sanitary condition.

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

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: 1. Observed broken gaskets inside following reach-in refrigerators:

- 1) #1 and #3 at cook's line.
- 2) All refrigerators at expo line.

2. Observed a lid of white sugar to be broken in preparation area.

Repair/replace all broken gaskets and lid.

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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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: 1. Observed two knives to be stored in junction of hot holding unit and preparation table. 2. Observed handle of scoop in direct contact with flour in preparation area. Remove the knives and scoop. Ensure the scoop is stored so that the handle does not come in contact with food. 3. Observed open clear beverage cups to be stored inside a crate on floor in bar. Do not store the cups on floor. 4. Observed accumulation of food debris on bar mat. Observed cups to be stored on the mat. Note: The food debris was not observed to be in contact with cups. Clean and sanitize the bar mat. Ensure all food equipment and utensils are stored in a manner so that they are protected from contamination. 5. Observed one unsecured CO2 tank adjacent to exit door. Fasten the CO2 tank to a rigid structure.
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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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Insufficient air gaps were observed between following drain pipes and floor sinks: 1. Mechanical dishwashing machine in kitchen. 2. Ice machine in kitchen 3. Mechanical warewashing machine and dump sink in bar. Ensure air gaps between all drain pipes and floor sinks are a minimum of one inch or twice the diameter of drain pipes.
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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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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS
1

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

Inspector Comments: 1. Observed a closed water bottle to be stored next to clean soup bowls and above reach-in refrigerator #3.

2. Observed an open cup of water to be stored next to closed bottles of seasoning, including garlic powder and crushed red pepper.

3. Observed a watch to be stored directly on a bottle of starch/flour.

4. Observed a Ceveve lotion to be stored directly next to clean plates.

Move employee's drinks and items from food intended for customers and clean bowls and plates to prevent possible contamination. Provide designated areas where employees' items can be stored.

5. Observed several gaps and crevices in ceiling in between cook's line and 3-compartment sink.

Seal all gaps and crevices to prevent vermin harborage.

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)

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 accumulation of dust on ceiling inside beer walk-in refrigerator.

Maintain the ceiling in a clean and sanitary condition.

Observed a missing cove tile next to beer walk-in refrigerator.

2. Provide the cove tile.

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))



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed two food handler cards to be invalid or expired. Per manager, these employees began employment more than 2 weeks prior to the inspection. Ensure all food handlers obtain a valid food handler certificate within fourteen (14) days of employment. A missing food handler cards-inspector handout was provided to fill out. Email the completed handout and copies of valid San Bernardino County food handler card to sbcfoodworker@gmail.com within 14 days. Failure to comply shall result in unannounced billable follow up inspection at an hourly rate of \$245 with 30-minute minimum.
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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

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

A "C" grade card was posted.

Following handouts were provided:

1. 5 CDC risk factors
2. State Food Safety simplify your inspection
3. Request for a rescore inspection.

P.E.P. talk video was provided.

Facilities receiving less than a "B" rating are required to have a re-score inspection within 30 days of the initial inspection. The inspection will result in additional charges to the facility.

Note: There is no guarantee that a higher score or grade will be received when receiving a re-score inspection.

Submit the rescore inspection form before 4/8/2022 to ensure the rescore grade inspection is conducted within 30-days.



Public Health
Environmental Health Services

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

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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

No Sig

NAME: Jared Lietz
TITLE: Manager