



**Public Health**  
Environmental Health Services

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>WIENERSCHNITZEL</b>		DATE <b>8/13/2015</b>	REINSPECTION DATE <b>Next Routine</b>	PERMIT EXPIRATION <b>12/31/2015</b>
LOCATION <b>1175 E WALNUT ST, ONTARIO, CA 91761</b>			INSPECTOR <b>Veronica Martinez</b>	
MAILING ADDRESS <b>1175 E WALNUT ST, ONTARIO CA 91761</b>			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN <b>2:56 PM</b>	TIME OUT <b>3:55 PM</b>	FACILITY ID <b>FA0000228</b>	RELATED ID <b>PR0012996</b>	PE <b>1620</b>

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 91**

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

		COS	MAJ	OUT
<b>DEMONSTRATION OF KNOWLEDGE</b>				
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
<b>PREVENTING CONTAMINATION BY HANDS</b>				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>				
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	+	⊗
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				
<b>PROTECTION FROM CONTAMINATION</b>				
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	4	2
14. Food contact surfaces: clean and sanitized				

		COS	MAJ	OUT
<b>FOOD FROM APPROVED SOURCES</b>				
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				
<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
<b>CONSUMER ADVISORY</b>				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
<b>HIGHLY SUSCEPTIBLE POPULATIONS</b>				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
<b>WATER/HOT WATER</b>				
In			4	2
21. Hot and cold water available				
<b>LIQUID WASTE DISPOSAL</b>				
In			4	2
22. Sewage and wastewater properly disposed				
<b>VERMIN</b>				
In			4	2
23. No rodents, insects, birds, or animals				

		OUT
<b>SUPERVISION</b>		
24. Person in charge present and performs duties		1
<b>PERSONAL CLEANLINESS</b>		
25. Personal cleanliness and hair restraints		1
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>		
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
<b>FOOD STORAGE/DISPLAY/SERVICE</b>		
30. Food storage; food storage containers identified		1
31. Consumer self-service		1
32. Food properly labeled & honestly presented		1

		OUT
<b>EQUIPMENT/UTENSILS/LINENS</b>		
33. Nonfood contact surfaces clean		1
34. Warewashing facilities: installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		1
36. Equipment, utensils and linens: storage and use		1
37. Vending machines		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
<b>PHYSICAL FACILITIES</b>		
41. Plumbing: proper backflow devices		1
42. Garbage and refuse properly disposed; facilities m		1
43. Toilet facilities: properly constructed, supplied, clea		1
44. Premises: personal/cleaning items; vermin-proofin		1

		OUT
<b>PERMANENT FOOD FACILITIES</b>		
45. Floor, walls, ceilings: built, maintained, and clean		1
46. No unapproved private homes/living or sleeping qu		1
<b>SIGNS REQUIREMENTS</b>		
47. Signs posted; last inspection report available		⊗
48. Food handler cards		⊗
<b>COMPLIANCE &amp; ENFORCEMENT</b>		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		⊗
53. Impoundment		
54. Permit Suspension		



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**9. PROPER COOLING METHODS**



<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 8/13/2015 Violation Reference - HSC - 114000	<b>Inspector Comments:</b> Observed two, 6 inch deep containers of beef patties exhibiting evidence of improper cooling(55Fouter patties-63Fcenter patties) in walk in refrigerator. According to manger patties were placed to cool more than 6 hours prior.  On site correction: Improperly cooled beef patties voluntarily discarded/ See VC&D.
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**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<b>Inspector Comments:</b> Observed employee without proper knowledge of warewashing steps.  Employee instructed on proper warewashing steps.
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**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	<b>Inspector Comments:</b> Observed most recent inspection report unavailable. Maintain a copy of the most recent inspection report available at this facility location for review upon request.
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**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	<b>Inspector Comments:</b> Observed one Food Handler's Certification missing. Ensure employee obtains a valid San Bernardino County Food Worker Card within 14 days and fax completed food worker certification handout information to (909) 387-4272 to avoid a billed reinspection. Call 1 (800) 442-2283 for any questions.  Food Handler's Certification Form Provided.
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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 fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)



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**52. VC & D**

<b>POINTS</b> <span style="font-size: 2em; color: red;">0</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<b>Inspector Comments:</b> Approximately 10 pounds of improperly cooled beef patties discarded.
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**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."

**Overall Inspection Comments**

Letter grade "A" posted.

**Signature(s) of Acknowledgement**

NAME: Sandra Arellano  
 TITLE: