



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHELA'S RESTAURANT		DATE 1/22/2016	REINSPECTION DATE 2/05/2016	PERMIT EXPIRATION 3/31/2016
LOCATION 507 S MT VERNON AV C, SAN BERNARDINO, CA 92410			INSPECTOR Shannon Sathkumara	
MAILING ADDRESS 507 S MT VERNON AV C, SAN BERNARDINO, CA 92410			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 3:00 PM	TIME OUT 4:30 PM	FACILITY ID FA0010205	RELATED ID PR0000161	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](#).



SCORE 83

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.

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○	15. Food obtained from approved source		4	
In	○ 16. Compliance with shell stock tags, condition, display			2
In	○ 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	○ 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	○ 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	○ 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
○	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
○	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	⊗ 23. No rodents, insects, birds, or animals			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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	⊗
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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: The food facility is closed due to active vermin infestation. Issued office hearing on January 25, 2016 at 10:00 AM. Please bring a valid picture identification card and evidence of pest control to the office hearing. Address: County of San Bernardino Environmental Health 172 W. 3rd St San Bernardino, CA 92415
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Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 1/22/2016 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Properly clean and sanitize all food contact surfaces at once. Observed an employee actively washing food contact surfaces with no approved warewashing solution in the first compartment sink at warewash sink. Observed the first compartment empty, the second compartment filled with a soapy solution measured at 83 F, and the third compartment filled with water. Provided training. Corrected on site.
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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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Eliminate rodents from the facility by a safe and legal method at once. Eliminate all evidence of rodents from the food facility (e.g. droppings, dead rodents, nesting material, rub marks). Observed: a) 100+ fresh and old mouse droppings and rat droppings in kitchen and food storage room b) 100+ fresh and old rat/mouse droppings on floor in dining room, restrooms, and storage areas next to dining room Clean and sanitize the affected areas. The food facility is closed due to active vermin infestation. Issued office hearing on January 25, 2016 at 10:00 AM. Please bring a valid picture identification card and evidence of pest control to the office hearing. Address: County of San Bernardino Environmental Health 172 W. 3rd St San Bernardino, CA 92415
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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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Handwashing soap and towels or drying device shall be provided in dispensers. Observed paper towels missing in the dispenser located at front handwash station. Observed single use soap and paper towels available at restroom handwash stations.
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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)



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29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified	Inspector Comments: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material, and food contact surfaces. Observed closed chemical spray bottles containing cleaning solution stored next to a closed loaf of bread on food storage shelves. Properly store all chemicals in an area separate from food and utensils.
	Not In Compliance Violation Reference - HSC - 114254, 114254.1	

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Clean all non-food contact surfaces. Observed: a) fresh and old rat/mouse droppings on food storage shelves and utensil storage shelves b) accumulation of grease and old food debris on cooking equipment and food storage shelves c) pink mold on non-food contact surfaces of ice machine Clean and sanitize all non-food contact surfaces affected by rodent infestation.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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	Inspector Comments: a) All utensils and equipment shall be fully operative and in good repair. Observed rusty food storage shelves in walk-in cooler. b) All utensils and equipment shall be approved, installed properly, and meet applicable standards. Observed shredded cabbage stored in a bucket labeled "Campos Rica Crema". Use approved food storage containers for food storage. Discontinue re-using single service food containers for food storage.
	Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	

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	Inspector Comments: Clean and maintain the kitchen hood grease filters and hood surfaces. Observed grease accumulated on kitchen hood grease filters and surrounding surfaces.
	Not In Compliance Violation Reference - HSC - 114149, 114149.1	

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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS 1	Compliance date not specified	Inspector Comments: The exterior premises of the food facility shall be kept clean and free of litter and rubbish. Observed litter and rubbish in refuse area.
	Not In Compliance Violation Reference - HSC - 114244, 114245	

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)



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

POINTS 1	Compliance date not specified	Inspector Comments: A. Properly rodent proof the food facility. Eliminate all rodent entry points in the food facility. Seal all gaps greater than 1/4 inch. Observed: a) ceiling panels missing/detached and holes on ceiling panels throughout the food facility b) electrical outlet cover plates missing on wall next to beverage storage cooler and ice machine
	Not In Compliance	
	Violation Reference - HSC - 114067 (j), 114123	
B. The premises of each food facility shall be kept clean and free of litter and rubbish. Observed paint containers, cardboard boxes, and old equipment cluttered inside the storage room located next to dining area.		

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	Inspector Comments: A. Maintain all walls, floors, and ceilings in good repair. Observed: a) ceiling panels missing/detached and holes in ceiling panels throughout the food facility b) electrical outlet cover plates missing on wall next to beverage storage cooler and ice machine c) floor tiles missing/damaged in ware washing area
	Not In Compliance	
	Violation Reference - HSC - 114143 (d), 114266	
B. Clean all walls, floors, ceilings. Observed: a) rat/mouse droppings on floor throughout the food facility b) grease build-up on floor next to cooking equipment c) dust/debris on floor next to beverage storage cooler and storage room adjacent to dining room		

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))

Overall Inspection Comments

The food facility is closed due to active vermin infestation. Issued office hearing on January 25, 2016 at 10:00 AM. Please bring a valid picture identification card and evidence of pest control to the office hearing.
Address: County of San Bernardino Environmental Health
172 W. 3rd St
San Bernardino, CA 92415

*Post the public health permit and food protection manager's certificate in a conspicuous location at all times.

Signature(s) of Acknowledgement

NAME:
TITLE: