



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CHELA'S RESTAURANT		DATE 3/16/2020	REINSPECTION DATE 3/18/2020	PERMIT EXPIRATION 12/31/2019
LOCATION 507 S MT VERNON AV C, SAN BERNARDINO, CA 92410			INSPECTOR Rebecca Koo	
MAILING ADDRESS 507 S MT VERNON AVE, SAN BERNARDINO CA 92410			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 11:56 AM	TIME OUT 2:34 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](#).

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			⊗ 2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures		4	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		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	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	⊗ 2

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			⊗ 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	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	⊗
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	3
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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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS ⚠ MAJOR ⚠

POINTS
4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed 6 dead rodents and 2 adult German cockroaches on several glue traps underneath the front service counter. Observed old rodent droppings underneath the front service counter, along the floors outside the walk in refrigerator, underneath the clean dishes racks, and underneath dry storage shelves in the rear employee area. The person in charge stated the facility has experienced rodents issues in the past due to the lack of roofing on a neighboring facility. According to the person in charge, the facility is regularly treated by "Encite" professional pest control services. During the routine inspection, no live vermin was observed throughout the food preparation area, food storage areas, front dining area, or in the restroom. A thorough inspection of the bulk food stored on dry storage shelves was conducted and no adulteration due to rodents, cockroaches, or other vermin was observed.

Ensure to take appropriate pest control measures to eliminate all vermin from this facility. Ensure to clean and sanitize all affected areas where vermin or vermin activity was observed.

A reinspection will be conducted on 03/18/2020 to ensure no active infestation is present at this facility.

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: 1) Observed handwash sink in rear preparation area obstructed by large stand mixer and bulk container of flour.

2) Observed paper towels unable to properly dispense through the paper towel dispenser at the handwash sink in the rear preparation area.

3) Observed paper towels available for use stored unprotected on top of the paper towel dispenser in the shared employee and customer restroom.

Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times. Ensure to provide paper towels inside dispensers to prevent contamination and to facilitate proper handwashing.

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: 1) Observed heavy buildup of food debris on the can opener blade.

2) Observed clean cutting boards stored against the wall and behind the faucet of the preparation sink next to the 3 compartment warewashing facilities.

Ensure to properly wash, rinse, sanitize and air dry all food contact surfaces including utensils and equipment to prevent contamination of food or food contact surfaces.

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>



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1
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1

Inspector Comments: Observed 3 completely sealed packages of various meats sitting in the preparation sink next to the 3 compartment sink with no means of proper thawing methods to facilitate temperature control. The packages of meat were observed still frozen and measured at 32.8F. Employee stated the items were removed from the freezer to thaw approximately 1 hour prior to inspection.

Ensure to follow one of the approved thawing methods listed below when thawing potentially hazardous food:

- 1) Under refrigeration that maintains food temperature at 41F or below
- 2) Completely submerged under potable running water for a period not to exceed two (2) hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain
- 3) In a microwave oven if immediately followed by immediate preparation
- 4) As part of a cooking process

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

27. FOOD SEPARATED AND PROTECTED

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)
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1

Inspector Comments: 1) Observed several containers of potentially hazardous food stored in the 2 door reach in refrigerator by the cook's line with no covers or means of overhead protection.

Ensure to provide lids or coverings on all food stored in refrigeration units to prevent contamination of food.

2) Observed frozen meat and poultry stored directly above and on top of bags of ice in the upright single door freezer unit in the front preparation area.

Ensure to store raw meat below ready to eat food at all times to prevent 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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1
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1

Inspector Comments: 1) Observed pot/pan detergents, floor cleaners, and other chemicals stored on the dry storage shelf directly next to cookies, various canned goods, napkins, and other single use items.

2) Observed 1 gallon sized containers of bleach and industrial grade degreaser stored underneath the preparation sink next to bulk sugar and rice containers.

Ensure all poisonous substances, detergents, bleaches, and cleaning compounds are stored separate from food, utensils, packing material, and food contact surfaces.

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.



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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: 1) Observed a bag of oranges stored directly on the floor next to the preparation counter in the front service area.

2) Observed a bulk container of food stored directly on the floor in the walk in refrigerator.

Ensure all food is protected from contamination by storing food in a clean, dry location, where it is not exposed to splash, dust, vermin, or other forms of contamination or adulteration. Ensure all food is stored at least six (6) inches above the floor.

3) Observed bulk containers of food and food ingredients stored unlabeled throughout the facility in refrigeration units, preparation tables, and dry storage areas.

Ensure that all working containers holding food or food ingredients that are removed from their original packages are properly identified with common name of the food.

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

Inspector Comments: 1) Observed fresh and dried salsa on the interior walls and shelves of the "Coca Cola" cold holding unit in the front preparation area.

2) Observed accumulation of food debris on the doors, door handles, and interior shelving of the 2 door refrigeration unit by the cook's line.

3) Observed food, dust, dirt, and other debris on the exterior lids and containers of bulk food ingredients stored underneath the preparation table in the rear employee area.

4) Observed dried food debris on drying racks containing clean food contact surfaces.

5) Observed heavy accumulation of food debris and grease on the exterior and interior of the commercial microwave in the rear preparation area.

Ensure to thoroughly clean and sanitize nonfood contact surfaces in the facility. Maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Observed the use of quaternary ammonia in the sanitizing compartment of the manual warewashing facility. Observed no sanitizer test strips available for quaternary ammonia.

Ensure to maintain sanitizer test strips available on site at all times to test for proper sanitizer concentration levels. Maintain sanitizer concentration of quaternary ammonia at 200 PPM.

NOTE: The facility uses chlorine for in-use wet wiping cloths in sanitizer buckets. The facility had chlorine test strips available for use and employees demonstrated proper knowledge of concentration required.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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



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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	<p>Inspector Comments: 1) Observed the use of an ice cream freezer used to store potentially hazardous food such as frozen meat and produce.</p> <p>2) Observed the use of a "Coca Cola" beverage cold holding unit to store salsas and other condiments.</p> <p>Ensure to use appropriate refrigeration units for the storage of potentially hazardous food. Ensure all equipment is NSF and only used as intended.</p> <p>3) Observed standing water from a leak inside the 2 door cold holding unit next to the cook's line.</p> <p>4) Observed a bucket used to collect leaking water from the condenser line in the walk in refrigerator.</p> <p>Ensure to repair leaks to prevent standing water and possible contamination of food.</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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p>Inspector Comments: 1) Observed bowls with no handles and a pitcher used to scoop food ingredients stored inside bulk food containers in direct contact with food.</p> <p>Discontinue using bowls to scoop food or food ingredients. Ensure to use and store utensils in a clean and sanitary manner to prevent contamination of food. Ensure to store handles of utensils facing out and away from direct contact with food.</p> <p>2) Observed a dirty apron stored on top of fountain soda syrup boxes in the rear dry storage area.</p> <p>Ensure all clean and soiled linens are properly stored and displayed separate from food and food contact surfaces.</p>
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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 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<p>Inspector Comments: Observed missing air gaps from 6 water waste pipes by the floor sink drain underneath the 3 compartment sink and the floor sink drain next to the preparation table.</p> <p>Ensure that an air gap that measures at least 1 inch and a minimum of twice the diameter of the pipe exists between the rim of the floor sink and the inlet of the waste water discharge pipe.</p>
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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	<p>Inspector Comments: 1) Observed personal employee beverages stored on a shelf above the preparation table in the rear employee area and on the counter top next to single use service items in the front preparation area.</p> <p>2) Observed a pair of nail clippers on the shelf above the preparation table next to spices and other food ingredients.</p> <p>3) Observed a pair of sunglasses and construction tools stored on the fountain soda syrup boxes in the dry storage area.</p> <p>Ensure all personal effects, employee foods, and beverages are stored in a designated room or area where contamination of food, equipment, utensils, linens, and single use articles cannot occur.</p>
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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	<p>Inspector Comments: 1) Observed the ceiling panels above the front food preparation area to have minor holes and/or peeling.</p> <p>Ensure to replace ceiling panels in disrepair with approved material that is smooth, durable, easily cleanable, and nonabsorbent to facilitate proper cleaning.</p> <p>2) Observed the walls throughout the facility to have dirt, dust, and dried food debris especially on the walls by the dry dish racks, outside the walk in refrigerator, and by the preparation area near the stand mixer.</p> <p>3) Observed peeling drywall and paint in the walk in refrigerator.</p> <p>Ensure to clean the walls and maintain walls in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris. Ensure to repair/replace areas in disrepair.</p>
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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))

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.



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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 B posted on this date. DO NOT REMOVE, RELOCATE, OR ALTER LETTER GRADE PLACARD.

A reinspection will be conducted on 03/18/2020 to ensure the facility does not have an active rodent infestation. Ensure to properly clean and sanitize all affected areas where vermin activity was observed. Failure to comply may result in facility closure, Supervisory Review, billed reinspections, and other legal action.

A PEP Talk was given on this date.

The following handouts and decals were provided on this date:

- Top 5 CDC Risk Factors handout
- Active Managerial Control handout
- Request for Re-score Inspection Form
- Is It Done Yet? decal
- Cold Holding Temperature decal
- Hot Holding Temperature decal

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: Grace Betancourt
TITLE: Person in Charge