



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ZAKY MEDITERRANEAN GRILL				REINSPECTION DATE Not Specified	INSPECTOR George Gonzales	DATE 1/11/2022
LOCATION 4323 E MILLS CR 102, ONTARIO, CA 91764				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:09 PM	TIME OUT 1:03 PM	FACILITY ID FA0016310	RELATED ID CO0081837	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: A complaint investigation was conducted on this date.

Reference - HSC

Nature of the complaint:

Complainant stated observing no visible grade placard at facility.

Findings and observations:

Observed no visible grade placard at facility.

The previous inspections were conducted regarding no visible grade placard:

12/22/2021.

1/04/2022.

Inspection 1/04/2022 was a billable inspection.

Inspector reposted grade placard during the previous two (2) inspections in consumer view.

Inspector was advised to wait for a manager to arrive to facility. Inspector advised at the beginning of inspection this is a billable inspection.

Employee stated grade placard is behind stacked chairs during this inspection. Observed grade card obstructed and relocated from the previous inspections.

Employee was advised grade placard must always be visible in consumer view.

A request for rescore form was provided to the employee.

Results:

This concludes this billable complaint investigation.

Description: A complaint report has been received by Environmental Health.

16K024 Person in charge present and performs duties

Compliance Date: Not Specified

Inspector Comments: [Repeated Violation]

Not In Compliance

Violation Reference - HSC - 113945-113945.1,
113984.1

Observed no person in charge present at time of inspection.

Employee stated manager would be called to come to facility.

Employee was advised complaint may be discussed with employee.

Inspector was advised to further wait for manager.

Ensure a person in charge is present at the facility at all hours of operation.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ([113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>



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LOCATION 4323 E MILLS CR 102, ONTARIO, CA 91764	INSPECTOR George Gonzales

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed front entrance door propped open.

Not In Compliance

Keep doors closed to prevent vermin entrance into facility.

Violation Reference - HSC - 114067 (j), 114123

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)

16K047 Signs posted; last inspection report available

Compliance Date: Not Specified

Inspector Comments: Observed no letter grade posted in consumer view at time of inspection.

Not In Compliance

Employee advised grade placard is posted behind chairs.

Violation Reference - HSC - 113725.1, 113953.5

Discontinue this practice. Ensure grade placard is always in consumer view.

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

Overall Inspection Comments

A billable complaint investigation was conducted on this date.

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](#).

Total # of Images: 0