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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME				REINSPECTION DATE	INSPECTOR	DATE
FONTANA PHO RESTAURANT				Not Specified	Robert Adams	10/28/2015
LOCATION				PERMIT EXPIRATION	IDENTIFIER: None	
9820 SIERRA B/C, FONTANA, CA 91730					SERVICE: 126 - PLAN CHECK FIELD INSPECTION	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU	
9:55 AM	11:15 AM	FA0009731	SR0068635	1767	ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PLAN CHECK - PlnCk PEP Minor 0-1,499 SqFt

17K832 Plans - Preliminary Inspection

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: Preliminary inspection conducted this date.

Description: Preliminary inspection.

17K050 Equipment - Construction - 6"

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114169(b), 114268(b)

Inspector Comments: Observed a table without 6 inch clearance from the floor. Provide 6 inches of clearance on all equipment.

Description: All equipment, including shelving, must be supported by six (6) inch high, easily cleanable legs, commercial castors, or completely sealed in position on a four (4) inch high continuously coved base or concrete curb to facilitate ease of cleaning.

17K052 Equipment - Construction - Sealant

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114130

Inspector Comments: Seal all sinks to the wall. Seal the dish washing machine to the wall.

Description: All curb mounted equipment, sinks and cabinetry must be sealed to the curb in an approved manner. Silicone sealant is approved for use on joints or gaps less than 1/8 inch wide. If joints or gaps are over 1/8 inch wide, connector strips or flashing used in conjunction with sealant will be required.

17K088 Equipment - General - ANSI

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114130(b)

Inspector Comments: Remove all Non- NSF equipment and shelving racks.

Remove the two rusted preparation tables in the kitchen. Ensure all equipment is maintained in good condition.

Remove the water filtration equipment on the hand wash sink. Do not drill into NSF equipment when reinstalling it.

Description: All new and replacement food-related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (NSF, ITS, ETL, EPH, UL Sanitation or CSA).

17K112 Floors - General - Requirement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114268

Inspector Comments: Provide an approved cove base tile surrounding the grease trap and the walls of the storage rooms nearest the restrooms.

Provide a cove base in the from POS service area within the kitchen.

Description: Floor surfaces in all areas in which food is prepared, packaged, or stored, where any utensil is washed, where refuse or garbage is stored, where janitorial facilities are located, in all toilet and handwashing areas and in employee change and storage areas shall be of an approved type that continues up the wall four (4) inches, in a seamless manner, forming a 3/8 inch minimum radius cove as an integral unit.

17K159 General Protection - Splash Guards - 8"

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: See Below.

Description: An eight (8) inch Splash Guard is required between open flame and fryers (when they are located less than sixteen [16] inches apart).

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17K174 Handwash - General - Supplies

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 113953.2

Inspector Comments: Provide soap and paper towel dispenser at the hand wash sinks.

Remove the hand wash supplies over the three compartment sink.

Description: Handwashing cleanser and single-use sanitary towels must be provided at all handwashing facilities. Hot air blowers may be provided in lieu of the hand towel dispensers.

17K347 Restrooms - General - Doors

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114276c1

Inspector Comments: See below.

Description: Toilet rooms shall be separated (from other portions of the food facility) by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.

17K371 Ventilation - Mechanical Exhaust - Test

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide a certified air balance test report PRIOR to final inspection.

1- Empire Air balance co 714-465-2718
2- Air Balance Guys 661-377-2151
3- L.A. Air Balance 909-931-1114
4- Associated Air Balance 626-915-8117
5- Air Management Industries 909-702-4926
6- Kitchen Hood balance 626-274-0522
7- Certified Air Balance Co. 661-269-2232
8- Yardley-Zaretsky Inc 714-641-2930
9- Precision Air Balance Co. 714-630-3796
10- Independent Air Group 760-949-9972

Description: Mechanical exhaust system requires an Air-Balance test by a licensed or certified technician.

17K386 Vermin - Doors - Exterrior

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: See below.

Description: All exterior doors must open outward and be self-closing.

17K405 Structure - Walls - Behind Sinks

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide 4 foot of FRP behind all sinks. Remove all marlite wall covering.

Provide an 8 foot of FRP behind the dish washing machine.

Description: The wall surfaces behind and adjacent all sinks (including Handwash and Mop sinks) shall be covered with fiberglass reinforced polyester (FRP), stainless steel, tile, or the equivalent. The approved wall cover must extend up the wall at least four (4) feet from the coved base and cover the walls behind the sink and accompanying drainboards to a minimum of eighteen (18) inches on both sides.

17K889 Ventilation - Solid Fuel - Interlock

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114149.1(a)

Inspector Comments: Combine the hood exhaust switch and hood make up air switch to ensure interlock.

Description: The (dedicated) make-up air system serving the solid fuel cooking operation shall be interlocked with the exhaust-air (hood) system.

Overall Inspection Comments

No summary comments have been made for this inspection.

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Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0