



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ONTARIO GATEWAY HOTEL				REINSPECTION DATE Not Specified	INSPECTOR Rose Ann Dooley	DATE 6/16/2020
LOCATION 2200 E HOLT BL, ONTARIO, CA 91761				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 8:36 AM	TIME OUT 9:41 AM	FACILITY ID FA0006518	RELATED ID CO0070552	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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: PURPOSE:

A complaint investigation was conducted on this date in response to complaint number CO0070552.

Reference - HSC

NATURE OF THE COMPLAINT:

The complainant alleged stated, " Numerous health code violations, in kitchen. Unsanitary prep area, food storage, & food preparation".

OBSERVATION:

A routine inspection was NOT conducted at this time since the manager stated that food area as been closed since March 2020 do to COVID19. Front desk staff also stated that restaurant inside the hotel has not been open since March 2020. A walk through inspection was conducted during this time. Findings included the following violations, reference violation description.

Observed construction at the south and west side of the building. Also, observed front side of the kitchen area under construction. Facility has submitted plans to plan check (via online) on 05/27/20. Plan review is still pending and has not yet been approve. Please discontinue all constructions in the kitchen if plans have not been approved by plan check. Call The Department of Environmental Health to check on plan status 800 442-2283.

Immediately, discontinue all food prep as well. Observed facility preparing food during time of inspection while construction is being conducted in the kitchen area. When operator was asked who the food is for, operator stated that they are feeding the construction workers. Discontinue food prep for the public while construction is being conducted.

OUTCOME:

A re-inspection will be conducted in one week to determine compliance. No further action is warranted at this time and the complaint will be closed.

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

#### 16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114018, 114020, 114020.1

Inspector Comments: Observed raw pork (approx 5lbs) sitting on the prep table. When operator was asked, operator stated that meals are being cooked for construction workers. Measured raw meat at 37F. Operator was told to put meat back into the refrigerator and to discontinue food preparation while kitchen construction is being done.

Ensure the proper thawing methods:

114018. Frozen foods shall be stored and displayed in their frozen state unless being thawed in accordance with Section 114020.

114020. Frozen potentially hazardous food shall only be thawed in one of the following ways:

- Under refrigeration that maintains the food temperature at 41°F or below.
- Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
- In a microwave oven if immediately followed by immediate preparation.
- 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>



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ONTARIO GATEWAY HOTEL	DATE 6/16/2020
LOCATION 2200 E HOLT BL, ONTARIO, CA 91761	INSPECTOR Rose Ann Dooley

### 16K027 Food separated and protected

Compliance Date: Not Specified

Inspector Comments: Observed several boxes of food stored on the floor of the walk-in and walk-in freezer.

Not In Compliance

Ensure food storage is stored at least 6" off the ground to prevent potential contamination.

Violation Reference - HSC - 113984 (a, b, c, d, f)

**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.

### 16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed walls in the front part of the kitchen being repaired. Observed one construction worker working at the front kitchen area.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Facility submitted plans with plan check but plans are still under review. Please, contact plan check 800 442-2283 to determine status of plans before doing any type of remodel.

**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

Re-inspection needed. Follow-up with plan check to determine if plans have been reviewed and approved.

### 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