



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LEGEND'S WINGS &amp; BREWS</b>		DATE 3/16/2020	REINSPECTION DATE 3/30/2020	PERMIT EXPIRATION 9/30/2020
LOCATION 1520C N MOUNTAIN AV 111, ONTARIO, CA 91762			INSPECTOR Estefani Ayala	
MAILING ADDRESS 3111 N 31ST AV, PHOENIX AZ 85017		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed		
TIME IN 11:20 AM	TIME OUT 1:40 PM	FACILITY ID FA0014780	RELATED ID PR0019521	PE 1622

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 79**

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span>	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">○</span> 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">○</span> 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">○</span> 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">○</span> 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	<span style="color: blue;">○</span> 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span>	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed			<span style="color: red;">⊗</span> 2
VERMIN				
In	23. No rodents, insects, birds, or animals		4	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	<span style="color: red;">⊗</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>



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**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> You are hereby notified that your health permit is temporarily suspended due to an imminent health hazard.  - Liquid waste overflow in the facility near cooking equipment.  Clean and sanitize all the affected areas prior to contacting this office for a reopening inspection.  A "Notice of Closure" sign was posted at the entrance of the facility.
	Violation Reference - HSC - 114409, 114405	

**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)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed one of the floor sinks below the cooking equipment below the ventilation hood.  All waste water must be disposed of properly.  Note: Manager tried to unclog drain and waste water began to splash and overflow onto kitchen floor. This resulted in a closure. Floors and surrounding equipment must be cleaned and sanitized prior to reopening.
	Violation Reference - HSC - 114197	

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed both hand wash sinks in the bar area to be blocked by bags and equipment.  Discontinue this practice. Ensure all hand wash sinks are clear and accessible at all times.
	Violation Reference -	

**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)

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a moldy cucumber in one of the drawers below the cold holding cooks line.  Ensure all food is stored safe and in good conditions.
	Violation Reference - HSC - 113967, 113976,	

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed the inside of the ice machine to have excessive black debris build up.  Ensure ice machine is cleaned regularly and thoroughly on a regular basis to prevent build up.  Note: No ice was observed contaminated.
	Violation Reference - HSC - 113984(e), 114097, 114099	

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Observed one dead fly on clean stored container and another dead fly on shelf below the preparation table across employee storage room. Observed a dead fruit fly in a container of mayonnaise in the inserts of the cold holding unit at cooks line. Observed several fruit flies in the facilities.
		<u>Eliminate all live animals/insects including evidence.</u>

**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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed a container of sauce to be uncovered in the walk-in cooler. Observed mushrooms and mozzarella sticks to be uncovered in cold holding freezer near cooks line.
		<u>Ensure all food is stored covered to protect from contamination.</u>

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<b>Inspector Comments:</b> Observed an unlabeled glass cleaner spray bottle near bar area.
		<u>Label all toxic chemicals to prevent contamination.</u>

**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.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed a box of chicken breasts on the floor of the walk-in cooler. Observed cans of mushrooms stored on the floor below the three compartment in the back kitchen area.
		<u>Ensure all food is stored at least 6" above the floor.</u>

**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))

**35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> 1) Observed the inside of the microwave to have excessive food debris build up.  Clean and maintain all non-food contact surfaces clean and in a sanitary manner.  2) Observed all equipment at the cook's line including inside drawers to have excessive old food debris build up.
		<u>Ensure all equipment in kitchen whether in use or not is maintained clean and in a sanitary manner.</u>

**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)



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<b>Inspector Comments:</b> 1) Observed two unchained pressurized tanks near the exit kitchen door.  Ensure all pressurized tanks are stored chained to a rigid structure at all times.  2) Observed knives stored between two cold holding units at cook's line  Discontinue this practice. Ensure all utensils are stored in a clean and sanitary manner.
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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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> Observed hood filters to have excessive grease build up.  Ensure hood filters are cleaned on a regular basis to provide adequate ventilation.
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**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed a wet cloth on preparation table at the cook's line.  Ensure all wet cloths are stored in sanitizer bucket with proper sanitizer concentration between use.
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**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> 1) Observed the toilet paper outside of the dispenser in the men's restroom.  Ensure toilet paper is stored in dispenser at all times.  2) Observed the right side toilet to have a leak at the handle in the women's restroom.  Repair/ replace handle so there is no leak.
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**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the floors below the grill and stove to have excessive food build up. Observed the floors near the exit door to have black build up. Observed the floors in the walk-in cooler to have food and juice build up.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	
Maintain floors clean and in a sanitary manner at all times.		

**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.

**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 "C" was not posted on this date. Letter grade will be posted once facility is reopened and compliance is verified.

- Rescore handout provided on this date.

The permit for this facility is hereby suspended on this date and the facility is closed due to liquid waste in the dining and food preparation areas.

A notice of closure sign was posted near the main entrance.

Do not remove, alter or hide the sign in any way. Failure to comply will result in a billable inspection.

Call this office when you are ready to re-open and a re-inspection will be conducted.

Please refer to the following phone numbers to request a reopening:

After Hours Number: 800-472-2376

Regular Hours: 800-442-2283

**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](#).



Public Health  
Environmental Health Services

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**Signature(s) of Acknowledgement**

NAME:  
TITLE:

NAME: Adam Innabi  
TITLE: Person in charge