



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL PRADO GOLF COURSE		REINSPECTION DATE Not Specified		INSPECTOR Amanda Tieu	DATE 9/24/2020
LOCATION 6555 PINE AV, CHINO, CA 91710				PERMIT EXPIRATION 12/31/2070	IDENTIFIER: Food Prep SERVICE: 999 - VOIDED ENTRY - AMENDED VERSION AVA RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED
TIME IN 1:59 PM	TIME OUT 4:01 PM	FACILITY ID FA0007972	RELATED ID PR0006058	PE 1622	

### 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.

#### 16K005 Hands clean and properly washed; gloves used properly



Compliance Date: Not Specified

Complied on 9/24/2020

Violation Reference -

**Inspector Comments:** 1) Observed cook not change gloves after touching his/her mask during food preparation.

Ensure all employees thoroughly wash their hands when changing tasks or touch any bodily parts such as one's face, arms, hair, and eyes as often as necessary to prevent contamination of food.

2) Observed employee donning gloves without washing his/her hands prior donning gloves.

Employees are required to change gloves when changing tasks and when gloves become worn, damaged or soiled. Each time new gloves are donned, employees are required to wash and dry hands prior to donning gloves.

Corrected on site: Directed employees to wash hands immediately and educated employees on proper handwashing procedures.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

#### 16K053 Impoundment



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114393

**Inspector Comments:**

**Violation Description:** An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair.

You are hereby notified that the following equipment or material has been embargoed/impounded by this Division on this date under the provisions of the California Health and Safety Code Division 104 Part 7, Sections 113812 and 114393 and Division 104 Part 5, Section 111860.

WARNING: This material must not be moved from the premises where stored without written permission from the Director of Environmental Health Services. Violation of this order is a misdemeanor, and upon conviction shall be punished by a fine of not more than one thousand dollars (\$1,000) or imprisonment in the County jail for a term not exceeding six months, or both such fine and imprisonment.

#### 16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

**Inspector Comments:**

**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)



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### 16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified

Complied on 9/24/2020

Violation Reference - HSC - 113947-113947.1

**Inspector Comments:** Upon questioning, employee was unable to demonstrate adequate knowledge of the following items:

- Minimum cooking temperature of ground beef
- Minimum hot holding temperature for potentially hazardous foods
- Minimum cold holding temperature for potentially hazardous foods
- Proper cooling temperatures, time, and methods

Ensure all employees are educated of the minimum cooking temperature, cold holding temperature, and hot holding temperature for potentially hazardous foods.

Corrected on site: Employee was educated the following:

- Minimum cooking temperature of ground beef: 155 F
- Minimum hot holding temperature for potentially hazardous foods: 135 F
- Minimum cold holding temperature for potentially hazardous foods: 41 F
- Proper cooling temperatures, time, and methods:

Ensure potentially hazardous foods are cooled rapidly from 135F to 70F within two (2) hours and then cooled from 70F to 41F or below within the next four (4) hours for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan.

\*NOTE: Proper cooking temperatures and cooling methods handout was given at the time of inspection.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

### 16K002 Communicable disease; reporting, restrictions & exclusions

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113949.2,  
113949.5, 11395

**Inspector Comments:**

**Violation Description:** Employees with a communicable disease shall be excluded from the food facility / preparation of food (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a)).

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

### 16K003 No discharge from eyes, nose, and mouth

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113974

**Inspector Comments:**

**Violation Description:** Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)



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### 16K004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference -

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

### 16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

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)

### 16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

### 16K008 Time as a public health control; procedures & records

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114000

**Violation Description:** When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

### 16K009 Proper cooling methods

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114000

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

### 16K010 Proper cooking time & temperatures

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114004, 114008, 114010

**Violation Description:** Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food\\_Safely\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food_Safely_Final_11_29_11.pdf)



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### 16K011 Proper reheating procedures for hot holding

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114014, 114016

**Violation Description:** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

### 16K012 Returned and reservice of food

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114079

**Violation Description:** No unpackaged food that has been served shall be re-served or used for human consumption. (114079)

### 16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

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>

### 16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments: Observed black-mold like substance accumulating on the top interior panel and ice chute inside the ice machine.

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Clean and sanitize the ice machine. Maintain all food contact surfaces in a clean and sanitary manner to prevent contamination

**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>

### 16K015 Food obtained from approved source

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113980, 113982, 114021-11

**Violation Description:** All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).

### 16K016 Compliance with shell stock tags, condition, display

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114039 - 114039.5

**Violation Description:** Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)



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### 16K017 Compliance with Gulf Oyster Regulations

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113707

Inspector Comments:

**Violation Description:** Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations 13675, Cal Code Section 113707).

### 16K018 Compliance with variance, specialized process, & HACCP Plan

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114057

Inspector Comments:

**Violation Description:** HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

### 16K019 Consumer advisory provided for raw or undercooked

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114012, 114093

Inspector Comments:

**Violation Description:** Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

### 16K020 Licensed health care facilities/public & private schools; prohibited foods not offered

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114091

Inspector Comments:

**Violation Description:** Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)

### 16K021 Hot and cold water available

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113953(c),  
114099.2(b)

Inspector Comments:

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

### 16K022 Sewage and wastewater properly disposed

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114197

Inspector Comments:

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



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### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Observed old rodent droppings and dead insects such as flies and crickets at the following areas:

- Back storage room area for the bar
- The flooring right of the ice machine.
- Behind the oven and stove within the kitchen area of the 2 compartment sink.
- Pest traps at the front kitchen area.

After a thorough search of the facility, observed no signs of an active infestation. Observed documentation of a professional pest control service conducting inspections with a frequency of service every 2 weeks.

Clean and sanitized affected areas in an approve manner. Maintain and keep the facility free of vermin including rodents and insects.

\*NOTE:

A follow-up inspection will be conducted within a week to observe compliance. Failure to comply will result in future billable inspections.

**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)

### 16K024 Person in charge present and performs duties

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113945-113945.1,  
113984.1

**Inspector Comments:**

**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/Top5CDCRiskFactorsContributingFoodbornellness.pdf>

### 16K025 Personal cleanliness and hair restraints

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113969, 113971

**Inspector Comments:**

**Violation Description:** All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114018, 114020,  
114020.1

**Inspector Comments:**

**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>



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### 16K027 Food separated and protected

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113984 (a, b, c, d, f)

**Inspector Comments:** Observed a metal container of cooked bacon stored on a shelving beneath the grill. Observed dust and grease accumulation on the top exterior of the shelving. Observed no direct contamination (signs of dust or grease) on the cooked bacon.

Immediately discontinue this practice. Ensure all food is stored, prepared, displayed, or held so that it is protected from contamination.

Corrected on site: Facility manager was instructed to relocate and cover the metal container of bacon at the time of inspection.

**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.

### 16K028 Washing fruits and vegetables

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 113992

**Inspector Comments:**

**Violation Description:** Raw, whole produce shall be washed prior to preparation. (113992)

### 16K029 Toxic substances properly identified, stored, used

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114254, 114254.1

**Inspector Comments:**

**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.

### 16K030 Food storage; food storage containers identified

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114047, 114049, 114051

**Inspector Comments:**

**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))

### 16K031 Consumer self service

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114063, 114065

**Inspector Comments:**

**Violation Description:** Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

### 16K032 Food properly labeled & honestly presented

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114087, 114089

**Inspector Comments:**

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)



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### 16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114115 (c)

**Inspector Comments:** Observed excessive grease and residual food debris attached to the interior part of the handle for the oven/grill shelving.

Clean the handles and ensure all nonfood-contact surfaces of utensils and equipment shall be clean.

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

### 16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114067(f,g), 114099

**Inspector Comments:**

**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>

### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114130, 114130.1, 114130

**Inspector Comments:** Observed the following items at the time of inspection:

-Observed a leak from the piping connected to the fan guard within the walk-in cooler. Observed excessive water pooling on the floor of the walk-in cooler. Per facility manager, the walk-in cooler is currently under repair. Observed potentially hazardous foods such as eggs, cheese, and ham stored within the walk-in cooler to be within minimum cold holding temperature of 41 F or below.  
-Observed air curtain at the back delivery door to be in disrepair.  
-Observed wooden shelving beneath the coffee machine to be in disrepair. Observed shelving's wall and ceiling panels to be cracked/ripped. Per facility manager, shelving is currently under repair.

Repair/replace above equipment. Clean flooring and ensure all equipment and utensils are maintained in good repair and condition.

**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)

### 16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114074, 114081, 114119

**Inspector Comments:** Observed (4) carbon dioxide tanks located left of the ice machine not chained to a rigid structure at the time of inspection.

Discontinue this practice. Ensure all pressurized cylinders must be securely fastened to a rigid structure.

**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)

### 16K038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114149, 114149.1

**Inspector Comments:** Observed multiple lights throughout the back kitchen area to be nonfunctional at the time of inspection. Per facility manager, a power outage occurred several months prior and caused the lighting within the kitchen area to be in disrepair.

Replace or repair the lights to be in good working condition and to be able to provide adequate lighting to the kitchen area.

**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)





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FACILITY NAME EL PRADO GOLF COURSE	DATE 9/24/2020
LOCATION 6555 PINE AV, CHINO, CA 91710	INSPECTOR Amanda Tieu

### 16K039 Thermometers provided and accurate

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114157, 114159

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

### 16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Inspector Comments: Observed wet cloth towels stored throughout the kitchen out of the sanitizer bucket.

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Ensure, after every use, wet wiping cloths are returned to sanitizer solution and are completely submerged or into a linen basket.

**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)

### 16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified

Inspector Comments: Observed excessive black and yellow-mold like debris and dust within the floor sinks at the following locations:

Not In Compliance

Violation Reference - HSC - 114171, 114189.1

-Floor sink beneath the cold holding unit right of the 3 compartment sink at the bar area.  
-Floor sink beneath the hot holding steamer units.

Clean floor sinks. Ensure all plumbing fixtures are maintained to prevent any contamination or harboring of vermin.

**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)

### 16K042 Garbage and refuse properly disposed; facilities maintained

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114244, 114245

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

### 16K043 Toilet facilities: properly constructed, supplied, cleaned

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114250, 114276

**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)



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL PRADO GOLF COURSE	DATE 9/24/2020
LOCATION 6555 PINE AV, CHINO, CA 91710	INSPECTOR Amanda Tieu

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

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

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)

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

Compliance Date: Not Specified

Inspector Comments: 1) Observed excessive grease and debris accumulation beneath the flooring of the oven and stove top equipment across the steam tables, beneath the ice machine, and refrigerating unit right of the 3 compartment sink at the bar area.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Clean floorings. Ensure all floors, walls and ceilings are clean and maintained in good repair.

2) Observed missing tiles beneath the flooring of the oven and stove top equipment across the steam tables, beneath the ice machine, and refrigerating unit right of the 3 compartment sink at the bar area.

Repair or replace floor tiles in an approved manner. Ensure flooring is durable, smooth, non-absorbent and washable surface at all times as needed.

\*NOTE:

For information regarding approved tiles and proper installation, please contact Plan Check at 1-800-442-2283 prior to installation.

**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))

### 16K046 No unapproved private homes / living or sleeping quarters

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114285, 114286

**Violation Description:** No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

### 16K047 Signs posted; last inspection report available

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

**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



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL PRADO GOLF COURSE	DATE 9/24/2020
LOCATION 6555 PINE AV, CHINO, CA 91710	INSPECTOR Amanda Tieu

### 16K048 Food Handler Certification

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - SBCC - 33.0409

Inspector Comments:

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

More Information: [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

### 16K050 Restrooms Required

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114250, 114276

**Description:** A food facility shall provide toilet facilities for use by employees. Toilet facilities shall be provided for patrons when there is onsite consumption of food. A food facility with more than 20,000 square feet shall provide at least one separate toilet facility for men and one separate toilet facility for women. (114250, 114276)

### 16K052 VC & D

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113980

**Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

### 16K049 Permits Available

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114067(b, c),  
114381(a)

**Violation Description:** A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381(a), 114381.2, 114387)

### 16K051 Plan Review

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC - 114380

**Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

### 16K919 COVID-19 Observations

Compliance Date: Not Specified

Inspector Comments: Observed no COVID-19 site specific plan onsite. Observed logs regarding proper sanitation in each area of the facility and temperature/health screening logs. Observed social distancing markers in place. Observed COVID-19 precaution signs posted at the facility window. Observed sanitizer and mask offered to customers and employees at the time of inspection.

Not In Compliance

Reference - SBC Policy

**Description:** Observations regarding COVID-19 associated changes to practices are recorded here.



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL PRADO GOLF COURSE	DATE 9/24/2020
LOCATION 6555 PINE AV, CHINO, CA 91710	INSPECTOR Amanda Tieu

### Overall Inspection Comments

On this date, a grade "B" card was posted. The following documentation was provided:

- 1) Request for Re-Score Inspection
- 2) Food Facility Risk Based Inspection Frequency
- 3) Facility Self-Inspection Checklist
- 5) Handwashing Done Right!
- 6) Active Managerial Control
- 7) Is it Done Yet? Decal, Cold Holding Decal, Hot Holding Decal
- 8) HELP brochure
- 9) COVID-Compliant Business Partnership Program
- 10) Guidance for Re-Opening During COVID-19 Recovery

**\*NOTE:**

A follow up inspection will be conducted within a week to verify the removal of rodent droppings and dead insects within the facility.

Failure to comply will result in future billable follow up inspections.

\*PEP talk will be emailed to the facility\*

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

\*No signature obtained due to COVID-19 safety measures. "No Signature." The contents the routine inspection has been discussed with the facility manager.\*

### 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

NO SIGNATURE

NAME: Ulysses Maldonado  
TITLE: Event/Food Manager

Total # of Images: 0