



RETAIL FOOD PLAN CHECK - OFFICIAL PLAN REVIEW REPORT

FACILITY NAME FONTANA PHO RESTAURANT		REINSPECTION DATE Not Specified		INSPECTOR Bennetta Betbadal	DATE 11/5/2015
LOCATION 9820 SIERRA B/C, FONTANA, CA 91730				PERMIT EXPIRATION	
TIME IN 10:34 AM	TIME OUT 11:15 AM	FACILITY ID FA0009731	RELATED ID SR0068635	PE 1767	IDENTIFIER: None SERVICE: 126 - PLAN CHECK FIELD INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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

17K821 Plans - Final Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - SBCC - 33.0201

Inspector Comments: Final inspection, observed corrections are completed today.

Authorized to open to public.

Facility has 32 linear feet of dry storage, dishwasher, 24'x24' 3-comp sink, prep sink and 2 hand sinks in the kitchen.

Air balance report for exiting hood is provided 13.07' x 3.4' with 4743 CFM duct size 36" x 12" with 1581 FPM.
Following cooking equipment: two single burner pot stock, 2 woks, charbroiler and fryer, and 4 burner range.

Description: Final inspection hereby gives facility approvals to open.

17K159 General Protection - Splash Guards - 8"

Compliance Date: Not Specified

Not In Compliance

Reference - Reference Number - SBC Policy

Inspector Comments: Provide splash guard between fryer and open flame of the wok.

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

17K220 Barbecue - Open-air - Sanitary facilities

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114143(e)

Inspector Comments:

Description: Sanitary facilities, including, but not limited to, toilet facilities and handwashing facilities shall be available for use within 200 feet in travel distance of the open-air barbecue or outdoor wood-burning oven and shall comply with all provisions of Cal Code.

17K386 Vermin - Doors - Exterior

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments:

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

17K386 Vermin - Doors - Exterior

Compliance Date: Not Specified

Not In Compliance

Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Provide self-closing device for the restroom doors.

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

17K805 Permit - Manager Certificate

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113947.1(a)

Inspector Comments: One employee shall obtain a valid Food Safety Manager Certificate within 60 days from opening and retain the Certificate on site.
Premier Food Safety (800) 676-3121 WWW.premierfoodsafety.com
Safe-at-the-plate (888) 804-SAFE info@safeattheplate.com
www.ServSafe.com (800) 765-2122, ext. 6703

Description: Food facilities that prepare, handle, or serve nonprepackaged potentially hazardous food, except temporary food facilities, shall have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3. There shall be at least one food safety certified owner or employee at each food facility. No certified person at a food facility may serve at any other food facility as the person required to be certified pursuant to this subdivision. The certified owner or employee need not be present at the food facility during all hours of operation.



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17K806 Permit - Food Handler Cards

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - SBCC - 33.0409(b)

Description: Applicability. Except as provided herein, no person shall work or allow the employment of any person as a food handler within this jurisdiction except when such food handler possesses an unexpired, unsuspended, unrevoked food handler card or a certificate after passing an approved and accredited food safety certification exam as described in § 113947.1 of the Health and Safety Code (food safety certificate). Food handlers are exempt from this requirement for 14 calendar days following the date of employment if working under the supervision of a person holding an unexpired, unsuspended, unrevoked food safety certificate.

Overall Inspection Comments

Health permit application and annual fees of \$580.00 check # 1385 were collected today.

Refer to HELP program.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0