



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOS SERRANOS COUNTRY CLUB		DATE 6/30/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 15656 YORBA BL, CHINO HILLS, CA 91709			INSPECTOR Casey Salazar	
MAILING ADDRESS 15656 YORBA BL, CHINO HILLS, CA 91709			IDENTIFIER: None	
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 004 - COMPLAINT - INITIAL	
TIME IN 9:32 AM	TIME OUT 11:15 AM	FACILITY ID FA0007612	RELATED ID CO0051386	PE 1622
RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE				
ACTION: 01 - NO FURTHER ACTION REQUIRED				

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

16K999 Complaint Inspection

Compliance Date: Not Specified
 Not In Compliance
 Reference - HSC

Inspector Comments: Complaint stated facility is not complying with food safety principles and that employees do not restrain hair and are not wearing non-slip shoes in kitchen and in snack bars. During inspection, observed the following:

In Main Kitchen:

- All servers have hair restrained either in bun or ponytail.
- Per management, a memo was circulated a few months prior to notify employees they are required to restrain hair and wear non-slip shoes while working.
- Currently, there is one server who has short hair that cannot be restrained by a bun or ponytail. Recommend to pin hair back. One new hire server has non-slip shoes on order.
- Observed coving tiles in food walk-in refrigerator broken. Repair/replace tiles.
- Observed over-ripe bananas stored in dry storage with a fruit fly hovering around. Per manager, bananas are to be thrown away.
- Observed employee touch 2 rows of bread with bare hands that had previously touched coving tiles on the floor. Corrective action: Bread was discarded.
- Observed 2 containers of shredded cheese holding at 64F. Cheese had been in cold top since 5 am. Corrective action: VC&D. Note: Unit thermometer measured ambient temperature at 40F. Recommend to lower temperature of unit to accommodate temperature of grill and frequent opening and closing.
- Observed all employees wearing non-slip shoes.

Ensure all potentially hazardous foods in cold holding are kept at 41F or below.
 Employees are required to wash hands immediately before engaging in food preparation and/or after engaging in other activities that contaminate the hands prior to food handling.

Snack Bars

- Observed one employee with hair restrained but with flyaway hairs not properly restrained.
- Observed cutting board stored on top of refrigerator. Per manager, most chopping occurs in main kitchen. Ensure all food prep occurs in main kitchen. Snack bars do not have a prep sink only one hand washing sink.
- Observed hot dogs holding at 112-118F in warmer unit. Per employee, unit was turned down due to unit causing snack bar to be too hot.
- Observed all employees wearing non-slip shoes.

Ensure all potentially hazardous foods in hot holding are kept at 135F or above.
 Ensure all employees who handle food properly restrain hair.

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

Overall Inspection Comments

Complaint inspection conducted

Signature(s) of Acknowledgement

NAME:
 TITLE:

Total # of Images: 0