



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHELA'S RESTAURANT		REINSPECTION DATE Not Specified		INSPECTOR Dustin Miller	DATE 6/15/2021
LOCATION 507 S MT VERNON AV C, SAN BERNARDINO, CA 92410				PERMIT EXPIRATION 12/31/2070	IDENTIFIER: None
TIME IN 12:40 PM	TIME OUT 1:07 PM	FACILITY ID FA0010205	RELATED ID PR0000161	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: All critical violations have been corrected and the permit is hereby reinstated on this date.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A follow up inspection was conducted on this date per the request of the operator.

NATURE OF THE FOLLOW UP:

During a Re-score inspection it was noted that all refrigeration units within the facility were not capable of maintaining potentially hazardous foods at or below 41F. Subsequently, due to the lack of adequate refrigeration, the facility was ordered closed and the Health permit suspended.

OBSERVATIONS:

Upon questioning, the operator stated that they hired a refrigeration company to service all refrigeration units within the facility. Observed a new "Climate Control" evaporator blower box assembly installed within the walk-in refrigerator.

Observed the following:

- Refried beans holding in the north preparation table cold holding unit measured 41F. Observed the ambient air temperature within the unit measured 38F.
- Tamales holding in the south preparation table cold holding unit measured less than 38F.
- Refried beans holding in the walk-in refrigerator measured 41F. Observed the ambient air temperature within the unit measured 39F.
- Ambient air temperature in the large beverage refrigerator measured 38F. No potentially hazardous foods were observed to be stored within the unit.
- Ambient air temperature within the Coca Cola merchandiser refrigerator measured 57F. No potentially hazardous foods were observed to be stored within the unit.

OUTCOME:

The critical violations noted during the previous inspection were observed to be corrected. The permit for this facility is hereby reinstated and may continue normal operation.

NOTE: A billed follow up inspection will be conducted in one week to observe continued compliance. Failure to comply will result in additional billed follow up inspections or possible closure.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114171, 114189.1

Inspector Comments: Observed the condensate line within the walk-in refrigerator removed with the waste water dripping into a bucket.

Reattach the condensate line and maintain in good working condition.

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)

Overall Inspection Comments



Public Health
Environmental Health Services

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No summary comments have been made for this inspection.

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