



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FRATERNAL ORDER OF EAGLES 2398				REINSPECTION DATE Not Specified	INSPECTOR Jin Lee	DATE 11/9/2018
LOCATION 218 W HOLT BL, ONTARIO, CA 91762				PERMIT EXPIRATION 6/30/2019	IDENTIFIER: None	
TIME IN 10:50 AM	TIME OUT 12:13 PM	FACILITY ID FA0009860	RELATED ID PR0005586	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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: This billable re-inspection was conducted to determine compliance from prior reinspection at the request of the secretary.

This facility remained closed for business due to a rodent infestation.

On this date, after a thorough inspection of the entire kitchen, bar, pocket pool area, and meeting room, no evidence of vermin including rodent were observed, however, one (1) dry rodent dropping was observed at the CO2 cylinder next to the shelving in dry storage area.

The secretary provided the recent professional exterminator receipts showing the pest control service at this facility on 11/07/2018.

The professional exterminator, Hooke Termite and Pest Service, treated interior rodent trapping and remediation. Four (4) traps in the kitchen and two (2) traps in the bar were observed at the time of this inspection.

The secretary stated the professional exterminator will visit every two (2) days to check any rodent activities.

The health permit for this facility was reinstated on this date.

The notice of closure sign was removed on this date.

Continue to maintain this facility in a clean and sanitary condition and free from vermin including but not limited to rodents.

Another billable re-inspection will be conducted within a week to determine compliance.

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

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This billable re-inspection was requested by the secretary of this facility.

The health permit for this facility remained suspended on 11/08/2018 due to numerous fresh rodent droppings were observed in this food facility at the time of follow-up inspection.

On this date, no fresh rodent droppings were observed in the kitchen, bar, pocket pool area, and meeting room, however, one (1) dry dropping was observed on the floor near CO2 cylinder next to the storage shelving in the dry storage area. Eliminate all dry mouse dropping and evidence of vermin from this food facility.

Secretary was able to provide the most recent pest control service invoice dated on 11/07/2018.

The detailed report will be mailed to inspector's email by the exterminator, Hooke Termite and Pest Service.

Another billable follow up inspection will be conducted no later than Friday, 11/16/2018 to determine compliance.

Any sign/ evidences of past or current vermin infestation (Ex: Any rodent droppings in kitchen and bar area will result in facility closure/ permit suspension).

Description: Billable re-inspection conducted at this time to determine compliance from prior reinspection.



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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 one (1) dry rodent dropping on the floor near CO2 cylinder next to the shelving in the dry storage area.

Eliminate all rodent droppings from this facility and maintain this facility free from vermin including but not limited to rodents.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner.

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)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed gaps/ holes at the following areas:

- 1) Ceiling next to the speaker near dart machine at the pocket pool area.
- 2) Wall below the picture frames at the pocket pool area.
- 3) Bottom left and right of the rear exit door at the meeting room.
- 4) Bottom and ceiling of the west center wall at the meeting room.
- 5) Dry storage wall next to the liquor storage room.
- 6) Dry storage ceiling above triple door reach-in refrigeration unit.

Enclose and seal the gaps and/ or holes to prevent the entrance of vermin.

2. Observed heavy dirt build ups and debris at the following inspection.

- 1) Floor at the kitchen stove.
- 2) Floor at bar storage area.
- 3) Floor at the meeting room storage area.

Maintain all floors in a clean and sanitary manner at all times.

The secretary stated all area will be cleaned today by the cleaning crew.

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))

Overall Inspection Comments

A Closure of Notice sign was removed and a letter grade "B" was posted at the front entrance of this facility.

Another billable re-inspection will be conducted to confirm compliance no later than Friday, 11/16/2018.

Signature(s) of Acknowledgement

NAME: Clayton Bush
TITLE: Secretary

Total # of Images: 0