

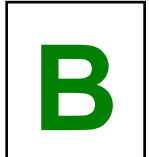


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SPEEDWAY GRILL</b>		DATE 10/11/2022	REINSPECTION 10/25/2022	PERMIT 9/30/2022
LOCATION 8922 BEECH AV A, FONTANA, CA 92335			INSPECTOR Antoinette Saunchez	
MAILING ADDRESS 12830 18TH ST, CHINO CA 91710			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:00 PM	TIME OUT 5:23 PM	FACILITY ID FA0015655	RELATED ID PR0020809	PE 1621

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.



**SCORE 82**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & ex		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used pro		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In				4	2
In	N/O	N/A	<span style="color: blue;">+</span>	4	<span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
In			<span style="color: blue;">+</span>	4	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In				4	2
VERMIN					
<span style="color: green;">○</span> In				4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊗</span>
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proof	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



Public Health  
Environmental Health Services

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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b>  <b>4</b>	Compliance date not specified
	Violated on 10/11/2022
Violation Reference - HSC - 113996, 113998, 114037	



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**Inspector Comments:**

1. Measured the following potentially hazardous food items at the respective temperatures inside of the two (2) door reach-in cooler with a cold top located at the cook's line:

- diced tomatoes = 73 F (on the ledge of the cold top)
- diced tomatoes = 61 F
- sliced tomatoes = 55 F
- sliced tomatoes with lettuce = 63 F (overstacked at the cold top)
- boiled eggs = 61 F

The person in charge (PIC) stated that the food items had been held for less than four (4) hours.

Establish practices which assure that cold held foods are maintained at or below 41 degrees F.  
Ensure all potentially hazardous foods are held at or below 41 F or at or above 135 F.

Corrective Action Taken: The person in charge directed a food employee to place the food items in the walk-in cooler and/or in an ice bath.

2. Measured shredded cheese at 52 F inside of the two (2) door reach-in cooler with a cold top located at the cook's line.

The person in charge (PIC) stated that the food items had been held for over four (4) hours.

Establish practices which assure that cold held foods are maintained at or below 41 degrees F.  
Ensure all potentially hazardous foods are held at or below 41 F or at or above 135 F.

Corrective Action Taken: The person in charge voluntarily discarded the food items. See VC & D.

3. Measured the following potentially hazardous food items at the respective temperatures inside of the cooler drawers located at the cook's line:

- hamburger patties = 48 F
- raw beef = 45 F
- marinated chicken = 44 F - 46 F

The person in charge (PIC) stated that the food items had been held for less than four (4) hours.

Establish practices which assure that cold held foods are maintained at or below 41 degrees F.  
Ensure all potentially hazardous foods are held at or below 41 F or at or above 135 F.

Corrective Action Taken: The person in charge directed a food employee to place the food items in the walk-in cooler and/or in an ice bath.

4. Repair/Adjust the following coolers so that the potentially hazardous foods are maintained at or below 41F:

- two (2) door reach-in cooler with a cold top located at the cook's station
- one (1) door reach-in with a cold top located next to the steam table (ambient 48 F, per display thermometer)

The person in charge was directed to not hold any potentially hazardous foods in this refrigeration unit until a member of this Agency verifies that it is able to hold potentially hazardous foods at or below 41 F.

Corrective Action Taken: The violation was corrected by directing a food employee to relocate all potentially hazardous food items into a working cooler and/or put them in ice baths.



Public Health  
Environmental Health Services

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Each individual PHF item were discussed with the owner regarding duration held and when they were prepared.

A reinspection has been scheduled on or after September 23, 2022 for this violation.

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

**More Information:** <https://youtu.be/Rl6w5DtEs7w>

#### 9. PROPER COOLING METHODS

**MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b>
	Complied on 10/11/2022	
	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:** <https://youtu.be/hiOEyNgDIQ>

#### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b>
	Complied on 10/11/2022	
	Violation Reference - HSC - 113984(e), 114097, 114099	

**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:** <https://youtu.be/Gz6zPqZtv2s>

#### 21. HOT AND COLD WATER AVAILABLE

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b>
	Complied on 10/11/2022	
	Violation Reference - HSC - 113953(c), 114099.2(b)	

The hot water was observed to be turned off at the kitchen handwashing sink.

An adequate, pressurized supply of hot water shall be provided at a minimum temperature of 100 F when measured from the faucet.

Corrected on site: The person in charge directed an employee to turn the hot water on.

**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)

#### 33. NONFOOD-CONTACT SURFACES CLEAN

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b>
	Not In Compliance	
	Violation Reference - HSC - 114115 (c)	

Observed an accumulation of debris and residue inside of the oven with a four (4) burner stove located at the cook's line.

Clean the oven to remove the accumulation of debris and residue.

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



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments:
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**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments:
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1. Observed wet wiping towels stored in chlorine sanitizer solution at approximately 50 ppm.  
  
Maintain chlorine sanitizer solution above 100 ppm.

2. Observed wet wiping towels stored on equipment at the cook's line.

Ensure that all wet wiping cloths are returned to a sanitizer bucket after each use and are completely submerged in adequate sanitizing solution.

Note: Wiping towels not observed in use.

**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)

More Information: <https://youtu.be/QGKUN9MDxig>

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments:
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No toilet paper was observed inside of the men's restroom.

Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

**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)



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**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:**

Observed several personal items (purse, closed water canister, etc.) being stored on top of the clean equipment and utensil storage counter located next to the three (3) compartment warewashing sink.

Provide a designated space for employee's personal items that is separate from customer food and food contact surfaces.

Corrective Action Taken: The person in charge was directed to place personal items/belongings in a designated location.

**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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:**

**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))

**IMPORTANT: Risk Based Inspection Frequency**

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

**Food Establishment Donor Survey**

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

**Overall Inspection Comments**



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A letter "B" grade card posted.

**NOTE:**

DO NOT REMOVE, RELOCATE, OR OBSTRUCT IN ANY WAY THE LETTER GRADE CARD.

Non-compliance will result in a billable follow-up inspection at an hourly rate of \$245.

When ready for re-inspection, submit a re-score inspection application.

PEP Talk was given on this date.

The following documents were provided:

- Request for a Re-score Inspection form
- Time as a Public Health Control Procedure Template
- Top 5 CDC Risk Factors (English and Spanish)
- Active Managerial Control
- Cooking Temperatures (English and Spanish)
- Cooling Hot Food Safely (English and Spanish)
- Protecting Public Health One Minute at a Time
- Missing Food Handler Cards - Inspector Handout
- Customer Service Portal
- Handwashing Sticker

**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**

NAME:

TITLE: