

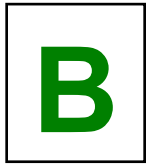


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DAVE & BUSTER'S		DATE 9/8/2022	REINSPECTION 9/09/2022	PERMIT 12/31/2022
LOCATION 4821 MILLS CIR, ONTARIO, CA 91764			INSPECTOR Antoinette Saunchez	
MAILING ADDRESS 1221 S BELTLINE RD, COPPELL TX 75019			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:40 PM	TIME OUT 6:15 PM	FACILITY ID FA0001207	RELATED ID PR0011394	PE 1622

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 80

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

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

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
In		2. Communicable disease; reporting, restrictions & ex		4	
In	N/O	3. No discharge from eyes, nose, and mouth			2
In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/O	5. Hands clean and properly washed; gloves used pro		4	2
In		6. Adequate handwashing facilities supplied & accessi			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A	+	⊗	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	⊗

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	⊗

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	⊗
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	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

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



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

POINTS
4

Compliance date not specified
Complied on 9/8/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments:

1. The following potentially hazardous food items were held at the respective temperatures located inside of the cook's line cooler drawers below the grill:

- Raw sirloin steak = 46 - 52 F
- Raw rib eye steak = 48 - 56 F
- Raw chicken = 44 - 46 F
- Raw salmon = 45 - 46 F

The person in charge stated that the food items had been held for over 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.

2. Observed the gaskets of the cooler drawers located below the grill at the cook's line to be in disrepair. These cooler drawers are not able to maintain potentially hazardous foods at or below 41 F.

Repair/Adjust the cooler drawers so that the potentially hazardous foods are maintained at or below 41 F.

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.

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 9, 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>



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9. PROPER COOLING METHODS **MAJOR**

POINTS
4
Compliance date not specified
Complied on 9/8/2022
Violation Reference - HSC - 114000

Inspector Comments:
Observed the following potentially hazardous foods to have not cooled down to 41 F or below within their six (6) hour cooling period inside of the cooler drawers located below the flat grill at the cook's line:
- grilled mozerella = 48 F
- grilled onions = 44 F

The person in charge stated the potentially hazardous food (PHF) items starting cooling over six (6) prior to questioning.

Ensure all PHFs are rapidly cooled from 135 F to 70 F within two (2) hours or less, and then from 70 F to 41 F, in a total of six (6) hours or less.

Utilize one or more approved cooling method below:
1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food. All cooling methods should result in food items being cold held under refrigeration of 41F or below.

Corrected on site: The chef voluntarily discarded the potentially hazardous food items.

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/hiOExyNgDIQ>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments:

1. No paper towels or paper towel dispensers were observed at the handwashing station located at the show room bar.

Place and maintain an adequate supply of paper towels and hand soap in approved dispensers at all hand wash stations.
Ensure that all handwashing sinks are fully supplied with soap with paper towels in approved dispenser and that is available at all times.

2. No soap or soap dispenser were observed at the handwashing station located at the dining room bar.

Place and maintain an adequate supply of paper towels and hand soap in approved dispensers at all handwashing stations.

Corrected on site: The person in charge directed an employee to place hand soap at the handwashing station.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments:

1. Observed beginning formations of a mold-like, black residue on the upper panel of the interior of the three (3) ice machines.
The substance was not observed to be dripping or coming into contact with ice inside of the ice machine.

Remove, clean, and sanitize all accumulations on the interior upper panel of ice machine, and ensure ice machine is maintained clean and free of any growth or accumulation.

2. Observed wet wiping towels to be stored outside of the bucket of sanitizing solution in the following locations:
- at the cook's line
- at the front bar

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 were not observed to be in use.

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>



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified	Inspector Comments: Observed several fruit flies inside of this food facility Maintain and keep the facility free of fruit flies. Eliminate all fruit flies from this facility.
	Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	

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)

More Information: https://youtu.be/1yuxW_p9Bxs

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following nonfood-contact surface to have an accumulations of dirt, dust, debris, cob webs, and residues: - interior surfaces of the cooler chest located at the show room bar - exterior surfaces of the cooler chest located at the show room bar - piping below the preparation table located at the dining room bar Clean the above nonfood-contact surfaces to remove all accumulations.
	Not In Compliance Violation Reference - HSC - 114115 (c)	

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: 1. Observed the ice scoop handle inside of the ice bin located at the dining room bar to be in contact with the ice. Store the ice scoop in a sanitary manner that will prevent the handle from coming in contact with the ice.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)



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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:

1. Observed the floors in the following location to have an accumulation of dirt, dust, debris, and residues:
 - below the three (3) door "Traulsen" freezer located in the the back storage room
 - below the preparation sink located at the dining room bar

Clean the floors to remove all accumulations.

2. Observed the base coving of the pole located in front of the ice machines to be in disrepair.

Repair or replace the base coving of the pole located in front of the ice machines.

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))

48. FOOD HANDLER CERTIFICATION

POINTS

3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments:

Observed two (2) missing and/or invalid San Bernardino County food handler card(s).

Food worker cards SHALL be issued by San Bernardino County to be valid.

All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable reinspection to verify compliance.

These reinspections will be charged at \$245 per hour with a 30-minute minimum.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4323 or email it to sbcfoodworker@gmail.com.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>



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52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments:

The following potentially hazardous food items and their respective amounts were voluntarily discarded:
- Fifteen (15) five (5) ounce raw sirloin steaks
- Twenty (20) raw rib eye steaks
- 32 - five (5) ounce raw chicken fillets
- 18 raw salmon fillets
- 1.5 pounds of grilled mozerella
- two (2) pounds of grilled onions

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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 sent via e-mail to the person in charge.

The following documents were provided:

- Re-score form
- Top 5 CDC Risk Factors (English and Spanish)
- Active Managerial Control
- Cooking Temperatures
- Cooling Hot Food Safely
- Protecting Public Health One Minute at a Time
- Missing Food Handler Cards - Inspector Handout
- San Bernardino County Food HAndler Training Online! Flyer (English and Spanish)
- Customer Service Portal

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

NO SIG

NAME: Ryan Easterday
TITLE: Assistant General Manager

NO SIG

NAME: Jen Chaney
TITLE: Senior Manager

NO SIG

NAME: Raul Carrillo
TITLE: Kitchen Manager