



CAL CODE OFFICIAL INSPECTION REPORT

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|--|---------------------|--------------------------|---|--------------------------------|
| FACILITY NAME AMPM III | | DATE 9/1/2016 | REINSPECTION DATE 9/15/2016 | PERMIT EXPIRATION 6/30/2017 |
| LOCATION 2456 S VINEYARD AV, ONTARIO, CA 91761 | | | INSPECTOR Turonda Crumpler | |
| MAILING ADDRESS 2456 S VINEYARD AV, ONTARIO, CA 91761 | | | IDENTIFIER: Food | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 3:45 PM | TIME OUT 4:36 PM | FACILITY ID FA0000138 | RELATED ID PR0013160 | PE 1648 |

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](#).



SCORE 88

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.

- 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 |
|--|-----|-----|-----|-----|
| In | N/O | | | ⊗ |
| 1. Demonstration of knowledge; food safety certification | | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| In | | | 4 | |
| 2. Communicable disease; reporting, restrictions & excl | | | | |
| In | N/O | | | 2 |
| 3. No discharge from eyes, nose, and mouth | | | | |
| In | N/O | | | 2 |
| 4. Proper eating, tasting, drinking or tobacco use | | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| In | N/O | | 4 | 2 |
| 5. Hands clean and properly washed; gloves used prop | | | | |
| In | | | | 2 |
| 6. Adequate handwashing facilities supplied & accessib | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| In | N/O | N/A | 4 | 2 |
| 7. Proper hot and cold holding temperatures | | | | |
| In | N/O | N/A | 4 | 2 |
| 8. Time as a public health control; procedures & record | | | | |
| In | N/O | N/A | 4 | 2 |
| 9. Proper cooling methods | | | | |
| In | N/O | N/A | 4 | |
| 10. Proper cooking time & temperatures | | | | |
| In | N/O | N/A | 4 | |
| 11. Proper reheating procedures for hot holding | | | | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | N/O | N/A | | 2 |
| 12. Returned and reserve of food | | | | |
| In | | | 4 | 2 |
| 13. Food in good condition, safe and unadulterated | | | | |
| In | N/O | N/A | 4 | |
| 14. Food contact surfaces: clean and sanitized | | | | |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|-----|-----|-----|-----|
| In | | | 4 | |
| 15. Food obtained from approved source | | | | |
| In | N/O | N/A | | 2 |
| 16. Compliance with shell stock tags, condition, display | | | | |
| In | N/O | N/A | | 2 |
| 17. Compliance with Gulf Oyster Regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | | N/A | | 2 |
| 18. Compliance with variance, specialized process, and HACCP Plan | | | | |
| CONSUMER ADVISORY | | | | |
| In | N/O | N/A | | 2 |
| 19. Consumer advisory provided for raw or undercooked foods | | | | |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | | N/A | 4 | |
| 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | | | |
| WATER/HOT WATER | | | | |
| In | | | 4 | 2 |
| 21. Hot and cold water available | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| In | | | 4 | ⊗ |
| 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| In | | | 4 | ⊗ |
| 23. No rodents, insects, birds, or animals | | | | |

| 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, use | 1 |
| FOOD STORAGE/DISPLAY/SERVICE | |
| 30. Food storage; food storage containers identified | 1 |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

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

| PERMANENT FOOD FACILITIES | OUT |
|--|-----|
| 45. Floor, walls, ceilings: built, maintained, and clean | 1 |
| 46. No unapproved private homes/living or sleeping qu | 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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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

| | | |
|---------------------------|--|---|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1 | Inspector Comments: Observed valid food safety certificate unavailable. Provide proof of food safety certificate within sixty (60) days of date of inspection to the San Bernardino County Environmental Health Services Department. |
|---------------------------|--|---|

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

| | | |
|---------------------------|---|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114197 | Inspector Comments: Observed women's restroom out of order due to clogged toilet. Repair toilet in women's restroom Corrective Action: Men's restroom labeled as a unisex restroom. |
|---------------------------|---|--|

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|--|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425 | Inspector Comments: Observed flies in the food facility. Eliminate flies from the food facility. |
|---------------------------|--|--|

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)

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130 | Inspector Comments: Observed dust on fan guards in walling refrigerator unit. Clean fan guards and maintain in a clean condition. |
|---------------------------|---|---|

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1 | Inspector Comments: Dry wiping towels/cloths observed on food preparation table. Store wiping cloths in sanitizer solution when wet and in use. Use dry towels once for cleaning food contact surfaces. |
|---------------------------|---|---|

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)



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

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed front door to facility open and fly fan not operable. Repair or Replace fly fan. |
| | Not In Compliance Violation Reference - HSC - 114067 (j), 114123 | |

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)

48. FOOD HANDLER CERTIFICATION

| | | |
|---------------------------|---|---|
| POINTS 3 | Compliance date not specified | Inspector Comments: Observed one (1) food worker cards not available. Facility has fourteen (14) days from date of inspection to submit approved SBC food worker card to Environmental Health Services or a billable re-inspection will occur. The food handler Training Certification is available on-line at http://www.sbcfoodworker.com . |
| | Not In Compliance Violation Reference - SBCC - 33.0409 | |

Missing Food Handlers Card - Inspector Handout provided.

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 fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

- Letter "B" card posted
- Missing Food Handler Cards - Inspector Handout provided
- Request for a re-score sheet provided.

Signature(s) of Acknowledgement

NAME: Amapola Morales
TITLE: