



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LAS CASCADAS		DATE 3/12/2015	REINSPECTION DATE 3/26/2015	PERMIT EXPIRATION 11/30/2015
LOCATION 4200 CHINO HILLS PKWY 100A, CHINO HILLS, CA 91709			INSPECTOR Casey Salazar	
MAILING ADDRESS 4200 CHINO HILLS PKWY 100A, CHINO HILLS, CA 91709			IDENTIFIER: Food	
TIME IN 2:58 PM	TIME OUT 5:15 PM	FACILITY ID FA0004108	RELATED ID PR0004458	PE 1622
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 90

See the following pages for the code sections and general requirements that correspond to each violation listed below.

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source			4
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			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
						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	⊗
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	1
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
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 m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

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 worker cards	2
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 **⚠ CRITICAL ⚠**

POINTS 4	<p>Compliance date not specified Complied on 3/12/2015 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following cold holding violations at cold top table nearest office:</p> <ol style="list-style-type: none"> 1. Sour Cream at 51F 2. Shredded cheese at 47F 3. Sliced cheese at 57F 4. Ceviche at 45-47F 5. Powdered cheese at 52-55F 6. Cooked shrimp at 45F 7. Bottle of sour cream at 55-63F <p>Note: Observed ice build-up over fan in unit and ambient temperature measured 58-60F</p> <p>Observed the following cold holding violations at pull out drawer under grill:</p> <ol style="list-style-type: none"> 1. Steak at 49F 2. Raw chicken at 44-46F <p>Observed the following cold holding violations at cold top table in server area:</p> <ol style="list-style-type: none"> 1. Shredded cheese at 54-55F 2. 3 different types of salsas at 48F 3. Shredded cheese at 51F <p>Note: Ambient temperature measured at 48F</p> <p>Ensure all potentially hazardous foods in cold holding are kept at 41F or below. See VC&D. Corrective action: Employee removed all foods from broken units into adjacent cold top unit and walk-in refrigerator.</p> <p>Inspector will return in 2-3 days to ensure units are all operational.</p>
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **⚠ CRITICAL ⚠**

POINTS 4	<p>Compliance date not specified Complied on 3/12/2015 Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: Observed one can with dent and part of top seam peeled off. Can exhibited slight swelling visible on top. Observed one can with severe dent on side of can. Ensure food intended for customer is in good condition and unadulterated. Ensure canned goods are properly inspected periodically and cans with damage/swelling are removed from use.</p> <p>Correction on site: Employee discarded cans.</p>
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)</p>	<p>Inspector Comments: Observed bowls used as scoops in container of flour in dry storage area. Dispense bulk foods in a manner that prevents possible contamination, such as using a scoop with a handle.</p> <p>Observed an open bulk bag of tempura mix in dry storage area. Store opened bulk packages in a manner that prevents possible contamination.</p>
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Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed dried sauce splatters on clean buckets stored on shelf near ice machine. Ensure equipment used is clean and kept in good condition. Observed build-up on ice deflector in ice machine. Maintain all food contact surfaces clean and sanitized.
	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)

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Operator voluntarily discarded two containers of shredded cheese, one container of sour cream, one bottle of sour cream, and one container of powdered cheese.
	Not In Compliance Violation Reference - HSC - 113980	

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."

Overall Inspection Comments

"A" grade posted.

Note: Ensure all food contact surfaces are cleaned and sanitized at least once every 4 hours.

Inspector will return in 2-3 days to verify cold top tables are operational.

Signature(s) of Acknowledgement

NAME: jordan baarstad
 TITLE: