



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RANCHO CUCAMONGA ACE SOFTBALL		DATE 5/16/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION 2/28/2016
LOCATION 7884 VINEYARD AV, RANCHO CUCAMONGA, CA 91701			INSPECTOR Casey Salazar	
MAILING ADDRESS 7884 VINEYARD AV, RANCHO CUCAMONGA, CA 91701			IDENTIFIER: None	
TIME IN 11:48 AM	TIME OUT 1:39 PM	FACILITY ID FA0028656	RELATED ID PR0037407	PE 1654
			SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action 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 91

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				
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				⊗
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 reservice 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				⊗
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
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	1
36. Equipment, utensils and linens: storage and use	1
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	⊗
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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21. HOT AND COLD WATER AVAILABLE

CRITICAL

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed no hot water at facility. Both mop sink and 2 compartment sink were able to provide water at 100F. Ensure snack bar is able to provide hot water of at least 120F. Note: Today is closing day for snack bar. Ensure hot water is provided when snack bar opens again.
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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)

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 employees unable to demonstrate knowledge on cold holding, hot holding and reheating temperatures. Provide training to employees on proper food handling procedures.
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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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	Inspector Comments: Observed roll of paper towels stored next to sink for volunteers to dry hands. Ensure paper towels are kept in a single dispensed unit.
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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)

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: Observed paint on wall next to refrigerator peeling. Ensure walls are well built, maintained, easily cleanable and made of approved materials.
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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))

49. PERMITS AVAILABLE

POINTS 0	Comply by 5/17/2015 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: ***During today's inspection, observed 2 un-permitted vendors (Peter El Loco & M&L Hawaiian Shaved ice) selling nachos and shaved ice in booths adjacent to snack bar. Per management, vendors are only here for closing ceremonies. Per supervisor, both vendors are allowed to finish operating for the day since event will be ending soon. Permit shown to inspector is only for snack bar and no other vendors. If other vendors are brought, facility needs to notify city for approval to be deemed a "community event". Upon approval, each vendor and event organizer needs to apply for a San Bernardino County temporary food facility permit (annual or one time permit). Each vendor must operate their booths according to guidelines set for temporary food facilities. For more information, please visit our website.
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Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)



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Overall Inspection Comments

Note: Today is closing day for league and snack bar was not serving any open foods. Ensure all violations observed today are addressed before opening again.

Per management, during this off season renovations will be done to remove wooden cabinets and 2 compartment sink. A 3 compartment sink and handwash sink and a soda fountain will be installed.

According to manager, facility will not be grilling hamburgers. Only hot dogs, nacho cheese and chili will be offered in addition to pre-packaged goods.

Violations observed for Peter El Loco:

- Container of guacamole holding at 46-50F and container of shredded cheese holding at 47F. Both were held in ice, however ice only touched bottom of containers. Ensure potentially hazardous foods held on ice are completely submerged in ice and kept below 41F.
 Corrective action: More ice was added to containers and foods that were not currently in use were placed in snack bar refrigerator.
- Observed opened pack of tortillas not properly covered or otherwise held to prevent possible contamination. Ensure all open foods are covered. Corrective action: Employee provided a metal lid to cover tortillas.
- Observed no netting or enclosure around tent. Employees provided lids to cover all foods in booth.

Violations for M&L Hawaiian Shaved ice:

- Observed rag hanging from employee pocket used to wipe cups filled with shaved ice prior to handing to customer. Discontinue practice. Ensure all wiping towels are stored in sanitizer bucket. If sides of cups are needed to be wiped, use a single use paper towel.

Signature(s) of Acknowledgement

NAME: lisa
 TITLE: DiNoto