



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|--|--------------------------------|
| FACILITY NAME AMERICAN LEGION 262 | | DATE 3/26/2015 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 8/31/2015 |
| LOCATION 15840 FOOTHILL BL, FONTANA, CA 92335 | | | INSPECTOR Isaac Gebreslassie | |
| MAILING ADDRESS 15840 FOOTHILL, FONTANA CA 92335 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 03 - Corrective Action / No Follow up Required | |
| | | | ACTION: 01 - No Further Action Required | |
| TIME IN 3:33 PM | TIME OUT 4:38 PM | FACILITY ID FA0009712 | RELATED ID PR0002522 | PE 1621 |

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 94

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 | | 2. Communicable disease; reporting, restrictions & excl | | 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 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 | 4 | 2 |
| In | N/O | N/A | 8. Time as a public health control; procedures & record | 4 | 2 |
| In | N/O | N/A | 9. Proper cooling methods | 4 | 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 | 4 | 2 |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized | 4 | 2 |

| 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 | ⊘ |
| 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 | ⊘ |
| 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 | ⊘ |
| 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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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 manager's certification missing. Provide at least one food worker with manager's certification within 60 days. |
|---------------------------|--|--|

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>

26. APPROVED THAWING METHODS USED, FROZEN FOOD

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1 | Inspector Comments: Observed sausages left out to thaw at room temperature at cook's line. Discontinue thawing at room temperature, and ensure thawing is done either in refrigerator, under running water, in a microwave oven, or as part of cooking. |
|---------------------------|---|--|

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf

33. NONFOOD-CONTACT SURFACES CLEAN

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c) | Inspector Comments: Observed dust buildup on spices shelving. Clean and maintain. |
|---------------------------|---|--|

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

41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1 | Inspector Comments: Provide at least one inch air gap between rim of floor Sink and tip of drain pipe. Observed ice machine drain pipe missing air gap. |
|---------------------------|---|--|

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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 dust buildup on ceiling around air vent in the kitchen. Clean and maintain. |
|---------------------------|---|---|

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))

Overall Inspection Comments

No summary comments have been made for this inspection.



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Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Mike" followed by a stylized flourish.

NAME: Mike
TITLE: commander