



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA SELVA		REINSPECTION DATE Not Specified		INSPECTOR Estefani Ayala	DATE 12/15/2018
LOCATION 5319 HOLT BL, MONTCLAIR, CA 91763				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 10:30 PM	TIME OUT 10:45 PM	FACILITY ID FA0005530	RELATED ID CO0061863	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

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.

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

16K021 Hot and cold water available

Compliance Date: Not Specified **Inspector Comments:** Observed no hot water available in the facility.

Not In Compliance
Violation Reference - HSC - 113953(c), 114099.2(b) **Ensure facility has hot water available at all times.**

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)

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified **Inspector Comments:** Observed the following equipment in the kitchen area to be out of order and uncleaned:

Not In Compliance
Violation Reference - HSC - 114130, 114130.1, 114130
-Stove
-walk-in refrigerator
-ventilation hood
-Cabinet doors falling off of furniture
-Many equipment and furniture throughout the kitchen not in use.
Ensure all equipment is in good repair or remove from facility.

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)

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified **Inspector Comments:** Observed several utensils and dishes with food residue stored with clean utensils on rack across three compartment sink in the kitchen area.

Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119 **Ensure all utensils are stored in a clean and sanitary manner.**

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)

16K038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified **Inspector Comments:** Observed cigarette buds in both employees restroom, ventilation in the restroom was not adequate to remove excess smoke from cigarettes.

Not In Compliance
Violation Reference - HSC - 114149, 114149.1 **Ensure adequate ventilation is provided in every room of the facility.**

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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16K043 Toilet facilities: properly constructed, supplied, cleaned

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114250, 114276

Inspector Comments: Observed employee restrooms facilities to be unmaintained and toilets to be run down.
Ensure restrooms are clean and in good repair at all times.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed several water bottles on the preparation table in the kitchen area.
Ensure all drinking and eating is kept away from food preparation areas to prevent contamination.

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)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed floors below bar service counter to have excessive debris build up.
Keep all floors, walls, and ceilings clean at all times.

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))

16K048 Food Handler Certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - SBCC - 33.0409

Inspector Comments: Three (3) Food Handler employees were observed without a current / valid San Bernardino County food worker card.
Provide a valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks.
A missing food handler card information and verification sheet was provided to fill out and return to San Bernardino County Environmental Health Services department.
Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.
Failure to do so will result in a charged re-inspection to verify compliance.

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



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16H104 Demonstration of Knowledge

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments: The kitchen staff was not knowledgeable as to the proper manual ware washing process at the three compartment sink.

Ensure all multi-use utensils are washed and sanitized using the following three steps:

- 1). Compartment #1-Wash / Soap-Soap and hot water (Water at least 100 F).
- 2). Compartment #2-Rinse-Hot water rinse
- 3). Compartment #3-Sanitizer-Contact with Quaternary Ammonium at a minimum of 200 ppm-for a minimum of 1 minute.
Contact with Chlorine at a minimum of 100 ppm-for a minimum of 30 seconds.

Description: The following topics were discussed as it relates to demonstration of knowledge:

The person in charge was educated regarding proper food handling procedures and regulations.
The person in charge was advised to obtain a Food Safety Manager certificate.

FOOD HANDLER CARDS

The requirement for each food handler to possess -at a minimum- a valid San Bernardino County food handler card was also discussed this date.
Ensure all staff have a current San Bernardino County issued food handler card.

PERSON IN CHARGE

For purposes of this section, the Person in Charge (PIC) means a designated person who has knowledge of safe food handling practices and the major food allergens as they relate to the specific food preparation activities that occur at the food facility. The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

Overall Inspection Comments

This investigation was conducted as a result of a complaint received by this agency.

On this date there was evidence observed to support the complaint.

This facility was open at the time of this complaint investigation.

A re-inspection will be conducted to verify compliance.

Signature(s) of Acknowledgement

SINA

NAME:

TITLE:

Total # of Images: 0