



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LEGEND'S WINGS & BREWS				REINSPECTION DATE 2/18/2019	INSPECTOR Sujin Lee	DATE 2/4/2019
LOCATION 1520C N MOUNTAIN AV 111, ONTARIO, CA 91762				PERMIT EXPIRATION 9/30/2019	IDENTIFIER: None	
TIME IN 4:40 PM	TIME OUT 6:00 PM	FACILITY ID FA0014780	RELATED ID PR0019521	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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments:

This purpose of this visit was to conduct a complaint investigation.

Reference - HSC

NATURE OF COMPLAINT:

The complainant stated the following:

1. The roof leaks above the food line when it rains.
2. Food is stored past shelf life and spoiled and sour.
3. Cooked food is held up at 120 degree F more than three hours.

FINDINGS:

Spoke to the manager who had not heard of this complaint.

1. Observed leaks on the ceiling above the cook's line (see violation # 16C014). The manager stated the ceiling will be repaired after it stops raining.
2. Observed one severely dented can on the seam (See violation # 16C013).
3. Observed potentially hazardous food (PHF) items holding at improper temperatures (see violation #

In addition to the complaint investigation, numerous violations were noted in the routine inspection conducted this date.

Description: A complaint report has been received by Environmental Health.



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FACILITY NAME LEGEND'S WINGS & BREWS	DATE 2/4/2019
LOCATION 1520C N MOUNTAIN AV 111, ONTARIO, CA 91762	INSPECTOR Sujin Lee

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments:

Observed the following potentially hazardous food (PHF) holding in improper temperatures:

Inside the Alto-Shaam warmer:

1. Fried chicken was measured at 112 degree F.
The operator stated the chicken was stored in this unit for approximately 10 minutes. The operator stated all chicken gets used within 20 minutes. The written procedures or label was not observed at the facility.

Corrected on site. The manager provided the label.

2. Cooked potato was measured at 100 degree F.
The operator stated the potato was stored in this unit for approximately 1 hour.

Corrected on site. The manager provided the label.

Inside the cold holding drawers:

1. Raw beef was measured at 46.3 degree F
The operator stated the beef was stored in this unit since yesterday.

2. Jalapeno poppers at 46.5 degree F
The operator stated the jalapeno poppers were stored in this unit since yesterday.

Inside the hot holding cabinet:

1. Cooked chicken wings at 110 degree F
The operator stated the chicken was stored in this unit for approximately 1 hour. The operator stated all chicken stored in this unit is being used within 2 hours. The written procedures or label was not observed at the facility.

Corrected on site. The manager provided the label.

In front of fryer.

1. The flour used to dip raw chicken was observed stored in room temperature.
The operator stated the flour is being replaced approximately every 2 hours. The written procedures or label was not observed at the facility.

Corrected on site. The manager provided the label.

Maintain temperatures of all PHF at or below 41 degree F or at or above 135 degree F. Or, ensure food is marked or otherwise identified that it had been out of temperature control for less than four hours. Written procedures shall be maintained in the facility and made available to the enforcement agency upon request. Ensure all foods under time control are discarded after 4 hours.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113967, 113976,

Inspector Comments:

Observed one can of Del Monte tomato paste to be severely dented on the seam on the shelves in the dry storage area.

Discard deeply dented can as soon as possible.

Corrected on site. The manager was instructed to discard the dented can.

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)



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FACILITY NAME LEGEND'S WINGS & BREWS	DATE 2/4/2019
LOCATION 1520C N MOUNTAIN AV 111, ONTARIO, CA 91762	INSPECTOR Sujin Lee

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments:

Observed leaks from ceiling vents and corner of light on the ceiling directly above the following areas. It was observed raining at the time of the inspection.

- Handwashing sink located at cook's line
- Cold holding refrigeration unit located left side of the handwashing sink
- On the floor in front of the cold holding refrigeration unit located left side of the handwashing sink.

Do not store any food equipment and food in and on the cold holding compartment and the cutting board. Clean and sanitize the affected areas. Maintain the ceiling in the good repair.

Corrected on site. The manager removed all food equipment from this area.

A follow-up inspection will be conducted on or after 2/6/2019 to determine compliance. Failure to comply may result in a billable re-inspection at \$245/hour with 30 minutes minimum.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Abraham Olivares

TITLE: Manager

Total # of Images: 0