



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|-----------------------------|---------------------------------|--|---------------------------------------|
| FACILITY NAME DOUBLETREE HOTEL ONTARIO | | DATE 8/24/2015 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 6/30/2016 |
| LOCATION 222 N VINEYARD AV, ONTARIO, CA 91764 | | | INSPECTOR John Ramos | |
| MAILING ADDRESS 222 N VINEYARD AV, ONTARIO, CA 91764 | | | IDENTIFIER: Porter's Steak House/ Main Kitchen | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 03 - Corrective Action / No Follow up Required | |
| | | | ACTION: 01 - No Further Action Required | |
| TIME IN 9:54 AM | TIME OUT 12:09 PM | FACILITY ID FA0009788 | RELATED ID PR0012894 | PE 1622 |

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.



SCORE 92

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ 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 | |
| ○ 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 | | ⊘ |
| 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 reserve 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 | ⊘ |

| 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 | | ⊘ |
| 35. Equipment/Utensils approved; installed; clean; good repa | | ⊘ |
| 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 handler 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

| | | |
|---------------------------|---|---|
| POINTS 2 | Compliance date not specified Complied on 8/24/2015 Violation Reference - HSC - 113996, 113998, 114037 | Inspector Comments: Observed several food items held at elevated temperatures in the prep refrigerator; 49°F chorizo 46°F Cut chorizo 45°F Sliced black forest ham 46°F Sliced turkey 48°F Raw shell eggs Maintain cold foods at or below 41°F. Corrected, ice added for rechilling or covered to maintain cold temperatures. |
|---------------------------|---|---|

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

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

| | | |
|---------------------------|--|--|
| POINTS 2 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425 | Inspector Comments: Observed fruit flies in Misty's Lounge, the Lobby Bar, in the storage area off the Overflow Kitchen #1, in Overflow Kitchen #2, and Starbucks. Remove the presence of fruit flies in the facility. |
|---------------------------|--|--|

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f) | Inspector Comments: Observed uncovered prime rib in the walk-in refrigerator. Cover and protect. |
|---------------------------|---|--|

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.

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099 | Inspector Comments: Observed paper towels used as a drain plug in the food prep sink. Remove paper towels and replace with drain plugs that can be cleaned and sanitized. |
|---------------------------|--|---|

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130 | Inspector Comments: Observed condensation leak inside a refrigerator in Misty's Lounge. Repair leak. |
|---------------------------|---|--|

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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|--------------------|--|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed unsecured CO2 cylinder in the lobby bar. Ensure all compressed gas cylinders are secured to a rigid structure. Corrected. |
| | Complied on 8/24/2015 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)

Overall Inspection Comments

Posted "A" placard.
 No major violations were observed.
 All employees have valid Food Worker Cards.

Inspected the Main Kitchen, Starbucks, Overflow Kitchen #1, Overflow Kitchen #2, Porter's Steakhouse & Bar, Misty's Lounge, and the Lobby Bar.

Signature(s) of Acknowledgement

NAME:
TITLE: