



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME VILLAGE PARK / SOUTHRIDGE LL				DATE 7/15/2014	SIGNATURE	
LOCATION 15601 VILLAGE DR EAST , FONTANA, CA 92337				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 15601 VILLAGE DR EAST , FONTANA, CA 92337				REHS Adela Evans		
<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None		
FA # Not Specified	PR # Not Specified	SR # SR0064629	CO # Not Specified	PE 1651	SERVICE: 006 - FIELD CONSULTATION	
TIME IN 8:25 AM	TIME OUT 8:55 AM	CONTACT Not Captured			RESULT: 00 - NOT APPLICABLE	
				ACTION: 00 - NOT APPLICABLE		

RETAIL FOOD PROTECTION - Non-Permitted Snack Bar Activity

16K998 Consultation Inspection



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
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Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: CONSULTATION SUMMARY

A non-charged field consultation was conducted at this time regarding the Youth Sporting Event Snack Bar Operation at Village Park with Geneo Farrar and Hector Vasquez with the City of Fontana Community Services.

This facility is used by the Southridge Little League year round, except in August. Hours of operation are typically from Monday – Friday from 4:30PM to 10PM, and on Saturdays from 8AM-6PM.

Food handling was not conducted at the time of the consultation. The menu posted on the wall of the facility included the following items:

- Hot dogs
- Hamburger/Cheeseburger
- Chicken Strips
- Fries/ Cheese Fries/Chili Cheese Fries
- Nachos/Nachos with Chili
- Corn dogs
- Beverages: sm/lg soda, water, coffee, cappuccino, hot chocolate

Equipment, Structural Items, & Facilities that were observed on-site included:

- 1 Barbecue with griddle(Propane)
- 1 table top commercial household fryer (Vollrath)
- 1 commercial microwave
- 2 refrigerators (1 for soda, 1 household)
- 3 freezers (1 reach-in, 1 attached to the household refrigerator, and 1 single door household)
- 1 large steam table on wheels (per Hector, it is used outside and placed under a canopy)
- 1 ice machine (no air gap and debris build-up)
- 2 coffee makers
- 1 warming cheese dispenser
- 1 soda machine
- 2 household crock pots
- 1 hand sink (pre-mixed faucet)
- 1 mop sink
- 3 floor sinks
- 1 3-compartment sink
- 1 hot water heater (unable to verify BTU)
- 1 air curtain at entrance (inoperable)
- 2 (approximately 13 x 13.5 inch) windows
- 1 men's and 1 women's restroom as part of the same building as the snack bar without soap

Additional observations included:

- Live roaches in floor sink
- Debris build-up in floor sinks, on equipment, and underneath equipment
- Rodent droppings inside the steam table and the floor along the wall
- Unsecured pressurized cylinders

CONDITIONS FOR THIS FACILITY TO OBTAIN AND MAINTAIN A HEALTH PERMIT

Based on the observations made during this consultation, the following items must be addressed upon obtaining a health permit.

1. Food Handler Certification
 - Person in Charge – At least one person must be designated as the person in charge to oversee the facility's operation. He/she must obtain a valid Food Handler Card or a valid Food Manager Certificate. A Food Manager Certificate supersedes a Food Handler Card and is required within 60 days of commencement of operation if facility operates more than 6 months.
 - Employees – All staff must obtain a valid Food Handler Card within 14 days of hire.
 - Volunteers – Volunteers not required to obtain Food Handler Card as long as a one person is designated as the person in charge has a valid Food Handler Card or Food Manager Certificate.
2. Food
 - Maintain all potentially hazardous hot foods at 135F and above, and all potentially hazardous cold foods at 41F or below. Time as a public health control can be used. If this is used, discard food within 4 hours after removal from temperature control, and maintain logs and written procedures of this process.
3. Facility/Equipment
 - Upon disrepair, all household equipment must be replaced by NSF approved commercial equipment. Prior to obtaining this equipment, ensure approval is obtained from San Bernardino County Plan Check. For more details, please call 1-800-442-2283 to speak to a Plan Check Inspector.
 - The California Mechanical Code and the California Health and Safety Code (HSC) require that cooking equipment such as deep fat fryers in food facilities shall have a mechanical exhaust ventilation at or above the equipment for the removal of toxic gases, heat, odors, steam, and grease laden vapors. The NSF approved



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Table with 2 columns: Facility Name (VILLAGE PARK / SOUTHRIDGE LL), Date (7/15/2014), Signature (Adela Evans), Location (15601 VILLAGE DR EAST, FONTANA, CA 92337), REHS (Adela Evans)

Vollrath fryer observed during the consultation did not have an approved overhead mechanical exhaust ventilation. Discontinue use of this fryer until a letter from the Vollrath fryer manufacturer can be provided to San Bernardino County Plan Check verifying that the fryer has passed the recirculating exhaust hood standards (ANSI/UL 710B) or install an appropriate overhead mechanical exhaust ventilation system.

When using the barbecue, ensure food is cooked directly over the gas flame, hot coals, etc. The barbecue must be outdoors located in an area which protects the food and/or equipment from dust, dirt, and overhead contamination, and be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public.

Clean and sanitize all soiled areas. Implement provisions for excluding and eliminating all pests. Recommend working with a professional pest control operator.

Ensure hand sink with a pre-mixed faucet is able to provide warm water between 100F-108F and is made accessible at all times. Soap and paper towels must also be readily available at all times.

Clean and sanitize the steam table before use. It must be used indoors. Ensure it is able to maintain potential hazardous hot foods at 135F or above before use.

Clean and maintain floors, walls, and equipment.

Provide at least a 1 inch air gap between the ice machine drain line and the floor sink. Clean and sanitize the ice machine upon emptying the ice.

Repair and maintain air curtain.

Ensure all pressurized cylinders are securely fastened to a rigid structure.

Ensure food service windows are maintained in good repair and used in a manner that will prevent food contamination (i.e. closed after each time food is served).

4. Restroom

Ensure restrooms are maintained in good repair, are supplied with soap and paper towels/hand dryers, and are made accessible when snack bar is open.

5. Booths

No temporary food facility (TFF) booth vendors are allowed on-site unless the event has prior approval from city Land Use as a Community Event. NOTE: Individual booth vendors must have valid health permit from Environmental Health Services prior to commencing operation.

PERMIT CATEGORY BASED ON OBSERVATIONS

If raw meat is cooked on a barbecue, a Food Preparation Snack Bar Permit is required. Based on the observations made during this consultation, this facility would currently be eligible to obtain an Annual Food Preparation Permit. If the duration of operation last 6 months or less, the facility can obtain a Seasonal Food Preparation Permit.

NOTE: As stated the county ordinance § 33.0402, a seasonal food facility is a food facility in operation not more than a total of six months per any calendar year.

ALTERNATIVE PERMIT OPTIONS

OPTION 1 FOR A LIMITED FOOD PREPARATION SNACK BAR PERMIT - REDUCE MENU TO PREPACKAGED AND FOODS THAT REQUIRE ONLY LIMITED PREPARATION: To be eligible for a Limited Food Preparation Permit, menu items must be reduced to only food items that allow limited food preparation (i.e. open foods that require limited preparation such as nachos and hot dogs) and prepackaged items.

OPTION 2 FOR A PREPACKAGED SNACK BAR PERMIT - REDUCE MENU TO PREPACKAGED AND FOODS: To be eligible for a Prepackaged Permit, menu items must be reduced strictly prepackaged food items only (i.e. prepackaged burritos or pizza that can be heated in the microwave and immediately served from the original package, prepackaged chips, etc.).

Violation Description: A consultation inspection was conducted on this date.

Overall Inspection Comments

Photos were taken during the consultation.

Photo Attachments:

No Photo Attachments