



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME BILL MARTIN PARK / AMERICAN LL				DATE 7/15/2014	SIGNATURE	
LOCATION 7792 JUNIPER AV, FONTANA, CA 92336				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 7792 JUNIPER AV, FONTANA, CA 92336				REHS Adela Evans		
FA # Not Specified	PR # Not Specified	SR # SR0064624	CO # Not Specified	PE 1651	PROGRAM IDENTIFIER: None	
TIME IN 10:32 AM	TIME OUT 10:51 AM	CONTACT Not Captured			SERVICE: 006 - FIELD CONSULTATION	
					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 Bill Martin Park (North) with Geneo Farrar and Hector Vasquez with the City of Fontana Community Services.

This facility is used by the American Little League between February – June. The days of operation during the week are alternated with the days that Community Little League operates the snack bar at Bill Martin Park (South).

Food handling was not conducted at the time of the consultation. The food items observed on a snack bar order receipt included:

- French Fries/Cheese Fries/Chili Fries/Chili Cheese Fries
- Hot dog/Cheese Hotdog/Chili Dog/Chili Cheese Hotdog
- Chili Nachos/ Cheese Nachos/ Chili Cheese Nachos
- Chili Hamburger/Cheese Hamburger/ Chili Cheese Hamburger
- Onion Rings
- Taquitos/Avocado Sauce

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

- 1 NSF approved Pitco fryer (without hood)
- 2 tabletop fryers that appear to be commercial, but unable verify (without hood)
- 1 soda refrigerator
- 1 freezer
- 1 empty ice machine
- 1 handwashing sink
- 2 floor sinks
- 1 mop sink
- 1 3-compartment sink (observed no water from left faucet)
- 1 4500 watt hot water heater
- 1 air curtain at the entrance
- 1 table top hotdog warmer
- 3 household crock pots
- 2 coffee makers
- 1 household electric griddle
- 2 (approximately 22X10 inch) windows
- 1 men's and 1 women's restroom as part of the same building as the snack bar without soap and hand dryers that need repair

Additional observations included:

- Pouches of soda on the floor
- Unsecure pressurized cylinders

The following item was not observed during the consultation, but Hector stated that it is used during the operation:

- Barbecue

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. This includes household fryers. NOTE: Highly recommend verifying household fryer usage with the Local Fire



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Department to ensure safety and compliance. Prior to obtaining new 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 Pitco fryer observed during the consultation did not have an approved overhead mechanical exhaust ventilation. Discontinue use of this fryer until a letter from the fryer manufacturer can be provided to San Bernardino County Plan Check verifying that the Pitco fryer has passed the recirculating exhaust hood standards (ANSI/UL 710B) or install an appropriate overhead mechanical exhaust ventilation system. Prior to any installation, plans must be submitted to and approved by San Bernardino County Plan Check. In addition, the tabletop fryers observed during the consultation did not have overhead mechanical exhaust ventilation, and was unable to verify if is NSF approved or whether or if it has passed the recirculating exhaust hood standards (ANSI/UL 710B). Contact San Bernardino County Plan Check at 1-800-442-2283 with the make and model of the fryer to ensure compliance. To speak to a Plan Check Inspector, please call 800-442-2283. NOTE: If the fryers are not permitted to be used, alternative options can be chosen to substitute the menu items that were produced from the fryer such as: 1) obtain microwavable food products and use the microwave to cook/heat them; or 2) obtain a NSF approved oven that does not require a hood (upon approval from San Bernardino County Plan Check) and cook/heat food products in the oven.

- 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. Food must be prepared and served from inside the snack bar. If overhead protection is used other than the barbecue lid, ensure it is approved by the Local Fire Department. NOTE: Examples of equipment that are not considered to be open-air barbecues include but are not limited to, griddles, ranges, ovens, and some underground vaults and pits.

- Ensure all pressurized cylinders are securely fastened to a rigid structure.
- Maintain all food items at least 6 inches above the floor.
- 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 a Seasonal Food Preparation Permit. If the duration of operation is anticipated to last more than 6 months, the facility may obtain an Annual 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 of the snack bar were taken during the consultation.

Photo Attachments:

No Photo Attachments