



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME RALPH M LEWIS SPORTS COMPLEX / NORTH / POP WAR				DATE 7/15/2014	SIGNATURE	
LOCATION 6198 CITRUS AV, FONTANA, CA 92336				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 6198 CITRUS AV, FONTANA, CA 92336				REHS Adela Evans		
FA # Not Specified	PR # Not Specified	SR # SR0064619	CO # Not Specified	PE 1651	PROGRAM IDENTIFIER: None	
TIME IN 11:18 AM	TIME OUT 11:36 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 Ralph Lewis (North) with Geneo Farrar and Hector Vasquez with the City of Fontana Community Services.

This facility is used by the Pop Warner from late August to early November. The hours of operation are typically on Tuesdays and Thursday between 6PM-8PM and on Saturdays from 4PM-10PM

Food handling was not conducted at the time of the consultation. Menu items were not available at this time.

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

- 2 Household microwaves and 1 commercial microwave
- 1 Household refrigerator
- 2 Household freezers
- 2 Ice Machines
- 1 Handwashing sink (did not observe cold water)
- 2 Floor Sinks
- 1 3-Compartment Sink
- Hot water heater
- Air curtain at the entrance (observed inoperable)
- 4 large electrical pots
- 1 Grill max pro (no hood)
- Oil and fryer baskets (did not observe a fryer)
- 4 (approximately 13X12 inch) windows with ripped screens
- 1 men's and 1 women's restroom as part of the same building as the snack bar without soap

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

- Barbecue
- Juice It Up vendor to sell premade Juice

Additional observations/notes included:

- Droppings on the floor by the ice machine
- Unable to access additional room inside facility during consultation (door was locked)
- Unable to access right side of the facility due to large sports equipment
- Did not observe a mop sink

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.
 - Indirect sell of juice from Juice It Up is not permissible. However, the permit holder of the snack bar may make juice in the snack bar and sell it directly to the public if the snack bar has appropriate equipment and a Limited Food Preparation or a Food Preparation Permit. For more information, contact a Plan Check Inspector at 1-800-442-2283.

3. Facility/Equipment
 - Repair handwashing sink to ensure hot (minimum of 100F) and cold water is readily available.
 - Upon disrepair, all household equipment must be replaced by NSF approved commercial equipment. 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. NOTE: This includes household fryers. If a household fryer is used, it is highly recommended that it is approved by the Local Fire Department to ensure safety and compliance.
 - The California Mechanical Code and the California Health and Safety Code (HSC) require that cooking



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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. Observed fryer baskets and a container of oil during the consultation, but did not observe a fryer. If a fryer is used, contact San Bernardino County Plan Check at 1-800-442-2283 with the make and model of the fryer to ensure compliance. NOTE: If the fryer is 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.
- Did not observe a mop sink in the snack bar. Ensure waste water is disposed of properly (i.e. mop sink in nearby janitorial closet or floor sinks).
- Repair/replace window screens. 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).
- Clean and sanitize all soiled areas. Implement procedures that will prevent and eliminate pests.
- Maintain facility clean and ensure food facility equipment is made accessible during operation.

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 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 were taken of the snack bar during the consultation.

Photo Attachments:

No Photo Attachments