



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

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|---|------------------------------|--------------------------------|------------------------------|---|-----------------------------------|--|
| FACILITY NAME COYOTE CANYON PARK | | | | DATE 7/15/2014 | SIGNATURE | |
| LOCATION 5065 COYOTE CANYON RD, FONTANA, CA 92336 | | | | REINSPECTION DATE Not Specified | PERMIT EXPIRATION | |
| MAILING ADDRESS 5065 COYOTE CANYON RD, FONTANA, CA 92336 | | | | 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 # SR0064628 | CO # Not Specified | PE 1651 | SERVICE: 006 - FIELD CONSULTATION | |
| TIME IN 11:45 AM | TIME OUT 12:03 PM | 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 Coyote Canyon Park with Geneo Farrar and Hector Vasquez with the City of Fontana Community Services.

This facility is used by the Pony Baseball from February-July. The hours of operation are typically on Monday and Wednesdays between 6PM-8PM and on Saturdays from 8AM-4PM.

Food handling was not conducted at the time of the consultation. Food items that were provided on price list included:

- Hamburger/Cheeseburger
- Fries (add chili or cheese)
- Hot Dogs
- Nachos (with chili)
- Chicken Sandwich
- Beverages: Powerade, water, soda, coffee, hot chocolate
- Corn nuts
- Seeds
- Chips
- Boston Baked Beans
- Candy: Chocolate bars, Sour Punch Punchies, licorice, Blow Pops, Ring Pops, Skittles
- Jalapenos

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

- 1 Household tabletop fryer (Presto Profry)
- 1 Household toaster oven
- 1 Household microwave
- 2 Household refrigerators (1 with a freezer)
- 1 Commercial freezer
- 1 Handwashing sink (observed a maximum water temperature of 90F)
- 1 Mop sink
- 1 Floor sink
- 1 3-compartment sink (observed a maximum water temperature of 90F)
- 1 Household skillet
- 1 Household griddle
- 1 Household crock pot
- Air curtain at the entrance (observed inoperable)
- 1 Hot water heater (unable to verify the btw/wattage)
- 2 (approximately 9.5X10 inch) windows
- 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

Additional observations/notes included:

- Raw shell eggs on the top shelf of the refrigerator above lettuce
- 1 refrigerator with an internal ambient temperature of 79.8F
- Ants on the counter
- Boxes of food oil on the ground
- A container of pesticide on a shelf above a plastic bag of cups

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



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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.

- Store raw shell eggs at least a shelf below ready to eat foods to prevent contamination.
- Store all food items at least 6 inches above the ground to prevent contamination.
- If a pesticide is used, ensure it is approved a food a food facility and is used properly. Store in a designated area away from food and food contact surfaces to prevent contamination.

3. Facility/Equipment

- Repair/Adjust hot water heater. Ensure each sink is able to provide hot water with a minimum temperature of 100F. At least one faucet in the facility must provide hot water with a temperature of 120F.
- Repair/replace refrigerator to ensure that all potential hazardous foods are maintained at 41F or below. If the refrigerator is going to be replaced, see the bullet below.
- 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. It is highly recommended that the household fryer observed during this consultation is approved by the Local Fire Department to ensure safety and compliance.
- 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 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.

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 of the snack bar were taken during the consultation.

Photo Attachments:

No Photo Attachments