



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME EISENHOWER HIGH SCHOOL				DATE 9/8/2014	SIGNATURE	
LOCATION 1321 N LILAC AV, RIALTO, CA 92376				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 1321 N LILAC AV, RIALTO, CA 92376				REHS Adela Evans		
FA # Not Specified	PR # Not Specified	SR # SR0065278	CO # Not Specified	PE 1651	PROGRAM IDENTIFIER: None	
TIME IN 3:20 PM	TIME OUT 4:05 PM	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



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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 the Eisenhower High School with Kristal Henriquez-Pulido.

This facility is located at the pool and is only used for 5 Fridays between September and October. Per Kristal, tables are also set up on the gym approximately 2 times a week for 5 weeks between January and February to sell food. Hours of operation is typically between 5:30PM-10PM

Food handling was not conducted at the time of the consultation. Per Todd, the following food items are on the menu:

- Hotdogs
- Hot links
- Nachos
- Chips
- Candy
- Red Vines
- Sunflower seeds
- Soda
- Water
- Powerade
- Popcorn

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

- 1 popcorn machine
- 1 barbecue
- 1 men's and 1 women's restroom in the same building as the snack bar
- 1 (39inx72in) service window without a screen

Additional observations included:

- Ants on counter in room used as a snack bar
- 1 Household refrigerator and hand sink in room E6
- 1 Household freezer in room E4
- 1 Household microwave in room E4

PERMIT CATEGORY BASED ON OBSERVATIONS

There are 3 permit categories: Prepackaged, Limited Food Preparation, & Food Preparation. Based on the observations made during this consultation, this facility would currently be eligible to sell non-potentially hazardous prepackaged food under a Seasonal Prepackaged Snack Bar Permit. For this permit, menu items must be reduced to strictly prepackaged non-potentially hazardous food items only (i.e. prepackaged chips, nachos, cookies, candy). Potentially hazardous prepackaged items (i.e. ice-cream, string cheese, etc.) can be sold under this permit category if the facility has the means to maintain the food at appropriate temperatures (i.e. refrigerator, freezer, microwave, hot holding unit).

If there is only a 25 square feet (footprint) of non-potentially hazardous prepackaged food is distributed, then a health permit is not required.

If the duration of operation last longer than 6 months, the facility must obtain an Annual Prepackaged Snack Bar Permit.

NOTE: As stated in 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

To be eligible for a permit that allows food preparation, at minimum this food facility operation needs to able to:

- Have a handwashing sink to allow food handlers to properly wash their hands.
- Properly clean and sanitize all food contact surfaces. NOTE: Warewashing sinks must have at least 3 -compartments large enough to completely submerge the largest food utensil used (i.e. crock pot), and 2 equally sized drain boards (one on each side). If menu includes food items that require washing, rinsing, soaking, thawing, or other means of preparation (lettuce, tomatoes, melons, etc.), a food preparation sink with a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drain board or adjacent table at least 18 inches by 18 inches in length and width is required in addition to the 3 -compartment sink. Otherwise, prepackaged and prewashed items (prepackaged and prewashed lettuce, tomatoes, melons, etc.) would be acceptable without a preparation sink.
- Maintain potentially hazardous foods (i.e. hot dogs, cheese, etc.) at appropriate temperatures.
- Provide appropriate food protection at service windows. NOTE: Service windows shall not exceed 432 square inches. Service windows less than 216 inches must be equipped with a self-closing screen, window or solid closing device. Service windows between 216 and 432 need to be equipped with an ANSI approved air curtain.



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- A place to properly clean mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste (i.e mop sink).

Below is list of alternative permit options the facility can pursue as long as the contingencies are met. These options are based on the existing menu items and equipment that were observed and/or discussed at the consultation.

OPTION 1 FOR A LIMITED OR FOOD PREPARATION SNACK BAR PERMIT - TEMPORARY/PORTABLE 3-COMPARTMENT SINK AND HANDWASHING SINK; REFRIGERATOR; MINIMIZE SERVING WINDOWS OR CLOSE DOORS; DISPOSE WATER PROPERLY: Facility may temporarily obtain an approved and appropriate sized portable 3 compartment sink and handwashing sink for the sporting event season. However, plans must be submitted to and approved by Environmental Health prior to obtainment. Plans must describe where the warewashing sink will be placed, how it will be used, the duration of usage, where the potable water will be obtained, and where the water will drain.

In addition, a refrigerator must be kept inside the facility in order to maintain any potentially hazardous food at 41F or below. Minimize the serving window to 216 inches or less; or maintain all exterior doors closed. Dispose of waste water (mop water) in an approved nearby mop sink and/or floor sink.

Contingency: This permit option will allow the existing menu items to be served on an interim basis; however, it is important to prepare to bring the facility up to current code standards within a reasonable period of time. If this permit option is chosen, these changes must be completed within 5 years of obtaining this permit. Prior to any renovation, ensure the facility goes through a plan review with the appropriate agencies (i.e. Building and Safety, Fire Department, San Bernardino County Plan Check, and Environmental Health) to ensure that facility is able to meet all applicable requirements. Environmental Health will be happy to assist you through this transition. Should you have any questions, please call 1-800-442-2283.

OPTION 2 FOR A LIMITED OR FOOD PREPARATION SNACK BAR PERMIT – CONTRACT WITH SCHOOL: If permissible, utilize a room that has the minimum requirements listed above. Recommend scheduling a consultation with EHS, if a different room will be used.

OPTION 3 FOR A LIMITED OR FOOD PREPARATION SNACK BAR PERMIT – INSTALL APPROPRIATE EQUIPMENT: Install a hand washing sink, a 3-compartment sink, and mop sink to be able to properly clean hands, clean and sanitize all utensils and other food contact surfaces, and cleaning tools, and provide a water heater that is sized appropriately to be able to sufficiently provide adequate hot water to all the sinks in the food facility.

Obtain an NSF approved refrigerator to maintain any potentially hazardous food at 41F or below. Minimize the serving window to 216 inches or less; or maintain all exterior doors closed. If this option is chosen, prior to any renovations/installations, approval needs to be obtained from San Bernardino County Plan Check. Call 1-800-442-2283 to speak with a Plan Check inspector for more details.

CONDITIONS FOR THIS FACILITY TO OBTAIN AND MAINTAIN A HEALTH PERMIT

As previously mentioned, there are 3 permit categories: Prepackaged, Limited Food Preparation, & Food Preparation. Although the facility is currently eligible for a Prepackaged Permit, this report provides alternative options. The conditions listed below are applicable to specific permit types, and will apply based on the permit category selected. See the description in the parenthesis of each numbered section. Based on the observations made during this consultation, the following items must be addressed upon obtaining a health permit.

1. Food Handler Certification (Applies to Limited Food and Food Preparation permits)
 - Person in Charge – At least one person must be designated as the person in charge and obtain a valid Food Handler Card. If the facility is open longer than 6 months then the person in charge must obtain a valid Food Manager Certificate. It supersedes the Food Handler Card.
 - 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 of Food Manager Certificate.
2. Equipment (Applies to Limited Food and Food Preparation permits)
 - If a 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.
3. Equipment (Applies to All permits)
 - 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



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- Remove ants from the facility. Recommend working with a professional pest control operator.

4. Restrooms

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 EHS prior to commencing operation.

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

Overall Inspection Comments

Photos were taken of the facility during the consultation. Food safety stickers and the FAQ handout were provided as well. The community meeting presentation will be e-mailed to Kristal.

Photo Attachments:

No Photo Attachments