



County of San Bernardino • Department of Public Health  
 Division of Environmental Health Services  
**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM**  
**TFF/CFM/SWAP MEET - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

**(800) 442-2283**

FACILITY NAME <b>CHUBBY CONCESSION</b>				DATE <b>10/4/2014</b>	SIGNATURE	
LOCATION <b>PO BOX 2816 , OUT OF COUNTY, CA 92878</b>				REINSPECTION DATE <b>4/04/2015</b>	PERMIT EXPIRATION <b>9/30/2015</b>	
MAILING ADDRESS <b>PO BOX 2816, CORONA CA 92878</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Sierra Clayborn</b>		
FA # <b>FA0014206</b>	PR # <b>PR0018771</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1276</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>4:20 PM</b>	TIME OUT <b>4:50 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: 001 - INSPECTION - ROUTINE	
				RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ		
				ACTION: 01 - NO FURTHER ACTION REQUIRED		

**TFF/CFM/SWAP MEET - Food Preparation Annual TFF**

**12K070 Hand washing -Set up requirements ⚠ CRITICAL ⚠**

**Compliance Date:** Not Specified      **Inspector Comments:** Observed cold water in igloo at hand washing station.  
**Not In Compliance**  
**Violation Reference - HSC**      Provide an appropriate hand washing set up containing warm water in a 5 gallon igloo/thermus container, pump hand soap, paper towels and a catch basin.

**Violation Description:** Handwashing facilities must be available, accessible, and equipped with pump soap, paper towels, a catch basin and hands free running water for proper hand washing. Hand washing facilities must be set up prior to starting any food preparation or handling any open foods. Warewash sink shall not be used for handwashing.

**12K080 Temperatures - Cold Holding ⚠ CRITICAL ⚠**

**Compliance Date:** Not Specified      **Inspector Comments:** Observed packages of sausages and bratwurst holding at 48 F in small reach-in refrigerator. Observed gasket not holding refrigerator door tightly.  
**Not In Compliance**  
**Violation Reference - HSC**      Maintain all potentially hazardous food at 41 F or below for cold holding. Recommend using ice/dry ice to help promote proper holding temperatures.

**Violation Description:** All cold potentially hazardous food (PHF) must be held at or below 45 F at all times. PHF held between 42-45 F must be discarded at the end of the operating day. All cold PHF held at 41F or below may be reused the next day.

**12K021 Employees - Food Worker Cards**

**Compliance Date:** Not Specified      **Inspector Comments:** Observed expired manager's certificate on site and no other food handlers with current San Bernardino County food handlers card.  
**Not In Compliance**  
**Violation Reference - HSC**      Ensure that all employees have a current food handlers card from the County of San Bernardino. For food handler card, please visit [www.sbfoodworker.com](http://www.sbfoodworker.com).

**Violation Description:** All employees working in an annually permitted food booth that is conducting food preparation, are required to have a current San Bernardino County Food Worker Card.

**Overall Inspection Comments**

Provided inspection placard at event.

**Photo Attachments:**

No Photo Attachments