

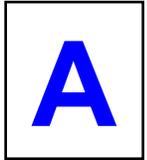


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME TILTED KILT PUB & EATERY		DATE 10/19/2016	REINSPECTION DATE 11/02/2016	PERMIT EXPIRATION 9/30/2016
LOCATION 3919 GRAND AV, CHINO, CA 91710			INSPECTOR Yanan Zhu	
MAILING ADDRESS 3919 GRAND AV, CHINO CA 91710			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:03 PM	TIME OUT 5:48 PM	FACILITY ID FA0027466	RELATED ID PR0035910	PE 1622

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.



SCORE 90

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
○ In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & excl		4	
○ In	N/O 3. No discharge from eyes, nose, and mouth			2
○ In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
○ In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures	+	⊗ 4	2
○ In	N/O N/A 8. Time as a public health control; procedures & record		4	2
○ In	N/O N/A 9. Proper cooling methods		4	2
○ In	N/O N/A 10. Proper cooking time & temperatures		4	
○ In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
○ In	N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated	+	4	⊗ 2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
○ In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
○ In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
○ In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
○ In	23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	<p>Compliance date not specified Complied on 10/19/2016 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following holding temperature violations:</p> <ol style="list-style-type: none"> 1. meat patties holding at 51F degrees in the bottom refrigeration drawer underneath the grill at the cook's line. 2. Raw salmon holding at 52F degrees in the top refrigeration drawer underneath the grill at the cook's line. 3. Steak holding at 51F degrees in the top refrigeration drawer underneath the grill at the cook's line. 4. Marinated raw chicken holding at 50F degrees in the bottom refrigeration drawer underneath grill at the cook's line. 5. cooked ribs holding at 51F degrees in the top refrigeration drawer underneath the grill at the cook's line. Operator stated that these items has been in the drawers since this morning. Maintain potentially hazardous food at or below 41F degrees for cold holding. Corrected on site. Operator had voluntarily discarded the above mentioned items. See VC&D for details. <p>Observed the following holding temperature violations:</p> <ol style="list-style-type: none"> 1. individually packed mash potato holding at 44F degrees in the top cold holding unit of the preparation table at the cook's line. 2. Pico de gallo holding at 47F degrees in the top cold holding unit of the preparation table at the cook's line. 3. Cooked ribs holding at 47F degrees in the top refrigeration drawer underneath the grill at the cook's line. Maintain potentially hazardous food at or below 41F degrees for cold holding. Corrected on site, operator moved above mentioned items to the walk-in refrigeration unit to bring the temperature down to 41F or below.
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

POINTS 2	<p>Compliance date not specified Complied on 10/19/2016 Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: Observed fruit flies in Sweet vermouh wine and butter scotch liqueur at the bar station. Ensure food intended for customer is in good condition and unadulterated. Corrected on site. Operator had voluntarily discarded the mentioned alcoholic beverages. See VC&D for detail.</p>
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130</p>	<p>Inspector Comments: Observed the bottom refrigeration drawers/unit under the grill at the cook's line was not functioning properly at the time of inspection. Ambient temperature was at 58F degrees for cold holding a the time of inspection. Repair/replace the bottom refrigeration unit underneath the grill at the cook's line so as to be in good working condition. Do not use this unit until the unit is fixed and verified by the San Bernardino County Public Health Department Environmental Health Services. A re-inspection will be conducted at a later day to determine compliance of this unit.</p>
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Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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48. FOOD HANDLER CERTIFICATION

POINTS
3

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: Observed twelve employees missing valid food handler cards. Provide food handler card for all food employees working in the facility. A "Missing food handler card" form was provided to the operator. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245.

Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of the following items:

1. Approximately 8 oz of sweet vermouth
2. Approximately 20 oz of butter scotch liqueur
3. One rack of cooked ribs approximately 2 pounds
3. Two pieces of raw salmon approximately 1 pound
4. 4 meat patties
5. two pieces of steak approximately 3 pounds
6. Marinate raw chicken approximately 6 pounds

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- More than three (3) critical violations (codes 1-23) noted during an inspection.

Overall Inspection Comments



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Table with 2 columns: Facility Name (TILTED KILT PUB & EATERY), Location (3919 GRAND AV, CHINO, CA 91710), Date (10/19/2016), Inspector (Yanan Zhu)

Hot water at three compartment sink: 149F degrees
Hot water at preparation sinks: 138F degrees
Sanitizer concentration at three compartment sink: 300 - 400 PPM quaternary ammonia
Sanitizer concentration at mechanical dishwasher: 50 PPM chlorine.
Sanitizer concentration in sanitizer bucket at the cook's line: 300 - 400 PPM quaternary ammonia
Sanitizer concentration in sanitizer bucket at the preparation table in the back: 200 - 300 PPM quaternary ammonia
Sanitizer concentration at mechanical dishwasher a the bar station in the front: 100 PPM chlorine.

Temperatures taken at the cook's line holding units:

Diced tomatoes: 39F degrees
Onion relish: 40F degrees
Red salsa: 38F degrees
Green salsa: 37F degrees
cooked chicken: 39F degrees
Guacamole: 39F degrees
Ranch Dressing: 42F degrees
Marinara sauce: 174F degrees
Chili: 186F degrees
Cheese dip: 179F degrees
Cooked Beans: 184f degrees

Temperatures observed in the walk-in refrigeration unit;

Marinated chicken: 33F degrees
Salsa: 40F degrees
Ground Beef: 40F degrees
Cooked beans: 37F degrees

Observed three unlabeled bulky food containers under the preparation table in the back prep area. Properly label all food containers with commonly known names.

Observed bowls were used as scoops and stored buried in the flour in the bulky container in the back. Discontinue this practice, use approved scoop for bulky food items and store it with handle side up away from food contact so as to prevent possible contamination.

Observed light shield was missing above the preparation sinks in the back prep area. Provide light shield for all lights so as to prevent possible glass contamination.

Observed twelve employees missing valid food handler cards. Provide food handler card for all food employees working in the facility. A "Missing food handler card" form was provided to the operator. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245.

Note: Food handler cards MUST be issued by San Bernardino County to be valid.

"A" grade card posted.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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A handwritten signature in blue ink, appearing to be "JB", located below the signature table.

NAME: James brown
TITLE: Manager