



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME VETERANS PARK / NORTH / PONY				DATE 7/15/2014	SIGNATURE	
LOCATION 17255 MERRILL AV, FONTANA, CA 92335				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 17255 MERRILL AV, FONTANA, CA 92335				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 # SR0064626	CO # Not Specified	PE 1651	SERVICE: 006 - FIELD CONSULTATION	
TIME IN 10:11 AM	TIME OUT 10:27 AM	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 Veterans Park (North) with Geneo Farrar and Hector Vasquez with the City of Fontana Community Services.

This facility is used by the Pony Baseball typically year round. This snack bar is not being used at this time.

Food handling was not conducted at the time of the consultation. A menu was not available during the consultation.

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

- 1 household refrigerator (observed debris build-up inside)
- ½ freezer on the household refrigerator
- 1 handwashing sink (observed a roll of paper towels in the sink)
- 1 3-compartment sink
- 1 mop sink
- 2 floor sinks
- 1 air curtain at the entrance (observed inoperable)
- 4 household crock pots
- 1 household sandwich press
- 1 mop sink (observed max hot water temperature at this sink at 106F)
- 2 floor sinks
- 1 3-compartment sink
- 1 hot water heater (unable to verify the kw/btu)
- 1 men's and 1 women's restroom as part of the same building without soap

Additional observations included:

- Observed debris build-up and dead ants on the floor, on equipment, and inside the refrigerator

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

- Barbecue

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.

3. Facility/Equipment
 - Repair/adjust water heater in order to provide hot water with temperature of at least 120F at least one faucet in the facility. NOTE: All sinks must provide hot water with a minimum temperature of 100F.
 - Clean and sanitize all soiled areas. Implement provisions for excluding and eliminating all pests. Recommend working with a professional pest control operator.
 - 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 details, please call 1-800-442-2283 to speak to a Plan Check Inspector.
 - 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.
 - Repair and maintain air curtain.
 - Maintain handwashing sink free from obstruction at all times, and ensure it is always supplied with soap and paper towels in appropriate dispensers.



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- 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). NOTE: Food service pass-through window openings must be between 216-432 square inches. Food service pass-through window openings that are less than 216 square inches shall be equipped with a self-closing screen, window or solid closing device. Otherwise an air curtain is required.

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

Based on the observations made during this consultation, if an approved barbecue is used, this facility would currently be eligible to obtain an Annual Food Preparation Permit. If the duration of operation is anticipated to 6 months or less, the facility may obtain a Seasonal 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