



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GUS JR #14			REINSPECTION 9/05/2018	INSPECTOR Mary Ann Holt	DATE 8/22/2018
LOCATION 444 W MILL ST, SAN BERNARDINO, CA 92401			PERMIT 9/30/2018	IDENTIFIER: None	
TIME IN 8:00 AM	TIME OUT 9:59 AM	FACILITY ID FA0010067	RELATED ID PR0001135	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 18 - PERMIT SUSPENSION CONTINUANCE

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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,

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

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of the visit is to conduct a reinspection

On this date the following observations were made:

- Inadequate cold holding temperatures, improper cooling, inadequate water temperature, vermin. (see violations)
- The ice guard inside the ice machine was observed to be cleaned

Facility is to remained closed. Contact the EHS department at 1800 442 2283 when ready for reinspection.

Description: Reinspection conducted at this time to determine compliance from prior inspection.



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16H109 Cooling



Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed the following food items improperly cooled:

- 1 Large and 1 Small stainless steel dishes containing menudo measured temperature between 47 and 48 degrees F.

- 1 5 gallon salsa measured at 67 degrees F.

- 2 3 gallon salsas (red and green) measured at 48 degrees F and 49 degrees F.

Manager stated the food items were placed there overnight. Manager voluntarily discarded the food. See VC&D.

The following are some ways potentially hazardous food can be cooled correctly:

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan, when placing food in the refrigerator to cool, containers should be loosely covered or uncovered to protect from overhead contamination, in order to facilitate heat transfer from the surface of the food.

Ensure potentially hazardous foods are cooled rapidly from 135 to 70 within 2 hours and then from 70 to 41 within 4 hours or less for a total cooling time of 6 hours or less

Violation Description: The following topic was discussed with the person in charge:

PROPER COOLING METHODS

All potentially hazardous foods must be rapidly cooled from 135°F to 41°F or below within 6 hours, and during this time the decrease in temperature from 135°F to 70°F shall occur within 2 hours.

Cooling shall be conducted by one or more of the following approved methods:

- 1) Using shallow pans/containers that facilitate heat transfer (i.e. shallow stainless steel containers).
- 2) Separating food into smaller portions
- 3) Adding ice as an ingredient
- 4) Using an ice bath or an ice paddle while stirring frequently
- 5) Using rapid cooling equipment
- 6) Utilizing other effective equipment that has been approved by San Bernardino County Department of Public Health
- 7) In accordance with an HACCP Plan.

The use of a food probe thermometer throughout the cooling process to monitor temperatures was discussed and reviewed with the person in charge on this date. When placing food items in the refrigerator to continue the cooling process, containers should remain loosely covered or uncovered if protected from overhead contamination to help facilitate the cooling process. Do not place excessively hot/warm food items in a refrigerator/freezer. This will increase the ambient temperature of the refrigeration unit over the required maximum temperature of 41°F.

Cooling Temperature Log provided.

A Food Probe Thermometer was provided.

Proper cooling technique was thoroughly reviewed with the person in charge. Proper methods were discussed to fill out the provided cooling log. Utilize this cooling log to monitor the temperature of food items throughout the cooling process.



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16K007 Proper hot and cold holding temperatures



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: On this day the following observations were made:

Temperatures observed in the cold holding reach drawers in the front kitchen area measured in degrees F:

All the following items were placed in the unit overnight:

- Shredded Cheese 49
- Raw chicken 44
- Cooked chicken 47
- Cottage Cheese 51
- Tuna 51
- Shelled eggs 78
- Raw chicken top drawer 51

These items were VC&D by the manager.

The following food items were placed in the front kitchen cold holding unit in the morning at 6 am.

- Sliced Tomatoes 47
- Sliced Ham 45
- Carne asada

The items were placed with ice to cool rapidly.

Temperatures observed in the walk in cold holding unit measured in degrees F:

All the following items were placed in the unit overnight:

- Sliced tomatoes 46
- Raw steak 47 - 48
- Raw chicken 49
- Raw chicken different container 51
- Pork cops 50
- Cooked ground beef 44

These items were VC&D by the manager. The manager turned the cold holding unit to a lower temperature upon inspection.

Ensure to maintain all potentially hazardous foods in cold holding at 41F or below or 135 degrees and above for hot holding.

Note: It is highly recommended to place a thermometer inside the walk-in unit to ensure adequate temperatures are being kept.

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/Food_Danger_Zone.pdf

16K021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments: Observed water measured at the mop sink to measure 84.6 degrees F.

Ensure hot water at a minimum of 120 degrees F is required at all sinks in the facility as measured from the faucet.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed two dead cockroaches in the basement area upon inspection. Manager removed roaches from the area.

Ensure to take effective steps to eliminate roaches from the facility and maintain the facility clear of vermin.

Note: Recommend if pest control is provided, provide adequate paperwork on site for review.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

16K052 VC & D

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 113980

Inspector Comments: The following food items were voluntarily discarded due to improper cold holding

lbs measured in approximation:
 2 lbs Sliced tomatoes
 3 lbs Sliced tomatoes
 4 lbs Raw steak
 20 lbs Raw chicken
 1 lb Raw chicken small container
 10 lbs Pork cops
 15 lbs Cooked ground beef
 2 lbs Shredded Cheese
 2 lbs Raw chicken
 1 lbs Cooked chicken
 16 ounces Cottage Cheese
 1 lb Tuna
 50 Shelled eggs
 1 lb Raw chicken top drawer
 15 lbs of menudo
 5 lbs of menudo
 1 5 gallon of salsa
 1 3 gallon of red salsa
 1 3 gallon of green salsa

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."

Overall Inspection Comments

Facility is closed.

Signature(s) of Acknowledgement

NAME: Enrique Garcia
TITLE:



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Total # of Images: 0