



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MILL CREEK BAR BQ & BURGERS		DATE 11/1/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2019
LOCATION 2087 ORANGE TREE LN, REDLANDS, CA 92374		INSPECTOR Virginia McDonald		
MAILING ADDRESS 2087 ORANGE TREE LN, REDLANDS CA 92374		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 9:25 AM	TIME OUT 12:50 PM	FACILITY ID FA0016639	RELATED ID PR0022203	PE 1621

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.

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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

In = In compliance
 COS = Corrected on-site

N/O = Not observed
 MAJ = Major violation

N/A = Not applicable
 OUT = Out of compliance

B

SCORE 85

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
	15. Food obtained from approved source		4	
In	N/O		16. Compliance with shell stock tags, condition, display	2
In	N/O		17. Compliance with Gulf Oyster Regulations	2
CONFORMANCE WITH APPROVED PROCEDURES				
In		18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY				
In	N/O		19. Consumer advisory provided for raw or undercooked foods	2
HIGHLY SUSCEPTIBLE POPULATIONS				
In		20. Licensed health care facilities/public and private schools; prohibited foods not offered	4	
WATER/HOT WATER				
	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
	22. Sewage and wastewater properly disposed		4	2
VERMIN				
	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	
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	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	
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	
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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7. PROPER HOT AND COLD HOLDING TEMPERATURES**MAJOR****POINTS****4**

Compliance date not specified
Complied on 11/1/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1. The following foods were observed out of temperature in the cold-holding unit across from the grill:

- Cooked sausage patties at 51 F, placed there the day before, discarded (See violation #52.)
- Onions and peppers soaked in buttermilk at 45 F, placed there the day before, discarded (See violation #52).

Maintain all potentially hazardous foods in cold holding at 41F or below.

A reinspection will be conducted on this cold-holding unit in one week to verify repair. Do not store potentially hazardous food in the reach-in refrigerator underneath the cold-holding table until reinspection.

2. The following foods were observed out of temperature on a cold grill:

- cooked onions and green peppers at 108 F, placed there 1.5 hours previous.

Maintain all potentially hazardous foods in hot holding at 135F or above.

Corrected on site: The cooked onions and peppers were marked with the time four hours from when taken out of temperature control.

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

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING**MAJOR****POINTS****4**

Compliance date not specified
Complied on 11/1/2019
Violation Reference - HSC -
114014, 114016

Inspector Comments: Observed two pork ribs in the hot-holding table measuring 122 F. Manager stated they had come from the walk-in refrigerator about two hours previously.

Any potentially hazardous food cooked, cooled, and subsequently reheated for hot holding must be brought to an internal temperature of 165°F for 15 seconds within 2 hours.

Corrected on site: Manager placed the pork ribs on the grill and reheated them to 165 F for 15 seconds.

Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Upon interview manager unaware or unclear of the proper procedures for the following:

- manual warewashing in 3-compartment sink
- reheating procedure for hot-holding
- cooling procedure time and temperature parameters

The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

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9. PROPER COOLING METHODS**POINTS****2**

Compliance date not specified
Complied on 11/1/2019
Violation Reference - HSC -
114000

Inspector Comments: Observed the following foods improperly cooled:

-- Cooked chicken in a deep, covered, metal pan, in the walk-in refrigerator at 98 F, placed there 2 hours previously.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

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 if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site: Manager placed the cooked chicken on ice for rapid cooling.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: Observed multiple food storage containers without labels:

- in the kitchen, under a prep table, bulk containers of cornmeal and sugar
- in the dry storage area, plastic containers of sugar and various spices

Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

39. THERMOMETERS PROVIDED AND ACCURATE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Observed no internal or external thermometer on a cold-holding table on the cook's line, with food out of temperature in the reach-in refrigerator underneath.

Provide a working thermometer for each hot and cold holding unit of potentially hazardous foods.

Corrected on site: Potentially hazardous food in the reach-in refrigerator under the cold-holding table discarded. See violation #7.

A reinspection will be done in one week to verify repair of this cold-holding table.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Observed heavy food debris and grease along the cook's line, on shelving under prep tables.

Maintain floors and equipment in clean condition.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

51. PLAN REVIEW**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114380

Inspector Comments: Observed smoker in front of facility to the right, behind a bench. Smoker is currently under review.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D**POINTS****0**

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

Inspector Comments: The following foods were voluntarily condemned and discarded:

- Cooked sausage patties at 51 F, placed there the day before, discarded
- Onions and peppers soaked in buttermilk at 41 F, placed there the day before, discarded

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 two 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
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments



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"B" grade posted.

Do not obscure, relocate, or remove grade card. Failure to comply may result in a billable grade card reposting follow-up at a rate of \$245.00 per hour, with a minimum of 30 minutes.

The following forms were left with the management:

- Rescore form
- Cooling hot food safely flyer
- Top 5 CDC Risk Factors
- Active Managerial Control
- Power failure flyer

PEP Talk given at this time.

Signature(s) of Acknowledgement

NAME: John Lenertz
TITLE: Owner