



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>HESPERIA GOLF &amp; COUNTRY CLUB</b>		DATE 8/30/2019	REINSPECTION DATE 9/03/2019	PERMIT EXPIRATION 5/31/2020
LOCATION 17970 BANGOR AV, HESPERIA, CA 92345			INSPECTOR Dawn LaFlower	
MAILING ADDRESS PO BOX 401055, HESPERIA CA 92340-1055			IDENTIFIER: Bar	
TIME IN 2:21 PM	TIME OUT 4:29 PM	FACILITY ID FA0007290	RELATED ID PR0003814	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 84**

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

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

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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
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	⊗
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	⊗
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> A Food Safety Certification (Food Manager Certification) was observed not available. Facility makes sandwiches from sliced cheese, deli meats, and dices onions.</p> <p>At least one individual must obtain a Food Safety Certification within 60 days.</p> <p>There are currently four ANSI-approved organizations from which to obtain a food manager's certificate:</p> <ul style="list-style-type: none"> <li>· 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program ( &lt;<a href="http://www.learn2serve.com/food-manager-certification">http://www.learn2serve.com/food- manager-certification</a>&gt; )</li> <li>· National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager ( &lt;<a href="http://www.nrfsp.com/">http://www.nrfsp.com/</a>&gt; )</li> <li>· National Restaurant Association: ServSafe Food Protection Manager Certification Program ( &lt;<a href="http://www.servsafe.com">http://www.servsafe.com</a>&gt; )</li> <li>· Prometric Inc.: Food Protection Manager Certification Program ( &lt;<a href="http://www.prometric.com">http://www.prometric.com</a>&gt; )</li> </ul> <p>For more information, please visit: &lt;<a href="https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.aspxmenuID=8&amp;prgID=8&amp;status=4">https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.aspxmenuID=8&amp;prgID=8&amp;status=4</a>&gt;</p>
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**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>

**21. HOT AND COLD WATER AVAILABLE** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 8/30/2019 Violation Reference - HSC - 113953(c), 114099.2(b)</p>	<p><b>Inspector Comments:</b> Warewash machine observed with a 87 degree warm water supply after running 6 cycles.</p> <p>Discontinue use of the warewash machine until a minimum 120 degree hot water supply can be provided as per the manufacturers data plate (no active warewashing was being conducted at the time of the inspection).</p>
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**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)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Old and what appears to be fresh rodent droppings observed under the warewash machine, behind and beside the two-door chest freezer, the upright reach in refrigerator, under and behind the chest freezer, on the shelves that stores disposable cups and lids, packets of sugar and tea, and under and behind all of the unused kitchen stoves, reach in refrigerators, steam tables.</p> <p>Kitchen is not to be used with the exception of the coffee machine. Remove all rodent droppings and clean and sanitize all affected areas. Provide immediate pest control. Maintain any pest control receipts on site for inspector review.</p> <p>Since the adjacent bar has a 3 compartment sink and hand sink, facility may use the bar area to prepare sandwiches. Ensure all food contact surfaces are cleaned and sanitized prior to any food preparation.</p> <p>A reinspection will be conducted on Tuesday, September 3, 2019 to observe if evidence of rodent infestation has been abated. Failure to comply will result in future reinspections billed at the current hourly rate.</p>
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**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)



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**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Heavy dust accumulation observed on the shelves by the 2 compartment sink and on the unused equipment throughout facility.  Clean and maintain all non-food contact surfaces in clean condition.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

**34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	<b>Inspector Comments:</b> Heavy debris accumulation observed on the rinse sprayer at the pre-wash sink. Rinse sprayer observed repaired with electrical tape. Repair rinse sprayer and maintain all warewash equipment in clean and good repair.  Warewash machine observed not providing the 50 ppm chlorine as per the manufacturers data plate. Prior to use, repair and ensure warewash machine is providing the the minimum 50 ppm chlorine sanitizer during the final rinse.
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**Violation Description:** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Foul odor observed from the pre-rinse sink upon inspection. Heavy food accumulation inside garbage disposal.  Ensure garbage disposal is cleaned when no longer in use.
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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)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<b>Inspector Comments:</b> Thermometer observed missing in the reach in refrigerator that stores deli sandwiches, deli meats and cheeses.  Provide a calibrated thermometer in all refrigerators that stores potentially hazardous foods.
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**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>

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> Large hole in wall observed in the west wall in the unused kitchen.  Seal holes throughout facility to eliminate and prevent vermin infestation.
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**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))



Public Health  
Environmental Health Services

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#### 47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS <b>1</b>	Compliance date not specified	Inspector Comments: The most recent routine health inspection report observed not available. Maintain a copy at this location.
	Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

#### 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

"B" grade placard posted on the second entrance door - Do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of the current hourly rate.

Request for Rescore Inspection form provided  
Top 5 CDC Risk Factors flier provided  
Active Managerial Control flier provided  
Risk Based Inspection Frequency flier provided

A reinspection will be conducted on Tuesday, September 4, 2019 to observe if the rodent infestation has been abated, and all affected areas have been cleaned and sanitized. Any required future reinspections will be billed at the current hourly rate.

#### Signature(s) of Acknowledgement

NAME: Kathryn  
TITLE: Person in charge