



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME BAR & GRILL COMPANY		DATE 5/11/2021	REINSPECTION DATE 5/25/2021	PERMIT EXPIRATION 11/30/2021
LOCATION 34536 YUCAIPA BL, YUCAIPA, CA 92399		INSPECTOR Luis Verde		
MAILING ADDRESS 34536 YUCAIPA BL, YUCAIPA CA 92399		IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 11:03 AM	TIME OUT 12:42 PM	FACILITY ID FA0007583	RELATED ID PR0002909	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.](#)



SCORE 81

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

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				⊗
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				
In	N/O	N/A		4
8. Time as a public health control; procedures & record				
In	N/O	N/A		4
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 reservice of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
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	2
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		⊗
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		⊗
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		⊗
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



POINTS

4

Compliance date not specified
Complied on 5/11/2021
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following items to be out of proper cold holding temperature range:

- One (1) metal container of shredded cheese at approximately 51F
- One (1) metal container of sliced american cheese at approximately 50F

Containers were stored in larger container of melted ice water. Operator stated items were in cold holding unit since the previous night. Ambient temperature of cold holding unit measured at 62F. No other potentially hazardous foods (PHF) were observed to be stored in cold holding unit.

Repair/replace cold holding unit and ensure it is able to maintain proper cold holding temperature at or below 41F. All potentially hazardous foods (PHF) including cheese must be held at or below 41F.

Operator was instructed to discontinue use of cold holding unit for potentially hazardous foods (PHF) until proper repairs could be made. Operator was allowed to continue to use unit for non-PHF's including bread and vegetables.

Operator voluntarily discarded listed items. See VC&D.

Corrected on site.

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

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

Inspector Comments: Observed no Food Manager Certificate available on site. Previous Food Manager holder no longer works with the facility. Owner is currently in the process of obtaining Food Manager Certificate.

Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc- Learn2Serve® Food Protection Manager Certification Program
- National Registry of Food Safety Professionals- Food Protection Manager Certification Program
- National Restaurant Association-ServSafe® Food Protection Manager Certification Program
- Prometric Inc.- Food Protection Manager Certification Program
- AboveTraining/StateFoodSafety.com Certified Food Protection Manager (CFPM) Exam

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.

Note: Certificate must be available at facility to be valid.

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>



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1.) Observed the following obstructions at hand washing sink in kitchen:

- Bar stool directly in front of hand washing sink prevent access
- One (1) can of Red Bull and one (1) broken soap dispenser stored in basin of hand washing sink.

Ensure hand washing sink remains accessible and unobstructed at all times. Hand washing sink should be used for hand washing purposes only.

Operator was instructed to remove obstructions.

2.) Observed no paper towels available at hand washing sink in kitchen at time of inspection.

Provide paper towels in designated dispenser and keep stocked at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**POINTS****2**

Compliance date not specified
Complied on 5/11/2021
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed quaternary ammonium sanitizer in 3-compartment sink to measure at approximately 100 PPM. No active ware washing was observed at time of inspection. Operator was asked how they fill up 3-compartment sink and stated that they fill it half way with sanitizer from the dispenser then half way with cold water. Operator was also questioned about proper sanitizer concentration and stated they did not know the correct concentration requirement. Sanitizer directly from dispenser measured above 200PPM.

Ensure when using quaternary ammonium as sanitizing solution that it maintains a minimum concentration of 200 PPM at all times including when ware washing or when used as a sanitizer for wet wiping cloths.

Operator was educated on proper sanitizer concentration levels and proper ware washing procedures.

Corrected on site.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed old rodent droppings in the following locations:

- Underneath dry storage shelf in kitchen.
- Underneath preparation table in kitchen
- Along wall ledge above janitorial sink
- On shelving in alcohol storage room next to office
- Along walls behind equipment in back storage hallway
- Back right corner underneath soda box dispenser rack in bar.

No fresh droppings were observed at time of inspection. All traps observed were clear and free of any captures. Operator stated they had been closed for the previous four (4) months and had just recently opened within the last two (2) weeks and were still in the process of getting the facility cleaned up. Operator provided pest control service notice dated for 4/28/2021 and noted no activity since the inspection.

Properly clean and sanitize all affected areas and check all equipment, utensils, and other storage areas for any signs of additional droppings.

Operator stated they already have a cleaning service scheduled for the facility coming in the following day 5/12/2021.

A follow up inspection will be conducted within one (1) week to verify compliance with removal of rodent droppings.

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)

27. FOOD SEPARATED AND PROTECTED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed raw meats stored on top shelf of 3-door reach in refrigerator in kitchen above cooked and ready-to-eat foods.

Discontinue this practice. Ensure all raw meats are properly stored and sealed below any cooked or ready-to-eat foods to prevent possible contamination.

Operator was informed of proper storage procedures.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

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

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Observed three (3) unapproved household chest freezers in use for storage of frozen food products in back storage hallway.

Upon disrepair, replace household chest freezers with an ANSI/NSF approved commercial freezer.

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)

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

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41. PLUMBING; PROPER BACKFLOW DEVICES**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Observed hand washing sink in kitchen to be leaking from base of faucet.
Repair/replace faucet and ensure hand washing sink is maintained in good repair and free of leaks.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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: 1.) Observed excessive grease, dirt, and debris build up on floors throughout the entire facility including kitchen area (especially near grill and fryers), ware washing area, and back storage hallway.

Provide a deep and thorough clean of facility floors and ensure they are free of any grease, dirt, debris, or any other type of build up or accumulation.

2.) Observed cracked or missing tiles in multiple places throughout the kitchen, i.e. in front of the prep table, in front of ice bin, under the mop sink, at the door jambs.

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. All food facilities shall be kept clean and in good repair.

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))

48. FOOD HANDLER CERTIFICATION**POINTS****3**

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

Inspector Comments: Observed one (1) invalid Food Handler Certification Card.

Missing Food Handler Card Form was provided to operator.

Provide a valid San Bernardino County Food Handler Card for each worker within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department.

Fax the Missing Food Handler Card form and a copy of all missing food handler cards to (909) 387-4323 or send to sbcfoodworker@gmail.com.

Failure to comply will result in a charged re-inspection to verify compliance.
Charged inspections are conducted at a rate of \$245 per hour with a minimum of 30 minutes

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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

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

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52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator voluntarily discarded the following items: - One (1) metal container of shredded cheese at approximately 51F - One (1) metal container of sliced american cheese at approximately 50F
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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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Letter 'B' grade posted on front window at entrance of facility.

Request for Re-Score form provided to operator.

A follow up inspection will be conducted within one (1) week to verify compliance with removal of rodent droppings. If operator submits a Request for Re-Score form with the week the billed Re-Score inspection will take place of the follow up inspection.

Missing Food Handler Card Form was provided to operator.

Provide a valid San Bernardino County Food Handler Card for each worker within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department.

Fax the Missing Food Handler Card form and a copy of all missing food handler cards to (909) 387-4323 or send to sbcfoodworker@gmail.com.

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FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NSA

NAME: Charles Dunkelman
TITLE: Owner