



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME TGI FRIDAY'S					DATE 9/24/2012	SIGNATURE <i>[Signature]</i>	
LOCATION 390 E HOSPITALITY LN, SAN BERNARDINO, CA 92408					REINSPECTION DATE 10/08/2012	PERMIT EXPIRATION 1/31/2013	
MAILING ADDRESS 390 E HOSPITALITY LN, SAN BERNARDINO, CA 92408					REHS Marilyn Krichbaum		
FA # FA0006198	PR # PR0009510	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None		
TIME IN 14:25 PM	TIME OUT 16:30 PM	CONTACT Not Captured			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. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

SCORE
90

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
<input checked="" type="checkbox"/> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Shawna Rider 3-9-16				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="checkbox"/> In		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="checkbox"/> In	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="checkbox"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="checkbox"/> In	N/O	5. Hands clean and properly washed; gloves used prop			4	<input checked="" type="checkbox"/> OUT
<input checked="" type="checkbox"/> In		6. Adequate handwashing facilities supplied & accessib				<input checked="" type="checkbox"/> OUT
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="checkbox"/> In	N/O	N/	7. Proper hot and cold holding temperatures		4	<input checked="" type="checkbox"/> OUT
<input checked="" type="checkbox"/> In	N/O	N/	8. Time as a public health control; procedures & record		4	2
<input checked="" type="checkbox"/> In	N/O	N/	9. Proper cooling methods		4	2
<input checked="" type="checkbox"/> In	N/O	N/	10. Proper cooking time & temperatures		4	
<input checked="" type="checkbox"/> In	N/O	N/	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<input checked="" type="checkbox"/> In	N/O	N/	12. Returned and reserve of food			2
<input checked="" type="checkbox"/> In			13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="checkbox"/> In	N/O	N/	14. Food contact surfaces: clean and sanitized		4	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="checkbox"/> In		15. Food obtained from approved source			4	
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="checkbox"/> In		<input checked="" type="checkbox"/> N/	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input checked="" type="checkbox"/> In	N/O	<input checked="" type="checkbox"/> N/	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="checkbox"/> In		<input checked="" type="checkbox"/> N/	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="checkbox"/> In			21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="checkbox"/> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="checkbox"/> In			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	<input checked="" type="checkbox"/> OUT
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	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	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	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	<input checked="" type="checkbox"/> OUT
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	<input checked="" type="checkbox"/> OUT
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

[EHS would appreciate your feedback on this inspection. Click here to take our survey or browse to surveymonkey.com/s/RFFSURVEY](http://www.surveymonkey.com/s/RFFSURVEY)



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FACILITY NAME TGI FRIDAY'S	DATE 9/24/2012	SIGNATURE <i>Janis Adams</i>
LOCATION 390 E HOSPITALITY LN, SAN BERNARDINO, CA 92408	REHS Marilyn Krichbaum	

Non-critical Violations

5: Hands clean and properly washed; gloves used prope

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

Inspector Comments: Observed employee sweep floors, put on gloves and start food prep. Employees must wash their hands after different activities, in between glove changes, etc. Educate employees.

6: Adequate handwashing facilities supplied & access

POINTS
2

Compliance date not specified
Not In Compliance

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)

Inspector Comments: Provide paper towels at the end handwash sink in the cooks line.

7: Proper hot and cold holding temperatures

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

Inspector Comments: Observed food temperatures of 44F in the end refrigerated drawers in the cooks line.

Observed food temperatures of 44F in the meat walkin. Potentially hazardous food must be kept at or below 41F. Repair refrigerators.

Replace the missing lid over ice cream freezer in the bar area.

27: Food separated and protected

POINTS
1

Compliance date not specified
Not In Compliance

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.

Inspector Comments: Observed cooked food in the same refrigerated drawer as raw meat. Store raw meats in a separate drawer. Store cooked foods in another.

Observed raw meat over cooked shrimp in meat walkin. Store cooked foods above in another area away from raw meats.

43: Toilet facilities: properly constructed, supplied.

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)

Inspector Comments: Repair nonfunctioning toilet in the womens restroom.

Replace the cracked countertop in the mens restroom.

48: Food Worker Certification

POINTS
2

Compliance date not specified
Not In Compliance

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LOCATION 390 E HOSPITALITY LN, SAN BERNARDINO, CA 92408	REHS Marilyn Krichbaum	

Non-critical Violations

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

Inspector Comments: Observed that 4 food worker cards were missing. Submit form and send a copy of the cards by 10-8-12. Otherwise a charged reinspection will occur.

Overall Inspection Comments

No summary comments have been made for this inspection.

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