



**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 JIMMIE'S MARKET					DATE 9/25/2012	SIGNATURE	
LOCATION 2928 DUFFY ST, SAN BERNARDINO, CA 92405					REINSPECTION DATE 10/09/2012	PERMIT EXPIRATION 12/31/2012	
MAILING ADDRESS 2928 DUFFY ST, SAN BERNARDINO CA 92407					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Chaz Harrison		
FA # FA0007835	PR # PR0007828	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: Deli		
TIME IN 11:38 AM	TIME OUT 12:30 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine		
					RESULT: 05 - Corrective Action / Follow up Required		
					ACTION: 13 - Permit Suspended / Facility Closed		

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
74

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 Food Safety Cert Name: Data not collected			<input checked="" type="checkbox"/>
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
In			2. Communicable disease; reporting, restrictions & excl		4	
In	N/O		3. No discharge from eyes, nose, and mouth			2
In	N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS						
In	N/O		5. Hands clean and properly washed; gloves used prop		4	2
In			6. Adequate handwashing facilities supplied & accessib	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/	7. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2
In	N/O	N/	8. Time as a public health control; procedures & record		4	2
In	N/O	N/	9. Proper cooling methods	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2
In	N/O	N/	10. Proper cooking time & temperatures		4	
In	N/O	N/	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/	14. Food contact surfaces: clean and sanitized	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	
In	N/O	N/	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
In			21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	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"/>
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	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	<input checked="" type="checkbox"/>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<input checked="" type="checkbox"/>
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<input checked="" type="checkbox"/>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<input checked="" type="checkbox"/>
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<input checked="" type="checkbox"/>
53. Impoundment	
54. Permit Suspension	<input checked="" type="checkbox"/>

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Health Permit to Operate has been *SUSPENDED*

54: Permit Suspension

POINTS 0	Compliance date not specified	<i>Violation Description:</i> If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)
	Not In Compliance	
<i>Inspector Comments:</i>		

Critical Violations

1: Demonstration of knowledge; food manager certifica

POINTS 2	Compliance date not specified	<i>Violation Description:</i> 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)
	Complied on 9/25/2012	
<i>Inspector Comments:</i> Observed no manager certificate on site. Ensure a manager certificate is obtained within 60 days.		

6: Adequate handwashing facilities supplied & access

POINTS 2	Compliance date not specified	<i>Violation Description:</i> 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)
	Complied on 9/25/2012	
<i>Inspector Comments:</i> Observed no paper towels at handwashing sink in restroom. Ensure all handwashing facilities are fully supplied at all times.		

7: Proper hot and cold holding temperatures

POINTS 4	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))
	Complied on 9/25/2012	
<i>Inspector Comments:</i> Inside walk in refrigerator observed approx 40lbs of cooked beans at 56f, approx 30lbs of cooked tongue at 54f, and cooked chicken at 56f. Observed raw beef on prep table at 63f and cooked ground beef on prep table at 64f. Ensure all cold holding food are held at 41f or below and hot holding foods at 135f or above.		

9: Proper cooling methods

POINTS 4	Compliance date not specified	<i>Violation Description:</i> 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.
	Complied on 9/25/2012	
<i>Inspector Comments:</i> Observed large pot of beans not properly being cooled. Beans cooled at room temperature then placed inside walk in refrigerator. Beans, tongue and chicken were cooked Monday 9/24/12 and observed inside the walk in refrigerator the next day out of temperature. Ensure to cool foods from 135 to 70 withing 2 hours then from 70 to 41 within 4 hours. Use chill blaster, ice paddles or place food in shallow metal containers to properly cool foods.		

14: Food contact surfaces: clean and sanitized

POINTS 4	Compliance date not specified	<i>Violation Description:</i> 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)
	Complied on 9/25/2012	
<i>Inspector Comments:</i> Observed soiled wiping cloths on food contact surfaces. Dead cockroaches observed inside the sanitizer buckets. Ensure wiping cloths are clean and placed inside clean sanitizer buckets when not in use.		

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Critical Violations

23: No rodents, insects, birds, or animals

POINTS	Compliance date not specified
4	Complied on 9/25/2012

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)

Inspector Comments: Observed flies crawling on top of raw meat at prep table. Observed approx 50-100 cock roaches in deli. Cock roaches observed on walls, inside sanitizer buckets, on floor, in sink, on food prep table, on clean utensils and floor sinks. Ensure to hire a pest control immediately.

Non-critical Violations

27: Food separated and protected

POINTS	Compliance date not specified
1	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 raw beef stored on top of cooked tongue inside walk in refrigerator. Discontinue this practice. Ensure raw foods are stored below ready to eat foods.

Raw meat stored on floor in walk in refrigerator. Ensure all food is minimum six inches above the ground.

35: Equipment/Utensils - approved; installed; clean; g

POINTS	Compliance date not specified
1	Not In Compliance

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)

Inspector Comments: Observed grime build up and food debris on hold holding station, and equipment handles. Clean and maintain.

38: Adequate ventilation and lighting; designated area

POINTS	Compliance date not specified
1	Not In Compliance

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Observed heavy accumulation of grease build up on fryer exhaust hoods. Clean and maintain.

41: Plumbing; proper backflow devices

POINTS	Compliance date not specified
1	Not In Compliance

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)

Inspector Comments: Floor sinks observed with food debris. Clean and maintain.

44: Premises; personal/cleaning items; vermin-proofing

POINTS	Compliance date not specified
1	Not In Compliance

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Non-critical Violations

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Inspector Comments: Observed whole in ceiling above warewashing sink. Repair. Observed 1 inch gap on delivery door. Ensure a weather strip is installed to prevent the entry of vermin.

45: Floors, walls and ceilings: built, maintained, and

POINTS	Compliance date not specified
1	Not In Compliance

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))

Inspector Comments: Observed an heavy accumulation of food debris on floor. Clean and maintain.

52: VC & D

POINTS	Compliance date not specified
0	Not In Compliance

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."

Inspector Comments: Approx 40lbs of cooked beans, 30lbs of cooked tounge, 10lbs chicken at 56f, 5lbs raw beef, 10lbs cooked ground beef. VC&D

Overall Inspection Comments

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"C" placard posted.

Contact Chaz Harrison at 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at <http://www.sbcfoodworker.com>

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245

Facility must submit re-score within 30 days. Failure to submit re score will result in closure of facility after the 30 days period.

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