



**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](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>STATER BROS MARKET 122</b>				DATE <b>10/10/2012</b>	SIGNATURE 
LOCATION <b>14466 MAIN ST, HESPERIA, CA 92345</b>				REINSPECTION DATE <b>10/24/2012</b>	PERMIT EXPIRATION <b>7/31/2013</b>
MAILING ADDRESS <b>PO BOX 150, SAN BERNARDINO CA 92402</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Evelyn Downer</b>	
FA # <b>FA0002612</b>	PR # <b>PR0009693</b>	SR #	CO #	PE <b>1619</b>	PROGRAM IDENTIFIER: <b>market</b>
TIME IN <b>10:10 AM</b>	TIME OUT <b>12:50 PM</b>	CONTACT <b>Not Captured</b>			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.

<b>SCORE</b>
<b>95</b>

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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <span style="color: red;">Data not collected</span>			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	
In	<span style="color: blue;">○</span> N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	<span style="color: blue;">○</span> N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span> 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	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	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span>
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	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	<span style="color: red;">⊗</span>
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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**Non-critical Violations**

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

POINTS  
**1**

Compliance date not specified  
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:* Provide an approved ANSI/NSF ice scoop holder and a shovel hanger or holder to protect the ice from contamination.  
Observed The shovel and the ice scoop on top of the ice machine.  
Holders should be washed and sanitized daily or more often as needed.

**40: Wiping cloths: properly used and stored**

POINTS  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

*Inspector Comments:* Provide towels in closed bucket to be within a approved sanitizer solution at a minimum of 200 ppm.  
Observed the towels in the enclosed bucket at 100 ppm quat level. Corrected on site to 350 ppm quat level with the towels within adequate sanitizer solution at approved level.

**41: Plumbing: proper backflow devices**

POINTS  
**1**

Compliance date not specified  
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:* Repair, replace, the faucet fixture with a water leak at the sanitizer dispensing line and the anti siphon device.  
Manager corrected the sanitizer dispensing line leak by reattaching the line at time of inspection.  
Plumber will be called for the anti siphon water leak.

**48: Food Worker Certification**

POINTS  
**2**

Compliance date not specified  
Not In Compliance

*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:* Provide all food workers with valid food worker cards.  
Observed one food worker without a valid food worker card.

**Overall Inspection Comments**

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Meat dept.  
Fish display case at 38 F to 41 F.  
Meat display case with raw chicken, beef, pork at 38 F to 41 F.  
Walk-in refrigerator with meats at 34 F to 41 F.  
Small walk-in refrigerator with fish at 33 F to 35 F.  
Bloom Box with raw beef at 38 F.  
Walk-in freezer with meat, ice cream at 6 F.  
  
Walk-in produce refrigerator at 38 F to 41 F.  
  
Freezers with potato, breakfast foods and juices at 4 F F, 1 F, 3 F, 4 F.  
2 door Freezer with pizzas and Banquet dinners at 6 F.  
Freezers with burritos and pizzas at 2 F, 5 F, 1 F.  
Freezers with dinners and entrees at 3 F, 0 F, and Minus 1 F.  
2 door freezer with ground beef and shrimp at 2 F.  
Freezers with ice cream, ice cream bars, popsicles at 5 F, 2 F, 1 F.  
2 door freezer with Eggo waffles and touffers at Minus 2 F.  
Freezer with shrimp, goose, nuggets at 1 F.  
Refrigerator case with salsa and salads at 39 F.  
Refrigerator with salad dressing at 35 F.  
Refrigerator with beef, pork, chicken all prepackaged at 39 F to 41 F.  
Refrigerator with dairy products at 40 F to 41 F.  
Refrigerator with juice and chicken lunch makers at 41 F.  
Eggs at 35 F to 45 F.  
deli refrigerator prepackaged with meats, cheeses, bacon, at 41 F, 38 F, 38 F, 41 F.  
2 door dessert freezer at 12 F.  
cheese isleland at 40 F, 41 F.  
Hot hoolding case with chicken and mashed potato at 137F, 140 F.  
  
Hot water at 150 F.

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3 managers have valid food manager certificates that expire 2015, 2016, 2016.

One perso in the meat department and two people in the produce department require valid food worker cards.

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