



**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 JUST GRILL IT | | | | DATE 10/12/2012 | SIGNATURE |
| LOCATION 14375 7TH ST, VICTORVILLE, CA 92395 | | | | REINSPECTION DATE 4/12/2013 | PERMIT EXPIRATION 6/30/2013 |
| MAILING ADDRESS 1142 S DIAMOND BAR BL UNIT 205, DIAMOND BAR CA 91765 | | | | REHS Veronica Vazquez | |
| FA # FA0009164 | PR # PR0000517 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: None |
| TIME IN 3:09 PM | TIME OUT 4:21 PM | CONTACT Not Captured | | | SERVICE: 001 - Inspection - Routine |
| | | | | | RESULT: 03 - Corrective Action / No Follow up Required |
| | | | | | ACTION: 01 - No Further Action 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 |
|---|-------------------------------------|--|-------------------------------------|------------------------------------|------------------------------------|
| In | N/O | 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected | | | ⊗ |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | |
| ○ | | 2. Communicable disease; reporting, restrictions & excl | | 4 | |
| ○ | N/O | 3. No discharge from eyes, nose, and mouth | | | 2 |
| In | ⊗ | 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | | |
| In | ⊗ | 5. Hands clean and properly washed; gloves used prop | | 4 | 2 |
| ○ | | 6. Adequate handwashing facilities supplied & accessib | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ | N/O | N/A | | 4 | 2 |
| In | N/O | ⊗ | | 4 | 2 |
| In | ⊗ | N/A | | 4 | 2 |
| In | N/O | N/A | | 4 | 2 |
| In | ⊗ | N/A | + | ⊗ | |
| In | ⊗ | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | ⊗ | N/A | | | 2 |
| ○ | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| ○ | N/O | N/A | | 4 | 2 |
| Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration | | | | | |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|--------------------------------------|-----|---|-----|-----|-----|
| ○ | | 15. Food obtained from approved source | | 4 | |
| In | N/O | ⊗ | | | 2 |
| In | N/O | ⊗ | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | ⊗ | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/O | ⊗ | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| In | | ⊗ | | 4 | |
| WATER/HOT WATER | | | | | |
| ○ | | 21. Hot and cold water available _____Temp | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | | |
| ○ | | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | | |
| ○ | | 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 | ⊗ |
| 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 | ⊗ |
| 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 | ⊗ |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | ⊗ |

| 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 | 2 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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Critical Violations

10: Proper cooking time & temperatures

POINTS
4

Compliance date not specified
 Complied on 10/12/2012

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

Inspector Comments: Ensure chicken is thoroughly cooked to an internal temperature of 165F. Observed employee cook chicken to an internal temperature of 155F and attempt to serve.

Corrected on site. Operator put back on grill for further cooking.

Non-critical Violations

1: Demonstration of knowledge: food manager certifica

POINTS
2

Compliance date not specified
 Not In Compliance

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)

Inspector Comments: Ensure employees are aware of assigned duties. Observed employee not aware of cooking temperatures and hot/holding temperatures.

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: Ensure scoop handle is stored out of starch. Observed handle inside starch container.

31: Consumer self service

POINTS
1

Compliance date not specified
 Not In Compliance

Violation Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

Inspector Comments: Ensure fork on customer area are stored with handle up to protect from contamination. Observed fork store with handle down.

42: Garbage and refuse properly disposed: facilities m

POINTS
1

Compliance date not specified
 Not In Compliance

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

Inspector Comments: Ensure garbage disposal lids are closed. Observed garbage disposal lids outside facility with lids open.

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

POINTS
1

Compliance date not specified
 Not In Compliance

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: Ensure to repair or replace air curtain in back door of facility to have high air pressure. Observed low air pressure in back door air curtain.



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Overall Inspection Comments

Call Veronica Vazquez at 800-442-2283 with any questions.