



**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 <b>MCDONALD'S 12273</b>				DATE <b>11/2/2012</b>	SIGNATURE <i>Evelyn Downer</i>
LOCATION <b>4025 PHELAN RD, PHELAN, CA 92371</b>				REINSPECTION DATE <b>11/16/2012</b>	PERMIT EXPIRATION <b>12/31/2012</b>
MAILING ADDRESS <b>4025 PHELAN RD, PHELAN, CA 92371</b>				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS <b>Evelyn Downer</b>	
FA # <b>FA0003072</b>	PR # <b>PR0009199</b>	SR #	CO #	PE <b>1622</b>	PROGRAM IDENTIFIER: None
TIME IN <b>9:09 AM</b>	TIME OUT <b>10:59 AM</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
In	<span style="color: blue;">○</span> 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	N/O	<span style="color: blue;">○</span> N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
<span style="color: green;">○</span> In	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					
In		21. Hot and cold water available _____Temp	<span style="color: blue;">+</span>	<span style="color: red;">⊘</span>	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	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	<span style="color: red;">⊘</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
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	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**

**21: Hot and cold water available**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 11/2/2012

*Violation Description:* An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

*Inspector Comments:* Immediately REPAIR, replace the hot water heater within 24 hours to provide hot water temperature of 120 F or above.  
 Observed hot water at 108 F for one second and then it drops immediately within seconds to 105 F, 103 F, 101 F, 98 F etc. Manager phoned maintenance man at time of inspection to come repair the hot water heater today.  
 Took hot water temperature at the beginning of inspection, during the middle of the inspection and at the end of the inspection with the same result there is no hot water at approved 120 F minimum temperature. Left business card so that manager can call later today and I can reinspect the facility for adequate hot water temperature.

**Non-critical Violations**

**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 a minimum of 100 ppm chlorine concentration for all sanitizer buckets. Observed 50 ppm to 75 ppm chlorine concentration for the sanitizer buckets. Corrected on site to 100 ppm chlorine concentration with new sanitizer solution for all sanitizer buckets. Provide clean clear sanitizer solution. Observed grey filmy sanitizer solutions in the sanitizer buckets. Corrected on site by providing new sanitizer solutions for all sanitizer buckets.

**Overall Inspection Comments**

*(This area is currently blank for overall inspection comments.)*



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Manager claims facility has new hot water heater. Takagi Model number TM-32, Serial number 1224V000093.

Item # 9320053005.= Tag on front.

Tag on the side of the water heater has Model # AT-M-32-N and Serial number at 1000668.

Maximum input at 240,000 BTU

Minimum input at 24,000 BTU

Recovery rate 306 gallons.

Prior to adding any equipment etc. obtain approval fro EHS plan check Kathy Taylor at 1-(800) 442-2283. e-mail [kathy.taylor@dph.sbcounty.gov](mailto:kathy.taylor@dph.sbcounty.gov)

Will check with plan check-Kathy Taylor to see if the hot water heater -insta hot is approved.

Facility has 4 hand sinks, one 24 inch by 24 inch 3 compartment sink, a prep sink and a mop sink.

Manager claims 6 or more employees quit and he is going to be hiring new employees starting next week. New employees/food workers have 2 weeks from start work date to obtain San Bernardino County food worker cards.

Refrigeration temperatures for PHF = potentially hazardous foods

walk-in refrigerator with dairy, produce, meats at 37 F.

Walk-in freezer with frozen meats, etc. at 6 F.

Traulsen refrigerator with burritos and salad mix at 40 f.

Freezer with raw hamburger and sausages at 5 F.

Freezer with fries at 10 F.

Cream in dispenser at the drive thru at 41 F.

Frappee base in refrigerator front service area with frappee at 42 F to 44 F.

Refrigerator with milk at 43 F.

Refrigerator with individual containers of milk aa, yogurt etc. at 39 F.

Soft serve mix in the soft serve hopper at 39 F.

Cooking temperature of PHF

scrambled egg at 163 F on grill.

hash browns in fryer at 265 F.

Hot holding of PHF



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140 F for burritos  
139 F for scrambled eggs  
146 F for scrambled eggs  
Oven no product at this time.

Hot water at 108 F but it is not maintained. Provide a hot water temperature of 120 F MINIMUM. ASAP Within 24 hours or close the facility.

Wash water in the 3 compartment sink wash compartment was at 100 F.

Sanitizer in the 3 compartment sink sanitize compartment was at 350 ppm quat concentration

Sanitizer in the sanitizer buckets at 50 ppm to 75 ppm chlorine concentration.

The following food workers have valid Servsafe food MANAGER CERTIFICATES

Marcos Vargas expire on 4-1-13

Cheryl Barning expires on 12-18-16

Candace Trejo expires on 5-3-16

Candice Jones expires on 12-13-15

Anthony Martinez expires on 12-4-16

All other employees have valid San Bernardino County food worker cards.