



**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 11/9/2012 | SIGNATURE <i>[Signature]</i> | |
| LOCATION 1640 E MAIN ST, BARSTOW, CA 92311 | | | | REINSPECTION DATE 5/09/2013 | PERMIT EXPIRATION 3/31/2013 | |
| MAILING ADDRESS 1640 E MAIN ST, BARSTOW CA 92311 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Dawn LaFlower | | |
| FA # FA0009100 | PR # PR0000733 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: None | |
| TIME IN 1:10 PM | TIME OUT 2:07 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.

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|--------------|
| 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: Yan Rong Tan 12/01/14 | | | 2 |
| 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 | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| In | ○ N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | |
| In | ○ N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | ○ N/O | N/A | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O | N/A | + | ⊗ | 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/A | | | 2 |
| In | N/O | ○ N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | ○ N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/O | ○ N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| In | | ○ N/A | | 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 | | 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 | 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 | ⊗ |
| 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 | ⊗ |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | ⊗ |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 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 | ⊗ |
| 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

14: Food contact surfaces: clean and sanitized

| | | |
|---------------------------|--|--|
| POINTS 4 | Compliance date not specified Complied on 11/9/2012 | <p><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)</p> <p><i>Inspector Comments:</i> Discontinue storing utensils for raw chicken and raw beef in same container to prevent cross contamination.</p> <p>Observed tongs for handling raw chicken and raw beef stored in same container in reach in prep refrigerator. Provide separate containers and designate for each individual raw meat product. Corrected.</p> |
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Non-critical Violations

27: Food separated and protected

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|---------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance | <p><i>Violation Description:</i> 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.</p> <p><i>Inspector Comments:</i> Discontinue using bowl for scoop. Provide approved scoop and ensure handle is stored out of product.</p> <p>Observed bowl used for scoop in bulk sugar container, and handle of scoop stored in bulk flour container in dry storage room. Observed scoop handles stored in smooth mix containers.</p> |
|---------------------------|--|---|

36: Equipment, utensils and linens: storage and use

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|---------------------------|--|---|
| POINTS 1 | Compliance date not specified Not In Compliance | <p><i>Violation Description:</i> All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)</p> <p><i>Inspector Comments:</i> Ensure utensils are submerged in ice water container to eliminate bacterial growth.</p> <p>Observed rice scoop stored in ice water with rice on handle of scoop.</p> |
|---------------------------|--|---|

40: Wiping cloths: properly used and stored

| | | |
|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance | <p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Maintain used wiping towels in sanitizer solution between uses.</p> <p>Observed numerous used/damp wiping towels in kitchen prep area.</p> |
|---------------------------|--|--|

41: Plumbing; proper backflow devices

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|---------------------------|--|--|
| POINTS 1 | Compliance date not specified Not In Compliance | <p><i>Violation Description:</i> 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)</p> <p><i>Inspector Comments:</i> Provide a minimum 1" air gap between wastewater pipe and rim of floor sink.</p> <p>Observed pipe from ice machine draining directly into floor sink. Clean and maintain floor sinks on a routine basis.</p> |
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Non-critical Violations

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: Discontinue using unapproved fly control.

Observed two sticky fly strips above prep table. Fly strips immediately removed,

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

POINTS
1

Compliance date not specified
 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: Repair floors and walls to provide a smooth cleanable surface. Clean and maintain on a routine basis.

Observed severely degraded wall under prep area handwash sink.
 Observed grease and food debris at base cove by grills.
 Observed numerous broken/cracked floor tile throughout facility.

Overall Inspection Comments

"A" grade card posted