



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>LOMA LINDA ACADEMY CAFETERIA</b>				DATE 11/14/2012	SIGNATURE <i>Marilyn Krichbaum</i>
LOCATION 10656 ANDERSON ST, LOMA LINDA, CA 92354				REINSPECTION DATE 5/14/2013	PERMIT EXPIRATION 1/31/2013
MAILING ADDRESS 2097 E WASHINGTON ST UNIT 1 E, COLTON CA 92324				REHS <b>Marilyn Krichbaum</b>	
FA # FA0016106	PR # PR0021426	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: Junior & High School
TIME IN 10:58 AM	TIME OUT 12:15 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**  
**93**

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
	In	6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span> OUT
TIME AND TEMPERATURE RELATIONSHIPS					
	In	N/O	N/A	7. Proper hot and cold holding temperatures	4 <span style="color: red;">⊗</span> OUT
	In	<span style="color: blue;">○</span> N/O	N/A	8. Time as a public health control; procedures & record	4 2
	In	<span style="color: blue;">○</span> N/O	N/A	9. Proper cooling methods	4 2
	In	<span style="color: blue;">○</span> N/O	N/A	10. Proper cooking time & temperatures	4
	In	<span style="color: blue;">○</span> N/O	N/A	11. Proper reheating procedures for hot holding	4
PROTECTION FROM CONTAMINATION					
	In	<span style="color: blue;">○</span> N/O	N/A	12. Returned and reserve of food	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	14. Food contact surfaces: clean and sanitized	4 2

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration

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	16. Compliance with shell stock tags, condition, display	2
	In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations	2
CONFORMANCE WITH APPROVED PROCEDURES					
	In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan	2
CONSUMER ADVISORY					
	In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods	2
HIGHLY SUSCEPTIBLE POPULATIONS					
	In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered	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	<span style="color: red;">⊗</span> OUT
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	<span style="color: red;">⊗</span> OUT
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊗</span> OUT
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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**Non-critical Violations**

**6: Adequate handwashing facilities supplied & access**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<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)  <i>Inspector Comments:</i> Observed no paper towels at handwash sink. Provide paper towels.
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**7: Proper hot and cold holding temperatures**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))  <i>Inspector Comments:</i> Observed macroni and cheese in cambro at 111F. Potentially hazardous food must be kept at or above 135F. This food was reheated to 165F.  Facility needs a warmer to keep hot foods hot. Obtain a NSF approved warmer for food operation.  Check the victory refrigerator to make sure it maintains potentially hazardous foods below 41F. Adjust the temperature of this unit accordingly.
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**26: Approved thawing methods used, frozen food**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)  <i>Inspector Comments:</i> Observed packets of frozen veggie mix defrosting in steamtable. Properly defrost in a refrigerator, cold running water in the prep sink, in a microwave or start cooking it.
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**39: Thermometers provided and accurate**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<i>Violation Description:</i> An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)  <i>Inspector Comments:</i> Replace inaccurate thermometer in victory refrigerator.
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**41: Plumbing; proper backflow devices**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<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)  <i>Inspector Comments:</i> Unclog the slowly draining mop sink.
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**Overall Inspection Comments**

No summary comments have been made for this inspection.