



**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>BEST WESTERN YUCCA VLY HOTEL &amp; SUIT</b>				DATE <b>11/20/2012</b>	SIGNATURE <i>Jarime Edner</i>
LOCATION <b>56525 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284</b>				REINSPECTION DATE <b>5/20/2013</b>	PERMIT EXPIRATION <b>2/28/2013</b>
MAILING ADDRESS <b>8018 E SANTA ANA CANYON RD UNIT 100-193, ANAHEIM HILLS CA 92808</b>				REHS <b>Nick Thalasinis</b>	
FA # <b>FA0016034</b>	PR # <b>PR0021321</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: <b>Breakfast only.</b>
TIME IN <b>9:30 AM</b>	TIME OUT <b>10:15 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>001 - Inspection - Routine</b>
					RESULT: <b>03 - Corrective Action / No Follow up Required</b>
					ACTION: <b>01 - No Further Action Required</b>

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>97</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
In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <b>Data not collected</b>			<span style="color: red;">⊗</span>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span>		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span>	N/O	3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">○</span>	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	<span style="color: blue;">○</span>	5. Hands clean and properly washed; gloves used prop		4	2
<span style="color: green;">○</span>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span>	N/O	N/A		4	2
In	<span style="color: blue;">○</span>	N/A		4	2
In	<span style="color: blue;">○</span>	N/A		4	2
In	<span style="color: blue;">○</span>	N/A		4	
In	<span style="color: blue;">○</span>	N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span>	N/A			2
<span style="color: green;">○</span>		13. Food in good condition, safe and unadulterated		4	2
In	<span style="color: blue;">○</span>	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>		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>		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">○</span>		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	<span style="color: red;">⊗</span>
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	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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LOCATION <b>56525 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284</b>	REHS <b>Nick Thalasinos</b>	

**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:* Observed the staff member present does not know sanitizer concentration; Staff must be knowledgeable in food safety.

**34: Warewashing facilities: installed, maintained, use**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

*Inspector Comments:* Staff member reports towel drying after sanitizing; Food contact surfaces must fully air dry.

**Overall Inspection Comments**

No summary comments have been made for this inspection.