



**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 HIGH DESERT FOOD MART				DATE 12/5/2012	SIGNATURE
LOCATION 31581 HWY 18, LUCERNE VALLEY, CA 92356				REINSPECTION DATE 6/05/2013	PERMIT EXPIRATION 3/31/2013
MAILING ADDRESS 31581 HWY 18, LUCERNE VALLEY CA 92356				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS John Ramos	
FA # FA0006619	PR # PR0001609	SR #	CO #	PE 1611	PROGRAM IDENTIFIER: market/coffee+ hot chocolate disp.
TIME IN 2:50 PM	TIME OUT 3:33 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
95

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			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			⊗ OUT
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		4	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	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	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	⊗ OUT
44. Premises; personal/cleaning items; vermin-proofin	⊗ OUT

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	⊗ OUT
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

POINTS 2	Compliance date not specified	<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)
	Not In Compliance	
<i>Inspector Comments:</i> Observed empty paper towel dispenser in the restroom. Refill dispenser.		

43: Toilet facilities: properly constructed, supplied.

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site liquor consumption. (114250, 114250.1, 114276)
	Not In Compliance	
<i>Inspector Comments:</i> Observed toilet paper not in the dispenser in the restroom. Ensure to maintain a full dispenser.		

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

POINTS 1	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
<i>Inspector Comments:</i> Observed wet mop in the mop bucket. Store mop to allow for air drying.		

47: Signs posted; last inspection report available

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406
	Not In Compliance	
<i>Inspector Comments:</i> Observed previous inspection report unavailable for review. Maintain a copy of the previous inspection report for review.		

Overall Inspection Comments



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Posted "A" placard.

No major violations were observed.

Contact John Ramos at (800) 442-2283 with any questions.

Our office has moved to 15900 Smoke Tree St. Hesperia, CA 92345.