



**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>SLASH X RANCH CAFE</b>					DATE 12/7/2012	SIGNATURE <i>[Signature]</i>	
LOCATION 28040 BARSTOW RD, BARSTOW, CA 92311					REINSPECTION DATE 6/07/2013	PERMIT EXPIRATION 2/28/2013	
MAILING ADDRESS PO BOX 1948, BARSTOW CA 92311					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Dawn LaFlower</b>		
FA # FA0007543	PR # PR0006215	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None		
TIME IN 1:47 PM	TIME OUT 2:51 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.

<b>SCORE</b>
<b>94</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: green;">Randall K. Lynn 04/06/2015</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> 2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
	In	<span style="color: blue;">○</span> N/O	N/A		4
	In	<span style="color: blue;">○</span> N/O	N/A		4
	In	<span style="color: blue;">○</span> N/O	N/A		4
	In	<span style="color: blue;">○</span> N/O	N/A		4
PROTECTION FROM CONTAMINATION					
	In	<span style="color: blue;">○</span> N/O	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					
<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	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	<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span> 1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	<span style="color: red;">⊗</span> 1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span> 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 & accessi**

POINTS  
**2**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Provide handwashing supplies from dispensers at all times.

Observed roll of paper towels stored on top of dispenser in womens restroom.

**35: Equipment/Utensils - approved; installed; clean; g**

POINTS  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

*Inspector Comments:* Clean and maintain equipment on a routine basis.

Observed grease build up on ANSL system above grill.

**41: Plumbing; proper backflow devices**

POINTS  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Repair condensation pipe from ice machine to drain properly. Run line from stub out of wall and tee into sanitary sewer. Ensure a 1" air gap is provided between pipe and rim of sewer funnel.

Observed condensation pipe laying on ground outside facility.

**43: Toilet facilities: properly constructed, supplied,**

POINTS  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Provide restroom supplies from dispenser at all times.

Observed toilet tissue not in dispenser in mens restroom.

**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))



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**Non-critical Violations**

*Inspector Comments:* Repair/replace flooring where cracked and peeled to provide a smooth, cleanable surface.

Observed cracked and peeling floor in kitchen prep area and dry storage room.  
Observed metal flooring peeled in walk in cooler.

Clean and maintain walls and floors on routine basis.  
Observed debris build up on walls and floors in kitchen and storage room.

**Overall Inspection Comments**

"A" grade card posted

Observed much better compliance from previous routine inspection.

Facility was closed at time of inspection due to warewash sink plumbing being repaired.