



**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 STARLIGHT DONUTS					DATE 12/13/2012	SIGNATURE <i>[Signature]</i>	
LOCATION 101 W MAIN ST, BARSTOW, CA 92311					REINSPECTION DATE 6/13/2013	PERMIT EXPIRATION 4/30/2013	
MAILING ADDRESS 101 W MAIN ST, BARSTOW, CA 92311					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT		
REHS Dawn LaFlower					PROGRAM IDENTIFIER: None		
FA # FA0009081	PR # PR0008805	SR #	CO #	PE 1620	SERVICE: 001 - Inspection - Routine		
TIME IN 12:59 PM	TIME OUT 1:25 PM	CONTACT Not Captured			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
○ In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Bruce Hin 6/29/2016				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				⊗
TIME AND TEMPERATURE RELATIONSHIPS						
○ In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
	In	○ N/O	N/A	8. Time as a public health control; procedures & record		2
	In	○ N/O	N/A	9. Proper cooling methods		2
	In	○ N/O	N/A	10. Proper cooking time & temperatures		4
	In	○ N/O	N/A	11. Proper reheating procedures for hot holding		4
PROTECTION FROM CONTAMINATION						
	In	○ N/O	N/A	12. Returned and reserve of food		2
○ In			13. Food in good condition, safe and unadulterated		4	2
○ 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
○ 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	⊗
32. Food properly labeled & honestly presented	⊗

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	⊗
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	⊗
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	<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	

Inspector Comments: Clean and maintain handwash sink.

Observed debris around faucet at front handwash sink.

27: Food separated and protected

POINTS 1	Compliance date not specified	<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.
	Not In Compliance	

Inspector Comments: Discontinue storing raw eggs on top of soda cans to eliminate contamination of soda cans.

Observed carton of eggs stored on top of soda cans in refrigerator.

31: Consumer self service

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)
	Not In Compliance	

Inspector Comments: Ensure customer self service utensils are stored open side away to protect from contamination.

Observed coffee lids stored open side out.

32: Food properly labeled & honestly presented

POINTS 1	Compliance date not specified	<i>Violation Description:</i> Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)
	Not In Compliance	

Inspector Comments: Ensure all re-wrapped products are properly labeled. Provide common name of product, name and location of manufacture, ingredients in descending order, and net weight.

Observed re-wrapped muffins for sale.

40: Wiping cloths: properly used and stored

POINTS 1	Compliance date not specified	<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)
	Not In Compliance	

Inspector Comments: Ensure used wiping towels are stored in sanitizer solution between uses or put in laundry when no longer in use.

Observed damp wiping towels stored on mixer.



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Non-critical Violations

47: Signs posted; last inspection report available

POINTS
1
Compliance date not specified
Not In Compliance

Violation Description: 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

Inspector Comments: Maintain a copy of the most recent health inspection report available on site at all times for public requests.

Observed no copy available.

50: Restrooms Required

POINTS
0
Compliance date not specified
Not In Compliance

Violation Description: Every food facility where food, beer or alcoholic liquor is sold for consumption on the premises shall have maintained accessible within the enclosure walls of the building with at least one separate toilet and adjacent hand washing facility for each men and women. All establishments serving alcoholic beverages for consumption on the premises shall provide a minimum of one (1) urinal in each men's toilet room. EXCEPTIONS: (1) Customer toilets may be accessible through an outside entrance. (2) Provided no alcoholic beverages are sold for consumption on the premises, only one (1) public toilet for customers will be required if customer area is 24 seats or less.

Inspector Comments: Restrooms are required whenever seating is provided for customers.

Observed restroom closed for remodeling. Operator states restroom will be open in approximately one week. Operator is providing handicap accessible restroom.

Overall Inspection Comments

"A" grade card posted