



**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>MCDONALD'S 13188</b>				DATE <b>12/20/2012</b>	SIGNATURE 
LOCATION <b>24078 LAKE DR, CRESTLINE, CA 92325</b>				REINSPECTION DATE <b>1/03/2013</b>	PERMIT EXPIRATION <b>1/31/2013</b>
MAILING ADDRESS <b>PO BOX 2209, LAKE ARROWHEAD CA 92352</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Adela Evans</b>	
FA # <b>FA0001033</b>	PR # <b>PR0011627</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None
TIME IN <b>9:30 AM</b>	TIME OUT <b>11:20 AM</b>	CONTACT <b>Not Captured</b>			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection 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>85</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: 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: blue;">○</span> N/O		3. No discharge from eyes, nose, and mouth			2
<span style="color: blue;">○</span> N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: blue;">○</span> N/O		5. Hands clean and properly washed; gloves used prop		<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: blue;">○</span> N/O	N/A	7. Proper hot and cold holding temperatures		4	<span style="color: red;">⊗</span>
<span style="color: green;">○</span> In	N/O	8. Time as a public health control; procedures & record		4	2
<span style="color: blue;">○</span> N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O	10. Proper cooking time & temperatures		4	
<span style="color: blue;">○</span> N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION					
<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: blue;">○</span> N/O	N/A	14. Food contact surfaces: clean and sanitized		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	
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, display			2
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: blue;">○</span> N/A		18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
<span style="color: blue;">○</span> N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<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: blue;">○</span> N/O		21. Hot and cold water available _____Temp		4	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**Critical Violations**

**5: Hands clean and properly washed; gloves used prope**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<i>Violation Description:</i> Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))
	Not In Compliance	

*Inspector Comments:* Observed an employee wearing gloves handle raw hamburger patties, remove both gloves, place a new glove on 1 hand, and proceeded to hand bread without washing hands. Wash hands between glove changes, between the change of tasks, and/or as often as necessary to prevent contamination. The employee was notified and hands were washed and bread was discarded.

**Non-critical Violations**

**7: Proper hot and cold holding temperatures**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))
	Not In Compliance	

*Inspector Comments:* Observed an employee place a package of Canadian Bacon in the refrigerator - the internal temperature was between 48F-50F. Did not observe any time control.

Observed a container of individual packets of margarine left at the end of the make line without any time or temperature control. The internal temperature ranged between 67F-69F. The original box states to "Refrigerate at store."

Maintain potentially hazardous cold foods at 41F or below.

**21: Hot and cold water available**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)
	Not In Compliance	

*Inspector Comments:* Observed no water available at the sink located near 3-compartment sink. Per operator, water may have been turned off due to a recent repair. Restore and maintain hot and cold water - ensure it is readily available at all times.

**30: Food storage; food storage containers identified**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))
	Not In Compliance	

*Inspector Comments:* Observed boxes of soda syrup stored on the bottom shelf of a storage shelving that is less than 6 inches above the floor. Store food at least 6 inches above the floor on approved shelving.

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> 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.
	Not In Compliance	

*Inspector Comments:* Observed no quat sanitizer test strips on-site during the inspection. Maintain quat sanitizer test strips on-site to ensure all food contact surfaces are properly sanitized with 200ppm-400ppm of quat sanitizer.

NOTE: Upon demonstration, observed employee begin to wash dishes with soapy water at 92F. Dishes must be washed with hot soapy water (minimum of 100F), rinsed with clear water, sanitized with appropriate sanitizer (i.e. 200ppm-400ppm of quat sanitizer for at least 60 seconds), and properly air dried. Employee corrected this during the inspection.



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**Non-critical Violations**

**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:* Observed mold on the ice deflector on the ice machine. Clean, sanitize, and maintain.

Observed ice build-up in the freezer. Repair as needed, clean, and maintain.

**36: Equipment, utensils and linens: storage and use**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

*Inspector Comments:* Observed a container of utensils near the drive thru window. Utensils were stored in an inverted manner. Store utensils in a manner that will prevent contamination.

**40: Wiping cloths: properly used and stored**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

*Violation Description:* 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)

*Inspector Comments:* Observed a bucket of chlorine sanitizer with a concentration less than 100ppm. Maintain chlorine sanitizer between 100ppm-200ppm.

Observed 3 wet wiping towels left out in various areas (make line, front counter, on the counter behind the hot holding unit). Store all wet towels in a designated area (i.e. sanitizer bucket) after each use.

**48: Food Worker Certification**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

*Violation Description:* This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

*Inspector Comments:* Observed 3 missing food worker cards during the inspection. Obtain valid San Bernardino County Food Worker cards and fax the completed verification list within 14 days of this inspection. Failure to comply will result in billable inspections. A card with the testing website and the verification list was given to the operator.

NOTE: Maintain ORIGINAL food worker cards and manager certificates on-site and ensure they are made readily available upon request.

**Overall Inspection Comments**

A re-score form and a business card was given to the operator. The report was printed on-site and also given to the operator.

The "B" card was placed in the window. DO NOT move, remove, hide, or obstruct. Failure to comply will result in billable inspections and/or other legal action.