



**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>LAKE GREGORY COFFEE COMPANY</b>				DATE <b>12/20/2012</b>	SIGNATURE	
LOCATION <b>23776 LAKE DR, CRESTLINE, CA 92325</b>				REINSPECTION DATE <b>6/20/2013</b>	PERMIT EXPIRATION <b>3/31/2013</b>	
MAILING ADDRESS <b>PO BOX 669, CRESTLINE CA 92325</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Adela Evans</b>		
FA # <b>FA0012525</b>	PR # <b>PR0016437</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>2:20 PM</b>	TIME OUT <b>3:20 PM</b>	CONTACT <b>Not Captured</b>			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>92</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: <span style="color: red;">Data not collected</span>			<span style="color: red;">⊗</span>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span>		2. Communicable disease; reporting, restrictions & excl		4	
In	<span style="color: blue;">○</span>	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					
<span style="color: green;">○</span>	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>
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span>	N/O	N/A	7. Proper hot and cold holding temperatures	4	2
In	<span style="color: blue;">○</span>	N/A	8. Time as a public health control; procedures & record	4	2
In	<span style="color: blue;">○</span>	N/A	9. Proper cooling methods	4	2
In	<span style="color: blue;">○</span>	N/A	10. Proper cooking time & temperatures	4	
In	<span style="color: blue;">○</span>	N/A	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span>	N/A	12. Returned and reserve of food		2
<span style="color: green;">○</span>		13. Food in good condition, safe and unadulterated		4	2
In	<span style="color: blue;">○</span>	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>		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span>	N/A	16. Compliance with shell stock tags, condition, display	2
In	N/O	<span style="color: blue;">○</span>	N/A	17. Compliance with Gulf Oyster Regulations	2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span>	N/A	18. Compliance with variance, specialized process, and HACCP Plan	2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span>	N/A	19. Consumer advisory provided for raw or undercooked foods	2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<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: 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	1
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	<span style="color: red;">⊗</span>
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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**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:* Manager certificate observed missing from the facility. Obtain a valid food manager certificate immediately and maintain an original card/certificate on-site and ensure it is made readily available upon request.

**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:* Observed soap and paper towels missing from dispensers in the employee restroom. Maintain soap and paper towels in permanent dispensers at all hand washing sinks.

**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 a puddle of water on the bottom of the small preparatory refrigerator. Repair as needed, clean, and maintain.

At the prep sink, was able to obtain water from the sprayer, but not from the faucet. Repair and maintain. Operator corrected this during the inspection.

Observed the flushing handle missing from the toilet in the public restroom. Repair 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 utensils 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 wet wiping towel left on the counter and prep table. Store all wet wiping towels in a designated area (i.e. sanitizer bucket) after use.

**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:* Observed employee restroom door unable to self-close. Repair and maintain.



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**Overall Inspection Comments**

NOTE: Use approved cooling procedures to ensure hot foods are rapidly cooled within 6 hours (135F-70F within the first 2 hours; 70F-41F within the last 4 hours). Proper cooling procedures include:

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.
8. In accordance with an approved HACCP plan.
9. Utilizing other effecting means as approved by the enforcing agency

The "A" card was given to the operator to post. A business card was also provided.