



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>COUNTRY INN &amp; SUITES</b>					DATE 1/10/2013	SIGNATURE <i>Rafael Presley</i>	
LOCATION 2812 LENWOOD RD, BARSTOW, CA 92311					REINSPECTION DATE 1/24/2013	PERMIT EXPIRATION 4/30/2013	
MAILING ADDRESS 2812 LENWOOD RD, BARSTOW, CA 92311					<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS <b>Kathy Taylor</b>		
FA # FA0016910	PR # PR0022854	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None		
TIME IN 8:40 AM	TIME OUT 10:25 AM	CONTACT Not Captured			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.

**SCORE**  
**87**

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: green;">Rafaela Presley</span>				⊗
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				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	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
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved source		4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		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	⊗
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	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	⊗
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	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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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FACILITY NAME <b>COUNTRY INN &amp; SUITES</b>	DATE <b>1/10/2013</b>	SIGNATURE <i>Rachel Paulos</i>
LOCATION <b>2812 LENWOOD RD, BARSTOW, CA 92311</b>	REHS <b>Kathy Taylor</b>	

**Critical Violations**

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

<b>POINTS</b> <b>4</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))
	Complied on 1/10/2013	
<i>Inspector Comments:</i> Ensure all cold foods are kept cold (41 degrees F or below). Hard boiled eggs on customer buffet line found at 57 degrees F; cut mellons at 55 degrees F.		

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012 how to keep food out of danger zone.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012%20how%20to%20keep%20food%20out%20of%20danger%20zone.pdf)

**Non-critical Violations**

**1: Demonstration of knowledge; food manager certification**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food Safety Practices Overview.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food%20Safety%20Practices%20Overview.pdf)

*Inspector Comments:*

**25: Personal cleanliness and hair restraints**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)
	Not In Compliance	
<i>Inspector Comments:</i> Ensure all kitchen employees wear hair restraints; hair nets/hats are acceptable. Food worker observed without adequate hair restraint.		

**27: Food separated and protected**

<b>POINTS</b> <b>1</b>	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	
<i>Inspector Comments:</i> Ensure all utensil are protected from customer contamination; observed dispensing spoons and utensils (tongs, spoons) all found setting out of foods on buffet line and are subject to contamination. All utensils are to be kept in the container.		

**31: Consumer self service**

<b>POINTS</b> <b>1</b>	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	
<i>Inspector Comments:</i>		

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	
<i>Inspector Comments:</i> Replace all unapproved equipment with approved units; all must be NSF-listed or equivalent. Unable to verify Hamilton Beach rice cooker and Crock Pot as NSF-listed equipment.		

**47: Signs posted; last inspection report available**

<b>POINTS</b> <b>1</b>	Compliance date not specified
	Not In Compliance



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FACILITY NAME <b>COUNTRY INN &amp; SUITES</b>	DATE <b>1/10/2013</b>	SIGNATURE <i>Rachel Puelos</i>
LOCATION <b>2812 LENWOOD RD, BARSTOW, CA 92311</b>	REHS <b>Kathy Taylor</b>	

**Non-critical Violations**

*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:* Ensure last inspection report is available for customer use and health dept request. Unable to produce last report.

**48: Food Worker Certification**

<b>POINTS</b>	Compliance date not specified
<b>2</b>	Not In Compliance

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

*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:* Provide Food Worker Cards for one missing kitchen employee and provide Food manager certification for one employee.

**52: VC & D**

<b>POINTS</b>	Compliance date not specified
<b>0</b>	Not In Compliance

*Violation Description:* Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

*Inspector Comments:* Eggs and cut mellons discarded at 9:30 am.

**Overall Inspection Comments**

Empty box for overall inspection comments.



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FACILITY NAME <b>COUNTRY INN &amp; SUITES</b>	DATE 1/10/2013	SIGNATURE <i>Rubén Puelos</i>
LOCATION 2812 LENWOOD RD, BARSTOW, CA 92311		REHS Kathy Taylor

Fax in rescore to this Department for a reinspection to improve score; this additional inspection is a charged inspection at \$245.00 per hour.

B Card posted

Fax in Missing Certified Food Worker Card-Inspector Handout form within 14 days. Ensure employee date of birth and Food Handler Card number is on form. Keep all original cards on site for inspection. IF not received in 14 days, another charged inspection is scheduled at \$245.00 per hour. Have remaining employee obtain card ASAP and fax into this department.

Have Food Manager Certification on site for one employee in charge of kitchen.

Thank you