



**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 JAX MARKETS | | | | | DATE 1/15/2013 | SIGNATURE | |
| LOCATION 426 N EUCLID AV, ONTARIO, CA 91762 | | | | | REINSPECTION DATE 7/15/2013 | PERMIT EXPIRATION 12/31/2013 | |
| MAILING ADDRESS 426 N EUCLID AV, ONTARIO, CA 91762 | | | | | <input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Nicole Walker | | |
| FA # FA0011273 | PR # PR0016200 | SR # | CO # | PE 1611 | PROGRAM IDENTIFIER: Bakery | | |
| TIME IN 12:35 PM | TIME OUT 1:35 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.

| |
|--------------|
| SCORE |
| 91 |

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: Data not collected | | | 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 | + COS | | ⊗ OUT |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | 2 |
| ○ In | N/O | N/A | | 4 | |
| ○ In | N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| ○ In | N/O | N/A | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| ○ In | N/O | N/A | | 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 | ⊗ OUT |
| 28. Washing fruits and vegetables | 1 |
| 29. Toxic substances properly identified, stored, use | ⊗ OUT |
| 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 | ⊗ OUT |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | ⊗ OUT |
| 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 | ⊗ OUT |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | ⊗ OUT |

| PERMANENT FOOD FACILITIES | OUT |
|--|--|
| 45. Floor, walls, ceilings: built, maintained, and clean | ⊗ OUT |
| 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
 Complied on 1/15/2013

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 paper towels at bakery paper towel dispenser unit. Ensure all hand sinks are fully stocked and accessible.

27: Food separated and protected

POINTS
1

Compliance date not specified
 Not In Compliance

Violation Description: 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.

Inspector Comments: Store personal items in a designated location. Observed personal item (umbrella) resting at dry storage rack.

29: Toxic substances properly identified, stored, used

POINTS
1

Compliance date not specified
 Not In Compliance

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

Inspector Comments: Observed home style can of RAID stored at bakery dry storage room. Provide the services of a professional pest control service if necessary. Home style pesticides are not approved for food retail establishment.

33: Nonfood-contact surfaces clean

POINTS
1

Compliance date not specified
 Not In Compliance

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

Inspector Comments: Maintain floor drains clean at bakery. Observed in need of regular cleaning.

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 bakery display case not functioning. Ensure all equipment is maintained in good condition.

Observed bakery display cases in need of regular cleaning. Observed severe food build up along sliding glass door gaskets. Clean and maintain clean.

Maintain bulk food storage containers clean regularly. Observed severe food build up along food storage containers.

Clean bulk food storage containers' wheels. Observed in need of cleaning. Prevent insect attraction.

Maintain wall mounted storage racks clean and clutter free at bakery.

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)



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Non-critical Violations

Inspector Comments: Store mop head properly at mop sink at bakery storage room. Store mop head upward.

Maintain mop sink clean and clutter free. Maintain mop sink accessible.

44: Premises; personal/cleaning items; vermin-proofing

| | |
|---------------|-------------------------------|
| POINTS | Compliance date not specified |
| 1 | Not In Compliance |

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Inspector Comments: Observed dead roach body at mop sink. Provide an insect free environment.

Reduce clutter at bakery dry storage room. Organize dry storage room. Maintain storage racks clean. Prevent insect attraction.

Deep clean bakery regularly. Prevent insect attraction.

45: Floors, walls and ceilings: built, maintained, and

| | |
|---------------|-------------------------------|
| POINTS | Compliance date not specified |
| 1 | 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))

Inspector Comments: Observed bakery floors in need of regular cleaning. Observed in need of cleaning.

Observed bakery floors under hard to reach areas in need of regular cleaning. Observed severe food build up behind large mixer, behind prep table, and behind prep table next to cook line equipment. Clean all hard to reach flooring regularly to avoid insect attraction.

Maintain bakery walls clean.

Overall Inspection Comments

No summary comments have been made for this inspection.