



**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 OLD COUNTRY COFFEE SHOP				DATE 1/22/2013	SIGNATURE <i>Adela Evans</i>
LOCATION 32019 HOLIDAY LN, RUNNING SPRINGS, CA 92382				REINSPECTION DATE 7/22/2013	PERMIT EXPIRATION 1/31/2013
MAILING ADDRESS PO BOX 149, RUNNING SPRINGS CA 92382				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Adela Evans	
FA # FA0007657	PR # PR0010895	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 12:15 PM	TIME OUT 1:40 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
90

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: Carcia, Luis			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			2
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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	1
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
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	⊗
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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FACILITY NAME OLD COUNTRY COFFEE SHOP	DATE 1/22/2013	SIGNATURE <i>Wendy B. Stambore</i>
LOCATION 32019 HOLIDAY LN, RUNNING SPRINGS, CA 92382	REHS Adela Evans	

Critical Violations

9: Proper cooling methods

POINTS	Compliance date not specified
4	Not In Compliance

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer.

PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

Inspector Comments: Inside the 3-door tall reach-in refrigerator in the back storage room, observed a deep covered container of cooked beans with an internal temperature between 47F-48F. Per operator, beans were cooked and cooled the day before. Use appropriate cooling procedures to ensure food is rapidly cooled to 41F within 6 hours (135F-70F within the first 2 hours; 70F-41F within the last 4 hours). Ensure the time and temperature is monitored regularly while cooling. See VC&D.

Non-critical Violations

27: Food separated and protected

POINTS	Compliance date not specified
1	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: Inside the tall reach-in 2-door refrigerator located across from the stove, observed an open carton of raw egg mix located over uncovered ready-to-eat food. Also observed uncovered food in several other refrigerators throughout the facility. Maintain food covered and protected and store in a manner that will prevent contamination.

Observed scoops stored in bulk containers of food in a manner where the handles were touching the food. Store scoops in a manner that will prevent contamination (i.e. upright).

29: Toxic substances properly identified, stored, used

POINTS	Compliance date not specified
1	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 an unlabeled squeeze bottle and unlabeled spray in a shelf in the service area. Label all chemical bottles and ensure they are stored in a manner that will prevent contamination.

36: Equipment, utensils and linens: storage and use

POINTS	Compliance date not specified
1	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 clean utensils inside the hand sink. Maintain the hand sink free from any obstruction and store clean utensils in a manner that will prevent contamination. Operator was instructed to re-clean the utensils during the inspection.

38: Adequate ventilation and lighting: designated area

POINTS	Compliance date not specified
1	Not In Compliance

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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FACILITY NAME OLD COUNTRY COFFEE SHOP	DATE 1/22/2013	SIGNATURE <i>Mary B. Stambore</i>
LOCATION 32019 HOLIDAY LN, RUNNING SPRINGS, CA 92382	REHS Adela Evans	

Non-critical Violations

Inspector Comments: Observed light bulbs missing from the light fixtures in the exhaust hood located above the stove. Replace/repair and maintain.

Observed a cover/shield missing from the light fixture locate above the ice cream freezer. Provide and maintain.

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 towel on the prep table. Store all wet towels in a designated area (i.e. sanitizer bucket) after use.

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

POINTS
1
Compliance date not specified
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 holes in the ceiling throughout the facility. Repair and maintain.

Observed food and debris on the floor underneath refrigerators/freezers, cooking equipment, and next to the ice machine. Clean and maintain.

52: VC & D

POINTS
0
Compliance date not specified
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: Operator discarded 1 large container of cooked beans.

Overall Inspection Comments

NOTE: Observed no air curtain on the back door. Maintain closed.

The "A" card was posted in the window.