



**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 MR J'S DONUTS | | | | DATE 1/16/2013 | SIGNATURE | |
| LOCATION 1591 W REDLANDS BL, REDLANDS, CA 92373 | | | | REINSPECTION DATE 1/30/2013 | PERMIT EXPIRATION 8/31/2013 | |
| MAILING ADDRESS 1591 W REDLANDS BL, REDLANDS CA 92373 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Antonio Fields | | |
| FA # FA0009299 | PR # PR0005774 | SR # | CO # | PE 1620 | PROGRAM IDENTIFIER: None | |
| TIME IN 12:46 PM | TIME OUT 3:48 PM | 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 |
| 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: 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 | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | ⊗ 2 |
| In | N/O | ○ N/A | 8. Time as a public health control; procedures & record | | 4 | 2 |
| ○ In | N/O | N/A | 9. Proper cooling methods | | 4 | 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 | + | ⊗ | 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 | 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 | 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 | 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 | 1 |
| 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 | ⊗ |
| 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 | ⊗ |
| 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

14: Food contact surfaces: clean and sanitized

POINTS
4
Compliance date not specified
Complied on 1/16/2013

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

Inspector Comments: Ice scoop observed stored in soiled water near the ice machine and used by the employee to scoop ice for customers. Employee stated the water is dumped every 1 to 2 days. Ensure ice scoop is stored in a clean and sanitized location. Maintain ice scoop clean and sanitized prior to usage. Employee was notified and the scoop was cleaned and sanitized.

Employee stated utensils are cleaned with soap and then air-dried. Ensure utensils are washed, rinsed, sanitized, and then air-dried.

Employee stated the proper warewashing procedure is only followed once or twice a week. Follow proper warewashing procedures each time the utensils are cleaned.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

Non-critical Violations

7: Proper hot and cold holding temperatures

POINTS
2
Compliance date not specified
Not In Compliance

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

Inspector Comments: Observed a container of raw shell eggs on the counter in the kitchen at 70F. Ensure raw shell eggs are at/below 45F. Operator stated the eggs had been out for only an hour. The eggs were placed in the reach-in refrigerator to cool to safe temperatures.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

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: Scoop handle observed inside the flour within the flour container stored under the counter. Maintain scoop handle out of the food.

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: Wet wiping cloth observed on the food counter in the kitchen. Store wet wiping cloths in the proper location.

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 1 food handler card missing. Provide a valid copy of the food worker certification for employees.

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

No summary comments have been made for this inspection.