



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
MILK AND DAIRY - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME PINKY INC ALTA DENA DAIRY				DATE 1/24/2013	SIGNATURE
LOCATION 1743 W BASELINE, SAN BERNARDINO, CA 92411				REINSPECTION DATE Not Specified	PERMIT EXPIRATION 10/31/2013
MAILING ADDRESS 1743 W BASELINE, SAN BERNARDINO, CA 92411				REHS Yong Aday	
FA # FA0003493	PR # PR0004851	SR # Not Specified	CO # Not Specified	PE 2004	PROGRAM IDENTIFIER: None
TIME IN 10:59 AM	TIME OUT 11:21 AM	CONTACT Not Captured	SERVICE: 001 - Inspection - Routine		
			RESULT: 03 - Corrective Action / No Follow up Required		
			ACTION: 01 - No Further Action Required		

MILK AND DAIRY - MILK STORE

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

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

Inspection Violations

Violations or Observations without a specified degree

1. Adequate handwashing facilities supplied & access

Compliance Date not Specified

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)

Not In Compliance

Violation Reference:

Inspector Comments: Observed no soap and paper towel at the hand washing sink in restroom. Provide both from dispensers.

2. Food storage: food storage containers identified

Compliance Date not Specified

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

Not In Compliance

Violation Reference: HSC - 114047, 114049, 114051

Inspector Comments: Observed boxes of sunflower seeds and cheeto's stored on floor in a storage room. Store above food at least six inches above floor.

3. Premises: personal/cleaning items; vermin-proofing

Compliance Date not Specified

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)

Not In Compliance

Violation Reference: HSC - 114067 (j), 114123

Inspector Comments: Install a mop sink somewhere near existing plumbing. Observed none.

4. Floors, walls and ceilings: built, maintained, and

Compliance Date not Specified

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))

Not In Compliance

Violation Reference: HSC - 114143 (d), 114266

Inspector Comments: Observed excessive roof leakage at drive-thru area. Repair the roof soon as possible. Observed peeling ceiling paint in the walk-in cooler. Repair as needed. Observed excessively deteriorated wall panels without base cove in restroom. Repair the wall and install base cove tiles.

Overall Inspection Comments

CONTINUES...



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No summary comments have been made for this inspection.