



**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>SUPERIOR GROCERS</b>				DATE 2/1/2013	SIGNATURE <i>John Babalola</i>
LOCATION 1108 W SECOND ST, SAN BERNARDINO, CA 92408				REINSPECTION DATE 8/01/2013	PERMIT EXPIRATION 6/30/2013
MAILING ADDRESS 15510 CARMENITA RD, SANTA FE SPRINGS CA 90670				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>John Babalola</b>	
FA # FA0016279	PR # PR0021674	SR #	CO #	PE 1619	PROGRAM IDENTIFIER: Market/Meat
TIME IN 10:06 AM	TIME OUT 11:35 AM	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.

<b>SCORE</b>
<b>90</b>

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
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <b>Data not collected</b>			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="radio"/> In	N/O	N/A		4	2
In	N/O	<input checked="" type="radio"/> N/A		4	2
In	N/O	<input checked="" type="radio"/> N/A		4	2
In	N/O	<input checked="" type="radio"/> N/A		4	
In	N/O	<input checked="" type="radio"/> N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	<input checked="" type="radio"/> N/A			2
<input checked="" type="radio"/> In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	<input checked="" type="checkbox"/> +	<input checked="" type="checkbox"/> MAJ	2
<b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b>					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved source		4	
In	N/O	<input checked="" type="radio"/> N/A			2
In	N/O	<input checked="" type="radio"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<input checked="" type="radio"/> N/A			2
CONSUMER ADVISORY					
In	N/O	<input checked="" type="radio"/> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<input checked="" type="radio"/> N/A		4	
WATER/HOT WATER					
<input checked="" type="radio"/> In		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> 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	<input checked="" type="checkbox"/> MAJ
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	<input checked="" type="checkbox"/> MAJ
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	<input checked="" type="checkbox"/> MAJ
35. Equipment/Utensils approved; installed; clean; good repa	<input checked="" type="checkbox"/> MAJ
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	<input checked="" type="checkbox"/> MAJ
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	<input checked="" type="checkbox"/> MAJ
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	<input checked="" type="checkbox"/> MAJ
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 2/1/2013

*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:* Observed the concentration of the quaternary ammonium sanitizer water in the meat department at 0.0 ppm (zero).

Note: Correction is being made.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**Non-critical Violations**

**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:* Observed Chorizo stored above produce (tomatoes and green onion) inside the refrigeration unit.

Observed a dented can (on the seam) of Juanita's Menudo @ 29 1/2 oz. See VC&D.

**30: Food storage: food storage containers identified**

POINTS  
**1**

Compliance date not specified  
 Not In Compliance

*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))

*Inspector Comments:* Provide water containers (plastic tubs) under the produce boxes that come with ice so as to collect the water from melted ice. Pool of water observed on the floor inside the produce walk-in cooler.

**34: Warewashing facilities: installed, maintained, used; test strips**

POINTS  
**1**

Compliance date not specified  
 Not In Compliance

*Violation Description:* Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

*Inspector Comments:* Provide test strips to check the concentration of the chlorine sanitizer water. No test strips available to check the chlorine sanitizer water.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

**35: Equipment/Utensils - approved; installed; clean; good repair, capacity**

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:* Rust buildup observed inside the Chorizo display case.

Debris buildup observed on the display shelves on aisles 3 & 4 in the retail area.

Debris buildup observed on the bottom shelves inside the frozen food display freezers and in the orange juice display case.

Grime observed on the metal shelves inside the Dairy product walk-in cooler.



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**Non-critical Violations**

**39: Thermometers provided and accurate**

**POINTS**  
**1**  
Compliance date not specified  
Not In Compliance

*Violation Description:* An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

*More Information:*

<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

*Inspector Comments:* Replace the missing thermometers inside the meat display case.

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

**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:* Debris buildup observed on the floor inside the walk-in coolers and in the storage areas.

Pool of water observed on the floor inside the produce walk-in cooler.

**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:* Severely dented can of Juanita's Menudo @ 29 1/2 oz.

**Overall Inspection Comments**

Posted an A grade placard.