



**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 MUFFIN TOP BAKERY				DATE 2/5/2013	SIGNATURE 	
LOCATION 233 E STATE ST A, REDLANDS, CA 92373				REINSPECTION DATE 2/19/2013	PERMIT EXPIRATION 3/31/2013	
MAILING ADDRESS 233 E STATE ST STE A, REDLANDS CA 92373				REHS Antonio Fields		
FA # FA0025397	PR # PR0033337	SR #	CO #	PE 1619	PROGRAM IDENTIFIER: None	
TIME IN 1:01 PM	TIME OUT 3:42 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
84

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			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & excl		4	
○	N/O	3. No discharge from eyes, nose, and mouth			2
○	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
○	N/O	5. Hands clean and properly washed; gloves used prop		4	2
○		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○	N/O	N/A		4	2
	N/O	○		4	2
○	N/O	N/A		4	2
○	N/O	N/A		4	
○	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○	N/O	N/A			2
		13. Food in good condition, safe and unadulterated	+	⊗	2
	N/O	N/A	+	⊗	2
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○		15. Food obtained from approved source		4	
	N/O	○			2
	N/O	○			2
CONFORMANCE WITH APPROVED PROCEDURES					
		○			2
CONSUMER ADVISORY					
	N/O	○			2
HIGHLY SUSCEPTIBLE POPULATIONS					
		○		4	
WATER/HOT WATER					
○		21. Hot and cold water available _____Temp		4	2
LIQUID WASTE DISPOSAL					
○		22. Sewage and wastewater properly disposed		4	2
VERMIN					
○		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	⊗
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	⊗
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

13: Food in good condition, safe and unadulterated

POINTS
4

Compliance date not specified
 Complied on 2/5/2013

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information:

<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/TransFatFlyer2012.pdf>

Inspector Comments: Observed a container of partially hydrogenated shortening with a trans fat of 4 grams. Ensure trans fat from partially hydrogenated trans fat does not exceed 0.5 g. Employee stated butter cream was made with the shortening. The butter cream and shortening was voluntarily discarded by the employee. See VC&D.

14: Food contact surfaces: clean and sanitized

POINTS
4

Compliance date not specified
 Complied on 2/5/2013

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)

More Information:

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

Inspector Comments: Observed an employee washing a knife with soap, placed the knife in sanitizer for less 10 seconds, and then dry cloth with a wiping cloth. Ensure all utensils are washed, rinsed, sanitized, and then air-dried. Cease and desist using a wiping cloth to dry utensil. Air-dry only. Maintain utensils in the chlorine sanitizer for at least 30 seconds. The employee was notified and the knife was re-cleaned and sanitized using the appropriate procedure.

Non-critical Violations

1: Demonstration of knowledge; food safety certification

POINTS
2

Compliance date not specified
 Not In Compliance

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information:

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

Inspector Comments: Observed the manager certification missing from the facility. Provide a valid food manager certificate on-site.

25: Personal cleanliness and hair restraints

POINTS
1

Compliance date not specified
 Not In Compliance

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

Inspector Comments: Improper hair restraint observed by the employee. Provide adequate hair restraint to reduce risk of food being physically contaminated.

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: Open bags of food observed in the dry storage area. Maintain food sealed and protected.

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. Store wiping cloths in the proper location.



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Non-critical Violations

41: Plumbing; proper backflow devices

POINTS Compliance date not specified
1 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)

Inspector Comments: Drainpipes observed in the floor sinks. Maintain a minimum air gap of 1 inch or 2 times the diameter of the drainpipe.

48: Food Worker Certification

POINTS Compliance date not specified
2 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.

More Information:

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food worker training.aspx](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

Inspector Comments: Observed 4 valid food handler cards missing from the facility. Maintain a valid food worker certification on-site for employees.

49: Permits Available

POINTS Comply by 2/6/2013
0 Not In Compliance

Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

Inspector Comments: Invalid permit observed. Obtain a valid health permit within 72 hours. Failure to obtain a valid health permit may result in the closure of your facility.

52: VC & D

POINTS Compliance date not specified
0 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: The following food was voluntarily discarded by the employee:

- 8 lbs of cooked potatoes
- 5 gal of butter cream
- 30 lbs of shortening

Overall Inspection Comments



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Observed the facility preparing sandwiches containing produced that was sliced in the facility, and cooking potatoes on a hot plate not currently under the hood. Cease and decess all food prep that requires the facility to operate outside of it's current health permit immediately. Ensure all cooking equipment is approved by Plan Check. Contact Plan Check at 800-442-2283 for approval to use cooking equipment beyond the approved oven for baked products.

Current health permit observed inadequate for the facility. Obtain a valid health permit that covers the operations taken place within the facility.

Inspection Report printed and leeft at the facility.

B placard posted. Do not remove or relocate.