



**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>PHELAN SCHOOL</b>				DATE <b>2/12/2013</b>	SIGNATURE <i>D. E. Downer</i>
LOCATION <b>4167 PHELAN RD, PHELAN, CA 92371</b>				REINSPECTION DATE <b>8/12/2013</b>	PERMIT EXPIRATION <b>9/30/2013</b>
MAILING ADDRESS <b>PO BOX 296000, PHELAN CA 92329-6000</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Evelyn Downer</b>	
FA # <b>FA0006235</b>	PR # <b>PR0006957</b>	SR #	CO #	PE <b>1656</b>	PROGRAM IDENTIFIER: None
TIME IN <b>12:42 PM</b>	TIME OUT <b>1:07 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: 001 - Inspection - Routine
					RESULT: 01 - Corrective Action Not 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>100</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
<span style="color: green;">○</span> In	N/O 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <i>Georgia Eileen Orr 04/24/16</i>			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & exclusions		4	
<span style="color: green;">○</span> In	N/O 3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">⊗</span> N/C 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<span style="color: green;">○</span> In	N/O 5. Hands clean and properly washed; gloves used properly		4	2
<span style="color: green;">○</span> In	6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
In	N/O <span style="color: blue;">⊗</span> N/A 8. Time as a public health control; procedures & records		4	2
In	<span style="color: blue;">⊗</span> N/C N/A 9. Proper cooling methods		4	2
In	<span style="color: blue;">⊗</span> N/C N/A 10. Proper cooking time & temperatures		4	
In	<span style="color: blue;">⊗</span> N/C N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In	N/O <span style="color: blue;">⊗</span> N/A 12. Returned and reserve of food			2
<span style="color: green;">○</span> In	13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other    Sanitizer Concentration (ppm):

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In	N/O <span style="color: blue;">⊗</span> N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O <span style="color: blue;">⊗</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	<span style="color: blue;">⊗</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O <span style="color: blue;">⊗</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available _____ Temp		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">○</span> 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	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	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; test strips	1
35. Equipment/Utensils approved; installed; clean; good repair, capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping quarters	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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**Overall Inspection Comments**

V Serving line hot holding steamtable temperatures unknown no product only preheating steamtable at this time.

Refrigerator #1 cold temperature of foods is at 35 F to 41 F for such foods as milk, yogurt breakfast foods.

Refrigerator #2 cold temperatures of the foods as produce and milk at 36 F to 40 F.

Refrigerator #3 cold temperatures of the foods such pizza topping at 31 F and milk at 36 F.

Walk in freezer foods temperature are at 7 F.

Bev Air milk refrigerator located in the kitchen was at 41 F.

Bev Air milk refrigerator located in the lunchroom area was at 38 F.

Hot water temperature was at 120 F.

Hot water in the wash water compartment of the 3 compartment sink was at 128 F.

Sanitizer levels in the sanitize water of the 3 compartment sink was at 100 ppm chlorine level.

Sanitizer level in the sanitizer bucket was at 100 ppm.

Georgia E. Orr food manager certificate expires on 4-24-2016.

Food worker card held by Deborah Mac Donald expires on 9-24-2015.