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: WABA GRILL		DATE: 2/14/2013	SIGNATURE:	
LOCATION: 33492 OAK GLEN RD L, YUCAIPA, CA 92399			REINSPECTION DATE: 2/28/2013	PERMIT EXPIRATION: 5/31/2013
MAILING ADDRESS: 33492 OAK GLEN RD STE L, YUCAIPA CA 92399	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Dior Porter	
FA #: FA0017059	PR #: PR0023044	SR #:	CO #:	PE: 1621
TIME IN: 2:23 PM	TIME OUT: 3:40 PM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: None
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
93

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

						COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE								
In	N/O				1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Leree Marshall			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES								
In					2. Communicable disease; reporting, restrictions & exclusions		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 properly		4	2
In					6. Adequate handwashing facilities supplied & accessible			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 & records		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 reservice 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		4	2

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

						COS	MAJ	OUT
FOOD FROM APPROVED SOURCES								
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	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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WABA GRILL	2/14/2013	
LOCATION		REHS
33492 OAK GLEN RD L, YUCAIPA, CA 92399		Dior Porter

Non-critical Violations

6: Adequate handwashing facilities supplied & accessible

POINTS 2

Compliance date not specified

Not In Compliance

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)

Inspector Comments: Observed missing single service towels in the men's room. Maintain single service towels in the dispenser at all times.

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 handle of scoops inside of food in the bulk food bins. Store all scoops with their handles outside of the food.

Observed boxes of food in the walk and cooler and dry food storage areas approximately 3-5inches off the ground. Store all food a minimum of 6 inches off the floor on approved stands.

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: Observed food storage racks bent and in disrepair. Replace.

Observed pool of liquid inside of walk in cooler. Investigate for possible leak. Repair if necessary. Clean and maintain floor dry.

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: Observed food debris on the floor beneath shelving in the dry food storage area. Clean and maintain.

48: Food Worker Certification

POINTS 2

Compliance date not specified

Not In Compliance

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

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: One expired food worker certificate. Provide proof of valid certification using form provided within 14 days. Failure to comply will result in $245/hr reinspection.

Overall Inspection Comments

"A" grade card posted.