



**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>REDLANDS RANCH MARKET</b>				DATE <b>2/19/2013</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>800 E LUGONIA , REDLANDS, CA 92373</b>				REINSPECTION DATE <b>8/19/2013</b>	PERMIT EXPIRATION <b>4/30/2013</b>
MAILING ADDRESS <b>800 E LUGONIA , REDLANDS, CA 92373</b>				REHS <b>Antonio Fields</b>	
FA # <b>FA0009355</b>	PR # <b>PR0010912</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: <b>Service Deli</b>
TIME IN <b>12:21 PM</b>	TIME OUT <b>2:05 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>001 - Inspection - Routine</b>
					RESULT: <b>03 - Corrective Action / No Follow up Required</b>
					ACTION: <b>01 - No Further Action Required</b>

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>84</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
In	N/O			⊗
1. Demonstration of knowledge; food safety certification Food Safety Cert Name: <b>Data not collected</b>				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & exclusions				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
In				⊗
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	⊗
8. Time as a public health control; procedures & records				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available _____ Temp				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊗
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	⊗

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used; test strips	⊗
35. Equipment/Utensils approved; installed; clean; good repair, capacity	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated areas, use	⊗
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	⊗

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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**Critical Violations**

**14: Food contact surfaces: clean and sanitized**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<i>Violation Description:</i> 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)
	Complied on 2/19/2013	

*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)

*Inspector Comments:* Observed the employee washing utensils with water in the soap compartment at 92F. Ensure soap water is at a minimum of 100F during manual warewashing of utensils. The utensils were recleaned with water at proper temperature.

**Non-critical Violations**

**1: Demonstration of knowledge: food safety certification**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> 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)
	Not In Compliance	

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food\\_Safety\\_Practices\\_Overview.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf)

*Inspector Comments:* Employee stated probe thermometer is calibrated by placing the thermometer in ice water and ensuring it reaches a temperature of 40F. When placing in ice water, ensure thermometer reaches a temperature of 32F (0C, plus/minus 2 degrees).

Employee stated chicken is cooked to a temperature between 145-155F. Ensure chicken reaches a minimum internal cooking temperature of 165F for at least 15 seconds.

Employee stated steak is cooked to temperatures between 135-140F. Ensure steak reaches a minimum internal cooking temperature of 145F for at least 15 seconds.

**6: Adequate handwashing facilities supplied & accessible**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> 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	

*Inspector Comments:* Broken handle observed on the handwashing sink and paper towel dispenser. Repair/Replace.

Paper towel dispenser observed empty. Maintain paper towels in the dispenser. Corrected during the inspection.

Employee cup observed stored on the handwashing sink near the front register. Maintain the handwashing sink clear and readily accessible to employees. Ensure handwashing facilities are only used for handwashing purposes.

**8: Time as a public health control; procedures & records**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<i>Violation Description:</i> When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)
	Not In Compliance	

*Inspector Comments:* Observed a container of chicken at 112F and a container of beef at 118F on the steam table. Operator stated that due to the steam table being unable to maintain safe temperatures, the food is changed every 2 hours. Food using time as a public health control observed unmarked/unidentified. No written procedures observed for food using time as a control. Mark foods and provide written procedures when time is used for public health control. The chicken and beef were reheated to 165F and then placed back at the steam table.



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**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:* Uncovered containers of beverages observed available for consumer purchase. Ensure drinks area properly covered and protected from potential contamination.

Observed large bags of flour improperly sealed. Ensure bags are sealed in a manner to protect from potential contamination.

**32: Food properly labeled & honestly presented**

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

*Violation Description:* Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

*Inspector Comments:* Unlabeled container of salt observed. Ensure food is properly identified.

**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:* Test strips observed missing for the Quat sanitizer. Provide Quat test strips.

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:* Containers of food observed not within safe temperatures on steam table. Employee stated the steam table is not functioning properly. Ensure steam table is in good repair.

**38: Adequate ventilation and lighting; designated area**

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

*Violation Description:* Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

*Inspector Comments:* Light covers observed missing under the hood and above the 3-compartment sink. Provide shatter guards for light fixtures.

Heavy debris build-up observed on the fan guards in walk-in refrigerator. Clean and maintain.



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**Non-critical Violations**

**44: Premises; personal/cleaning items; vermin-proofing**

<b>POINTS</b>
<b>1</b>

Compliance date not specified  
 Not In Compliance

*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)

*Inspector Comments:* Open employee beverage observed stored on the shelf with dry food. Store personal items separate from food, food prep, food storage, and utensil storage areas.

**Overall Inspection Comments**

B placard posted. Do not remove or relocate.

Inspection reports printed and left at the facility.