



**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 ANA'S MARKET & 99 PLUS				DATE 2/26/2013	SIGNATURE
LOCATION 1198 N D ST, SAN BERNARDINO, CA 92410				REINSPECTION DATE 8/26/2013	PERMIT EXPIRATION 2/28/2013
MAILING ADDRESS 16044 NIPPET LN, MORENO VALLEY CA 92551				REHS John Babalola	
FA # FA0001537	PR # PR0016409	SR #	CO #	PE 1610	PROGRAM IDENTIFIER: None
TIME IN 11:56 AM	TIME OUT 12:59 PM	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.

SCORE
98

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
○	N/O 1. Demonstration of knowledge; food safety certification Food Safety Cert Name: Data not collected			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○	2. Communicable disease; reporting, restrictions & exclusions		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 properly		4	2
○	6. Adequate handwashing facilities supplied & accessible			2
TIME AND TEMPERATURE RELATIONSHIPS				
○	N/O N/A 7. Proper hot and cold holding temperatures		4	2
○	N/O ○ 8. Time as a public health control; procedures & records		4	2
○	N/O ○ 9. Proper cooling methods		4	2
○	N/O ○ 10. Proper cooking time & temperatures		4	
○	N/O ○ 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
○	N/O ○ 12. Returned and reserve of food			2
○	13. Food in good condition, safe and unadulterated		4	2
○	N/O ○ 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
○	15. Food obtained from approved source		4	
○	N/O ○ 16. Compliance with shell stock tags, condition, display			2
○	N/O ○ 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○	○ 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○	N/O ○ 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○	○ 20. Licensed health care facilities/public and private schools; prohibited foods not offered		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	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	⊗
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	⊗
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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Non-critical Violations

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: Dust buildup observed on the display shelves in the retail area.

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 observed on the floor in the storage area.

Overall Inspection Comments

Posted an A grade placard.