



**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<br><b>LOMA LINDA ACADEMY CAFETERIA</b>                     |                            |                                |      | DATE<br><b>2/27/2013</b>   | SIGNATURE<br>   |
| LOCATION<br><b>10656 ANDERSON ST, LOMA LINDA, CA 92354</b>               |                            |                                |      | REINSPECTION DATE<br><b>8/27/2013</b>  | PERMIT EXPIRATION<br><b>1/31/2014</b>                         |
| MAILING ADDRESS<br><b>2097 E WASHINGTON ST UNIT 1 E, COLTON CA 92324</b> |                            |                                |      | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT<br>REHS<br><b>Marilyn Krichbaum</b> |   |
| FA #<br><b>FA0016106</b>   | PR #<br><b>PR0021426</b>   | SR #                           | CO # | PE<br><b>1620</b>  | PROGRAM IDENTIFIER: <b>Junior &amp; High School</b>           |
| TIME IN<br><b>11:52 AM</b>   | TIME OUT<br><b>1:05 PM</b> | CONTACT<br><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>93</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<br>Food Safety Cert Name: <b>Data not collected</b> |     |     | 2                                    |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES  |   |  |     |     |                                      |
| <span style="color: green;">○</span> In   |   | 2. Communicable disease; reporting, restrictions & excl  |     | 4   |                                      |
| <span style="color: green;">○</span> In   | N/O                                     | 3. No discharge from eyes, nose, and mouth   |     |     | 2                                    |
| <span style="color: green;">○</span> In   | N/O                                     | 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 prop   |     | 4   | 2                                    |
| <span style="color: green;">○</span> In   |   | 6. Adequate handwashing facilities supplied & accessib   |     |     | 2                                    |
| TIME AND TEMPERATURE RELATIONSHIPS  |   |  |     |     |                                      |
| In  | N/O                                     | N/A  |     | 4   | <span style="color: red;">⊗</span> 2 |
| In  | <span style="color: blue;">○</span> N/O | N/A  |     | 4   | 2                                    |
| In  | <span style="color: blue;">○</span> N/O | N/A  |     | 4   | 2                                    |
| In  | <span style="color: blue;">○</span> N/O | N/A  |     | 4   |                                      |
| In  | <span style="color: blue;">○</span> N/O | N/A  |     | 4   |                                      |
| PROTECTION FROM CONTAMINATION   |   |  |     |     |                                      |
| In  | <span style="color: blue;">○</span> N/O | N/A  |     |     | 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  |     | 4   | 2                                    |
| <b>Sanitizer Type:</b> Chlorine Quaternary Ammonia Hot Water Other <b>Sanitizer Concentration</b> |   |  |     |     |                                      |

| 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       |     |     | 2                                    |
| In                                      | N/O | <span style="color: blue;">○</span> N/A       |     |     | 2                                    |
| CONFORMANCE WITH APPROVED PROCEDURES    |     |   |     |     |                                      |
| In                                      |     | <span style="color: blue;">○</span> N/A       |     |     | 2                                    |
| CONSUMER ADVISORY                       |     |   |     |     |                                      |
| In                                      | N/O | <span style="color: blue;">○</span> N/A       |     |     | 2                                    |
| HIGHLY SUSCEPTIBLE POPULATIONS          |     |   |     |     |                                      |
| In                                      |     | <span style="color: blue;">○</span> N/A       |     | 4   |                                      |
| WATER/HOT WATER                         |     |   |     |     |                                      |
| In                                      |     | 21. Hot and cold water available<br>_____Temp |     | 4   | <span style="color: red;">⊗</span> 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                      | <span style="color: red;">⊗</span> |
| 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 | <span style="color: red;">⊗</span> |
| 36. Equipment, utensils and linens: storage and use          | <span style="color: red;">⊗</span> |
| 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                  | 1                                  |
| PHYSICAL FACILITIES  |                                    |
| 41. Plumbing: proper backflow devices                        | 1                                  |
| 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                                    | 2                                  |
| COMPLIANCE & ENFORCEMENT                                 |                                    |
| 49. Permits Available                                    |                                    |
| 50. Restrooms Required                                   |                                    |
| 51. Plan Review  |                                    |
| 52. VC&D   | <span style="color: red;">⊗</span> |
| 53. Impoundment  |                                    |
| 54. Permit Suspension                                    |                                    |



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**Non-critical Violations**

**7: Proper hot and cold holding temperatures**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance

*Violation Description:* Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

*Inspector Comments:* Observed some pasta meals at 115-124F under the heat lamp. Potentially hazardous foods must be kept at or above 135F. Cafeteria needs a hot holding unit, warmer as noted on last inspection. Obtain a NSF approved warmer. These foods were discarded.

Observed no ice bath around salsa. Salsa must be kept at or below 41F.

*More Information:*

[http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012 how to keep food out of danger zone.pdf](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012%20how%20to%20keep%20food%20out%20of%20danger%20zone.pdf)

**21: Hot and cold water available**

**POINTS**  
**2**  
Compliance date not specified  
Not In Compliance

*Violation Description:* An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

*Inspector Comments:* Observed a hot water temperature of 115F. Hot water temperature must be 120F at one sink and then 100F at the other sinks. Adjust the hot water heater.

**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 an opened container of salsa in the serving line. Store salsa in an approved self service container.

**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:* Remove the newly installed residential ge freezer. All equipment must be NSF approved.

Replace rusty shelves in victory refrigerator. Do not paint.

**36: Equipment, utensils and linens: storage and use**

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

*Violation Description:* All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

*Inspector Comments:* Cease storing serving spoons in stagnant water. Store in an ice bath. Wash and sanitize every 4 hours.

**52: VC & D**

**POINTS**  
**0**  
Compliance date not specified  
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:* 6 pasta dishes

**Overall Inspection Comments**

No summary comments have been made for this inspection.