



**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 STATER BROS MARKET 178				DATE 3/4/2013	SIGNATURE <i>[Signature]</i>
LOCATION 12253 APPLE VALLEY RD, APPLE VALLEY, CA 92308				REINSPECTION DATE 9/04/2013	PERMIT EXPIRATION 12/31/2013
MAILING ADDRESS PO BOX 150, SAN BERNARDINO CA 92402				REHS Dawn LaFlower	
FA # FA0014219	PR # PR0018783	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: deli
TIME IN 1:34 PM	TIME OUT 1:59 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
91

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: <i>Jose Macias 8/16/17</i>			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
○		2. Communicable disease; reporting, restrictions & excl		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 prop		4	2
○		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	⊗
In	○	N/A		4	2
In	○	N/A		4	2
In	○	N/A		4	
In	○	N/A		4	
PROTECTION FROM CONTAMINATION					
In	○	N/A			2
○		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	⊗
Sanitizer Type: Chlorine Quaternary Ammonia Hot Water Other Sanitizer Concentration					

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○		15. Food obtained from approved source		4	
In	N/O	○			2
In	N/O	○			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○			2
CONSUMER ADVISORY					
In	N/O	○			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○		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, 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	1
36. Equipment, utensils and linens: storage and use	⊗
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
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	⊗
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	
53. Impoundment	
54. Permit Suspension	



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Non-critical Violations

1: Demonstration of knowledge; food safety certification

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: 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)

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Food_Safety_Practices_Overview.pdf

Inspector Comments: Observed employee unable to demonstrate knowledge of proper manual warewashing techniques.

Ensure all employees can demonstrate knowledge in food safety and warewashing techniques.

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))

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf

Inspector Comments: Observed temperature of sliced cheese at 46F in prep table.

Maintain cold holding temperatures of potentially hazardous foods at or below 41F.

14: Food contact surfaces: clean and sanitized

POINTS
2

Compliance date not specified
Not In Compliance

Violation Description: 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)

More Information:

http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

Inspector Comments: Observed quaternary ammonium sanitizer measuring 100ppm to wipe prep tables.

Maintain quaternary ammonium sanitizer measuring between 200-400ppm.

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: Observed knives stored in room temperature water.

Store in ice water slurry.

39: Thermometers provided and accurate

POINTS
1

Compliance date not specified
Not In Compliance

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information:

<http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/CalibratingThermometer.pdf>

Inspector Comments: Observed no cold holding thermometers in prep refrigerators.

Provide thermometers that register cold holding.



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Non-critical Violations

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 caulking on side of prep sink rotting.

Repair/Replace caulking.

Overall Inspection Comments

"A" grade card posted