



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dehs](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>APPLE VALLEY MEAT MARKET</b>				DATE <b>3/8/2013</b>	SIGNATURE <i>[Signature]</i>
LOCATION <b>22142 HWY 18, APPLE VALLEY, CA 92307</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION <b>3/31/2013</b>
MAILING ADDRESS <b>22142 HWY 18, APPLE VALLEY CA 92307</b>				REHS <b>Veronica Vazquez</b>	
FA # <b>FA0016345</b>	PR # <b>PR0021763</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1611</b>	<b>PROGRAM IDENTIFIER: meat dept./market</b>
TIME IN <b>2:24 PM</b>	TIME OUT <b>3:45 PM</b>	CONTACT <b>Not Captured</b>			<b>SERVICE: 003 - Inspection - Follow Up Inspection</b>
				<b>RESULT: 03 - Corrective Action / No Follow up Required</b>	
				<b>ACTION: 15 - Permit Reinstated / Facility Re-opened</b>	

**RETAIL FOOD PROTECTION - FOOD HANDLING PL (500-2499 SQFT)**

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. 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

**Inspection Violations**

**Health Permit to Operate has been REINSTATED**

**1. Permit Reinstatement**

**Compliance Date not Specified**      *Violation Description:* The health permit to operate is hereby reinstated and facility may open.  
**Not In Compliance**      *Inspector Comments:* Facility may be open under Facility Review.  
 Violation Reference: HSC

**A Reinspection has been conducted on this date**

**2. Reinspection**

**Compliance Date not Specified**      *Violation Description:* Reinspection conducted at this time to determine compliance from prior inspection.  
**Not In Compliance**      *Inspector Comments:*  
 Violation Reference: HSC

Observed facility has soap and paper towels in an unobstructed hand wash sink.

Ensure to rodent proof facility. Observed a small bug near the clean towels in the dry storage room. Highly recommend professional pest control.

Ensure to keep air curtain on and back door closed. Observed back door open and air curtain off. Corrected on site.

Observed facility clean mouse droppings on sales floor shelves, behind deli prep table, and equipment in meat cutting room. Observed mouse glue traps on floor throughout facility behind meat cutting board station and behind refrigerators.

Ensure to clean and sanitize all creases below meat cutting boards. Observed excessive meat juice debris in creases below meat cutting boards. Corrected on site. Employee clean meat cutting creases below meat cutting boards.

Ensure all towels are cleaned and sanitized and stored in designated area or approved solution. Observed soiled towel drying in dry storage rack.

Ensure to continue to Vermin proof facility and clean and maintain facility.

**Overall Inspection Comments**

Facility may operate under review.

Posted Facility under review sign in front window by door. Do not remove, relocate, or obstruct card.

Operator submitted re-score form. Left Food safety HELP brochure.

Call Veronica Vazquez at 1 800-442-2283 with any questions.