



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 PRESTON ELEMENTARY SCHOOL				DATE 5/3/2013	SIGNATURE
LOCATION 1750 N WILLOW AV, RIALTO, CA 92376				REINSPECTION DATE 11/03/2013	PERMIT EXPIRATION 9/30/2013
MAILING ADDRESS 151 S CACTUS AV, RIALTO CA 92376				REHS Breyanna Lyles	
FA # FA0006290	PR # PR0006916	SR #	CO #	PE 1656	PROGRAM IDENTIFIER: None
TIME IN 9:51 AM	TIME OUT 10:47 AM	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 92

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				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
○ In		2. Communicable disease; reporting, restrictions & excl			4	
○ In	N/O	3. No discharge from eyes, nose, and mouth				2
○ In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
○ In	N/O	5. Hands clean and properly washed; gloves used prop		4		2
	In	6. Adequate handwashing facilities supplied & accessib				⊗ OUT
TIME AND TEMPERATURE RELATIONSHIPS						
	In	N/O	N/A	7. Proper hot and cold holding temperatures	4	⊗ OUT
	In	N/O	○ N/A	8. Time as a public health control; procedures & record	4	2
	In	N/O	○ N/A	9. Proper cooling methods	4	2
	In	N/O	○ N/A	10. Proper cooking time & temperatures	4	
○ In	N/O	N/A		11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION						
○ In	N/O	N/A		12. Returned and reserve of food		2
○ In				13. Food in good condition, safe and unadulterated	4	2
○ In	N/O	N/A		14. Food contact surfaces: clean and sanitized	4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In					4	
	In	N/O	○ N/A	15. Food obtained from approved source		2
	In	N/O	○ N/A	16. Compliance with shell stock tags, condition, display		2
	In	N/O	○ N/A	17. Compliance with Gulf Oyster Regulations		2
CONFORMANCE WITH APPROVED PROCEDURES						
	In		○ N/A	18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY						
	In	N/O	○ N/A	19. Consumer advisory provided for raw or undercooked foods		2
HIGHLY SUSCEPTIBLE POPULATIONS						
○ In			N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4
WATER/HOT WATER						
	In			21. Hot and cold water available	+ COS	⊗ OUT
	In			21. Hot and cold water available	+ COS	⊗ OUT
LIQUID WASTE DISPOSAL						
○ In				22. Sewage and wastewater properly disposed		4 2
VERMIN						
○ 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	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	1
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	
53. Impoundment	
54. Permit Suspension	



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21. HOT AND COLD WATER AVAILABLE

⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified	Inspector Comments: Measured warmest water at hand-washing sink at 93F. Maintain warm water of at least 100F for hand-washing. Hot water heater was adjusted on site to meet warm water requirement of 100F at hand-washing sink.
	Complied on 5/3/2013	
	Violation Reference - HSC - 113953(c), 114099.2(b)	

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)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed container stored inside of hand-washing sink. Ensure that hand-washing facilities are used properly.
	Not In Compliance	
	Violation Reference -	

Violation Description: 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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified	Inspector Comments: Observed chicken nuggets in hot holding at 131F. Maintain potentially hazardous foods at 135F or above.
	Not In Compliance	
	Violation Reference - HSC - 113996, 113998, 114037	

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

Overall Inspection Comments

"A" grade posted