



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

(800) 442-2283

FACILITY NAME DAIRY QUEEN				DATE 5/14/2013	SIGNATURE
LOCATION 664 E REDLANDS BL, REDLANDS, CA 92373				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 664 E REDLANDS BL, REDLANDS, CA 92373				REHS Eurich Santiago	
FA # FA0009338	PR # Not Specified	SR # Not Specified	CO # CO0044784	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 1:32 PM	TIME OUT 1:47 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
				RESULT: 03 - Corrective Action / No Follow up Required	
				ACTION: 01 - No Further Action Required	

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

16K999 Complaint Inspection

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: Received complaint stating that employees handle money and food without washing hands in between. Complaint states that dirty rags are used to wipe spills and mop heads are filthy. Complaint also states that kitchen walls have old food spills/debris. Upon inspection, inspector observed the following:

Violation Description: A complaint report has been received by Environmental Health.

16K005 Hands clean and properly washed; gloves used properly **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed employee washing hands in 3 compartment sink. Ensure that all employees use handwashing sink only to wash hands.

Violation Description: Observed employee washing hands at food prep sink. Ensure that all employees use handwashing sink only to wash hands.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

16K006 Adequate handwashing facilities supplied & accessible **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed empty paper towel dispenser at men's restroom. Ensure that all handwashing supplies are kept at adequate levels for proper handwashing.

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)

16K040 Wiping cloths: properly used and stored **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed several wet wiping cloths on counter throughout kitchen and front service area. Ensure that all wiping cloths are returned to sanitizer bucket or discarded after each use.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

16K045 Floors, walls and ceilings: built, maintained, and clean **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed old food debris on floors throughout kitchen area. Clean and maintain.

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))



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Overall Inspection Comments

Complaint closed on May 14, 2013.

Signature will be on inspection report for facility, conducted on same date.

Photo Attachments:

No Photo Attachments