



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

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|--|-----------------------------|--------------------------------|------|--|---------------------------------------|--|
| FACILITY NAME CAMERON ELEMENTARY SCHOOL | | | | DATE 9/19/2013 | SIGNATURE | |
| LOCATION 801 S MURIEL DR, BARSTOW, CA 92311 | | | | REINSPECTION DATE 3/19/2014 | PERMIT EXPIRATION 9/30/2013 | |
| MAILING ADDRESS 551 S H ST, BARSTOW CA 92311 | | | | REHS Kathy Taylor | | |
| FA # FA0004847 | PR # PR0007724 | SR # | CO # | PE 1656 | PROGRAM IDENTIFIER: None | |
| TIME IN 11:30 AM | TIME OUT 12:00 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 98

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 | | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| ○ In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | 2 |
| ○ 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 | | | 15. Food obtained from approved source | | 4 | |
| ○ 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 | | 4 | 2 |
| 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 | ⊘ |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | 1 |
| 44. Premises; personal/cleaning items; vermin-proofin | ⊘ |

| 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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41. PLUMBING; PROPER BACKFLOW DEVICES

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Mop sink found removed from original location; janitorial staff is currently filling bucket with faucet outdoors which is equipped with only cold water, then disposing wastewater outdoors. Replace mop sink, with approved finishes and hot/cold running water and a backflow prevention device in original location. Please call if you have any questions on the installation. |
| | Not In Compliance | |
| | Violation Reference - HSC - 114171, 114189.1 | |

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

| | | |
|---------------------------|--|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Flies found in kitchen. Doors propped open to allow children to come to cafeteria (side door) which is very near to the serving line. Fly strips are not permitted in food areas but in this case, fly strips can be placed outside of serving area in corners across from serving line (opposite). This might help with fly control. Please call if you have questions on where fly strips may be placed. |
| | Not In Compliance | |
| | Violation Reference - HSC - 114067 (j), 114123 | |

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

Use Amana microwave for personal use only (employee use). If used for reheating food for children, obtain NSF-listed unit.

A Card Posted.

Thank you