County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: STATER BROS MARKET 23		DATE: 9/20/2013	SIGNATURE	
LOCATION: 34460 YUCAIPA BL, YUCAIPA, CA 92399			REINSPECTION DATE: 3/20/2014	PERMIT EXPIRATION: 7/31/2014
MAILING ADDRESS: PO BOX 150, SAN BERNARDINO CA 92402	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Antonio Fields	
FA #: FA0004428	PR #: PR0007970	SR #:	CO #:	PE: 1619
TIME IN: 11:16 AM	TIME OUT: 12:09 PM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: market/meat dept
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.

A

SCORE 97

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

						COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE								
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 reservice 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

						COS	MAJ	OUT
FOOD FROM APPROVED SOURCES								
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	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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LOCATION		REHS
34460 YUCAIPA BL, YUCAIPA, CA 92399		Antonio Fields

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Water damaged test strips observed the Quat sanitizer. Maintain the test strips in good repair.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed debris buildup on the fan guard in the produce walk-in freezer. Clean the fan guards.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Last inspection report observed missing from the facility. Provide a copy of the current inspection report on-site.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

Overall Inspection Comments

No summary comments have been made for this inspection.