



**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

FACILITY NAME R & R CHEVRON / SUBWAY				DATE 10/2/2013	SIGNATURE <i>[Signature]</i>
LOCATION 57266 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284				REINSPECTION DATE 10/16/2013	PERMIT EXPIRATION 10/31/2013
MAILING ADDRESS 57266 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284				REHS Dior Porter	
FA # FA0000048	PR # PR0013370	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: SUBWAY #21320
TIME IN 1:59 PM	TIME OUT 3:04 PM	CONTACT Not Captured		SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection 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 87

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			✗
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		+	✗
In	○ N/O	N/A		4	2
In	○ N/O	N/A		4	2
In	○ N/O	N/A		4	
In	○ N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	○ N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
○ In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		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	✗

SUPERVISION	OUT
24. Person in charge present and performs duties	✗
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	✗
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	✗

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	✗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	✗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Observed mayonnaise, sliced tomatoes, turkey, ham cheese and dressings holding at 48-50F inside the cold table. Discontinue holding potentially hazardous food at unapproved temperatures. Operator voluntarily disposed of the food.
	Complied on 10/2/2013	

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Missing food manager's certificate. Obtain valid certification immediately.
	Not In Compliance	

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	Compliance date not specified	Inspector Comments: Observed several flies near the cold table. Eliminate vermin using an approved method. Clean and sanitize affected areas.
	Not In Compliance	

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES

POINTS 1	Compliance date not specified	Inspector Comments: Person in charge not present at time of inspection (per employees)
	Not In Compliance	

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075)

More Information: <http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Cold table at maximum cold setting however not maintain potentially hazardous food at or below 41F. Investigate for disrepair and make necessary repairs immediately.
	Not In Compliance	

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed cluttered dry storage area containing empty boxes, unused equipment, and utensils .

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)

48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: 3 missing food worker certificates. Provide proof of valid certification using the form provided within 14 days. Failure to comply will result in \$245/hr reinspection.

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: APPROXIMATELY 1 lb tomatoes, tuna, cheese, turkey and ham. 10oz mayo, salad dressing.

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

"B" grade card posted. Do not remove or relocate or fee may be assessed and legal action taken. Operator provided documentation that the compressor of the cold table had been replaced 9-20-13. Thank you for your attempt to repair the unit. However at this time, unit shall not be used for the storage of potentially hazardous food until verified as fully functional by an Environmental Health Specialist. Employees were instructed to use the reach in cooler behind the cold table until re-inspection. Contact DEH at 800-442-2283 when unit has been repaired and is ready for re-inspection.