



**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 INDIAN EXPRESS RESTAURANT				DATE 11/14/2013	SIGNATURE
LOCATION 14466 MAIN ST STE 1, HESPERIA, CA 92345				REINSPECTION DATE 5/14/2014	PERMIT EXPIRATION 11/30/2013
MAILING ADDRESS 14466 MAIN ST STE B103, HESPERIA CA 92345				REHS John Ramos	
FA # FA0017015	PR # PR0022980	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 1:32 PM	TIME OUT 3:50 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 83

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	+	⊗		2
In		6. Adequate handwashing facilities supplied & accessib	+			⊗
TIME AND TEMPERATURE RELATIONSHIPS						
○ In	N/O	N/A			4	2
In	N/O	○ N/A			4	2
In	N/O	N/A	+	⊗		2
○ In	N/O	10. Proper cooking time & temperatures			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	+	⊗		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	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	⊗
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	⊗
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	⊗
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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 11/14/2013

Inspector Comments: Observed several employees not properly wash hands after handling dirty items and prepare or handle food. One rinsed their hands off because there was no soap, then dried on their apron because there was no paper towels. Another handled dirty dishes, rinsed their hands because there was no soap, then prepare food. Another handled dirty dishes then handled clean dishware that was then used to serve food.

Wash hands:

1. When changing tasks from handling raw meats and seafood to handling ready to eat/serve foods.
2. After using the restroom.
3. After touching unclean surfaces.
4. After handling money.
5. Before preparing food.
6. Before donning gloves and after removing gloves.
7. During food preparation as often as needed to remove any contaminants arising from food preparation.

Corrected, staff instructed on handwash requirements.

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

9. PROPER COOLING METHODS **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 11/14/2013

Inspector Comments: Observed a tray of chicken that was cooked the previous day at 48°F in the walk-in refrigerator. The center was probed at 48°F, with the edges probed at 47°F. Questioning of the person who cooked and cooled the chicken revealed that the chicken may not have been properly cooled. Probing of the coldest item in the refrigerator produced a temperature of 38°F. Properly cool foods from 135°F to 70°F in 2 hours, and from 70°F to 41°F in 4 hours, and discard tray of chicken. Corrected, VC&D tray discarded.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 11/14/2013

Inspector Comments: Observed the sanitizing cycle of the dishwash machine with no detectable amount of chlorine sanitizer present. It was also observed that the sanitizer line was not connected to the sanitizer barrel. Prior to this observation, dishware was run through the dishwash machine and immediately used to serve food and drinks. Immediately repair the dishwash machine to provide a minimum of 50 ppm chlorine sanitizer. Manually sanitize dishware in the 3 compartment sink using 100-200 ppm chlorine sanitizer until the dishwash machine is repaired. Corrected by sanitizing dishware in the 3 compartment sink.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed no soap or paper towels in the front handsink, no soap at the kitchen handsink, and no soap or paper towels in the employee restroom. Provide soap in dispensers, and refill paper towel dispensers. Corrected with 2 bars of soap and paper towels on the counter. The use of bar soap is temporary until soap is provided in dispensers within 24 hours.
	Complied on 11/14/2013	

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)

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed boxes, bags, and pots of food stored directly on the floor in the walk-in refrigerator, walk-in freezer, and dry storage. Immediately store food items a minimum of 6 inches above floor surfaces to prevent potential cross-contamination.
	Not In Compliance	

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed quaternary ammonia sanitizer in excess of 400 ppm in a sanitizer bucket. Use test strips to verify sanitizer concentration.
	Not In Compliance	

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_Enq_Spn_final_11_30_11.pdf

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: Observed heavily soiled floors under the stove and grill. Clean and maintain clean.
	Not In Compliance	

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))

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: 1 - tray chicken
	Complied on 11/14/2013	

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."



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Overall Inspection Comments

Posted "B" placard.
Provided rescore form and copy of the inspection report.

Contact John Ramos at (800) 442-2283 with any questions.
Our office has moved to 15900 Smoke Tree St. Hesperia, CA 92345.