



**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 ENCORE JR & SR HIGH SCHOOL				DATE 11/15/2013	SIGNATURE <i>John Ramos</i>
LOCATION 16955 LEMON ST, HESPERIA, CA 92345				REINSPECTION DATE 5/15/2014	PERMIT EXPIRATION 7/31/2014
MAILING ADDRESS 16955 LEMON ST, HESPERIA CA 92345				REHS John Ramos	
FA # FA0017300	PR # PR0023347	SR #	CO #	PE 1657	PROGRAM IDENTIFIER: Lunch at 12:05: 12:55.
TIME IN 10:53 AM	TIME OUT 12:21 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 90

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	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	+		⊗
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	⊗
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	⊗
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	⊗
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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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Observed a tray of hamburgers left inside a holding unit in the serving area from the previous day. A spoilage odor was present when the unit was opened for inspection and the temperature of the food items were 71°F. Discard the food items and check for leftover food items at the end of each shift. Corrected, VC&D.
	Complied on 11/15/2013	
	Violation Reference - HSC - 113967, 113976,	

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/TransFatFlyer22012.pdf>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed expired food managers certificate (ServeSafe). Renew and keep certification current.
	Not In Compliance	
	Violation Reference - HSC - 113947-113947.1	Observed employees provide the incorrect range for quaternary ammonia sanitizer. Ensure that employees are aware of the correct sanitizer range for quaternary ammonia sanitizer. Corrected by correcting the sanitizer poster provided by EcoLab. The poster incorrectly listed the range for quaternary ammonia as 150ppm to 400ppm.

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>

21. HOT AND COLD WATER AVAILABLE

POINTS 2	Compliance date not specified	Inspector Comments: Observed the handsink in the kitchen not providing an adequate supply of hot and cold water under pressure in the kitchen. Repair immediately and use the handsink in the dishwash area until repairs are completed.
	Not In Compliance	
	Violation Reference - HSC - 113953(c), 114099.2(b)	

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed a severely dented can of beans. Remove any severely dented cans of food from inventory. Corrected, VC&D.
	Not In Compliance	
	Violation Reference - HSC - 113984 (a, b, c, d, f)	

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified	Inspector Comments: Observed the sanitizer bucket in the kitchen with a Quaternary ammonia sanitizer solution between 150 ppm - 200 ppm. Maintain 200-400 ppm sanitizer solution. Corrected to 200 ppm.
	Not In Compliance	
	Violation Reference - HSC - 114135, 114185.1	

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)



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52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: 1 - gallon can of pinto beans 12-16 - spoiled hamburgers
	Complied on 11/15/2013	
Violation Reference - HSC - 113980		

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

The facility is currently using QT-40 test strips. It is strongly suggested that the quaternary ammonia sanitizer test strips be changed to read at 100 ppm increments (for example QT-10).

Posted "A" placard.

One major violation was observed.

All employees have valid Food Worker Cards.

Contact John Ramos at (800) 442-2283 with any questions.

Our office has moved to 15900 Smoke Tree St. Hesperia, CA 92345.