



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME STATER BROS MARKET 108				DATE 12/11/2013	SIGNATURE
LOCATION 646 W HOLT BL, ONTARIO, CA 91763				REINSPECTION DATE 12/12/2013	PERMIT EXPIRATION
MAILING ADDRESS 646 W HOLT BL, ONTARIO, CA 91763				REHS Sierra Clayborn	
FA # FA0005439	PR # Not Specified	SR # Not Specified	CO # CO0046538	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 9:25 AM	TIME OUT 11:28 AM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL
					RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR
					ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - PUBLIC EATING PL (0-24 SEATS)

16K999 Complaint Inspection

Compliance Date: Not Specified **Inspector Comments:** Complaint received by EHS stated that the deli had plumbing issues and was flooded.
Not In Compliance
Violation Reference - HSC

Violation Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

Initially, observed no flooding at time of inspection, though signs of standing water and food debris evident in deli department floor sinks. Observed no food debris or waste water on floors in either deli department nor in bakery area. After running a 3 compartment sink in the deli and partially emptying a single compartment of 2 compartment sink in bakery, observed all 6 floor sinks in bakery and deli with rising grey wastewater. Over a 20 minute period, hand washing was tested twice by inspector, 5 minutes apart, observing grey wastewater rising in all drains, draining only approximately 0.25-0.5 inches during that time, concluding that there is insufficient drainage to even support proper hand washing.

During the hand washing tests, observed employees washing hands for less than the minimum time requirement in an effort to use as little water as possible. Observed a sign hanging in bakery area stating "Use as little water as possible the drains are still backed up. Don't wash pans! Don't wash floors; use mop bucket from janitors room and empty the water in janitors drains."

Observed employees bailing water from clogged hand sink in deli area with towels into rolling mop bucket. Observed employees place a dish in clogged hand sink to prevent any more water from going into drain, though still allowing them to wash hands at the sink.

Management stated that issue began the evening of 12-9-13 with slow drainage at floor sinks, to which at roter service was called.

Diagnosis from roter service detected break in drainage pipe line.

Minute Men Plumbing Service was called to perform repairs on pipes, which began the morning of 12-11-13 and was scheduled to finish at 11pm, though repairs had been expedited to as soon as possible.

Food service continued throughout flooding in deli department prior to complaint inspection. Dishes and utensils being taken to other service departments to be washed.

FOOD SERVICE IS PROHIBITED in the event of a wastewater or sewage back up that has leaked onto the floors of food preparation areas due to the transfer of aerated bacteria from the improperly disposed wastewater.

ALL FOOD SERVICE THAT REQUIRES HAND WASHING HAS BEEN SUSPENDED due to inadequate drainage of wastewater UNTIL PLUMBING IS REPAIRED.

Food has been allowed to be prepackaged and set into cold/hot holding displays in deli department.

Cakes and other baked goods will be set to prepackaged. All cake decorating in area has been moved into produce area, which contains a single compartment prep sink, which will be used as a hand washing sink, set with pump soap and paper towels.

INSPECTOR WILL RETURN TO REINSPECT FOR REOPENING UPON REQUEST.

Photo Attachments:
No Photo Attachments