



**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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>SUPERIOR GROCERS</b>					DATE 1/17/2014	SIGNATURE <i>Patrick Baccari</i>	
LOCATION 1108 W SECOND ST, SAN BERNARDINO, CA 92408					REINSPECTION DATE 7/17/2014	PERMIT EXPIRATION 6/30/2014	
MAILING ADDRESS 15510 CARMENITA RD, SANTA FE SPRINGS CA 90670					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Patrick Baccari</b>		
FA # FA0016279	PR # PR0021674	SR #	CO #	PE 1619	PROGRAM IDENTIFIER: <b>Market/Meat</b> SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required		
TIME IN 1:46 PM	TIME OUT 3:15 PM	CONTACT Not Captured					

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 93**

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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop		4		2
		6. Adequate handwashing facilities supplied & accessib				<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS						
		7. Proper hot and cold holding temperatures			<span style="color: red;">⊗</span>	2
<span style="color: green;">In</span>	N/O	8. Time as a public health control; procedures & record		4		2
<span style="color: green;">In</span>	N/O	9. Proper cooling methods		4		2
<span style="color: green;">In</span>	N/O	10. Proper cooking time & temperatures		4		
<span style="color: green;">In</span>	N/O	11. Proper reheating procedures for hot holding		4		
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	N/O	12. Returned and reserve of food				2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated		4		2
<span style="color: green;">In</span>	N/O	14. Food contact surfaces: clean and sanitized		4		2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source			4	
<span style="color: green;">In</span>	N/O	16. Compliance with shell stock tags, condition, display		<span style="color: blue;">N/A</span>		2
<span style="color: green;">In</span>	N/O	17. Compliance with Gulf Oyster Regulations		<span style="color: blue;">N/A</span>		2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">In</span>		18. Compliance with variance, specialized process, and HACCP Plan		<span style="color: blue;">N/A</span>		2
CONSUMER ADVISORY						
<span style="color: green;">In</span>	N/O	19. Consumer advisory provided for raw or undercooked foods		<span style="color: blue;">N/A</span>		2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">In</span>		20. Licensed health care facilities/public and private schools; prohibited foods not offered		<span style="color: blue;">N/A</span>	4	
WATER/HOT WATER						
<span style="color: green;">In</span>		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed			4	2
VERMIN						
<span style="color: green;">In</span>		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	<span style="color: red;">⊗</span>
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	



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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>SUPERIOR GROCERS</b>	DATE 1/17/2014	SIGNATURE 
LOCATION 1108 W SECOND ST, SAN BERNARDINO, CA 92408		REHS Patrick Baccari

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

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Cottage cheese was observed in over expanded packages at 68°F. Discard temperature abused products. Vacuum sealed ham was observed spoiling.
	Not In Compliance	

**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](http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Soap dispenser was observed missing at hand wash sink in meat department. Provide a soap dispenser.
	Not In Compliance	

**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Light was observed missing in walk in freezer. Replace missing light.
	Not In Compliance	

**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)

**Overall Inspection Comments**

No summary comments have been made for this inspection.