



**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>SUPER 8 MOTEL</b>				DATE <b>1/16/2014</b>	SIGNATURE	
LOCATION <b>225 E HOSPITALITY LN, SAN BERNARDINO, CA 92408</b>				REINSPECTION DATE <b>7/16/2014</b>	PERMIT EXPIRATION <b>6/30/2014</b>	
MAILING ADDRESS <b>225 E HOSPITALITY LN, SAN BERNARDINO CA 92408</b>				REHS <b>Yong Aday</b>		
FA # <b>FA0008843</b>	PR # <b>PR0035621</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>9:58 AM</b>	TIME OUT <b>10:41 AM</b>	CONTACT <b>Not Captured</b>			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 96**

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance  
+ COS = Corrected on-site
- N/O = Not observed  
⊗ MAJ = Major violation
- N/A = Not applicable  
⊗ 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>	<span style="color: blue;">N/O</span>	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
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">In</span>	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	8. Time as a public health control; procedures & record			4 2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A	9. Proper cooling methods			4 2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	10. Proper cooking time & temperatures			4
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A	11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A	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	N/A	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	<span style="color: blue;">N/A</span>	16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>	20. Licensed health care facilities/public and private schools; prohibited foods not offered			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	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	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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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

**⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 1/16/2014

**Inspector Comments:** Observed a few cups of yogurt probed at around 63F in a refrigerator. Observed orange juice probed at 51.5F in the juice dispenser. The yogurt was left out on ice bath during breakfast time, and the juice had been held in the dispenser for overnight. VC&D as correction (See #52.)

Obtain service for the juice dispenser as needed. Discontinue using it until it is able to hold juice at or below 41F.

**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)

**52. VC & D**

**POINTS**  
**0**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Discarded four small cups of yogurt and less than one gallon of orange juice due to violation #7.

**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**

No summary comments have been made for this inspection.