County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: STATER BROS MARKET 23		DATE: 1/27/2014	SIGNATURE:	
LOCATION: 34460 YUCAIPA BL, YUCAIPA, CA 92399			REINSPECTION DATE: 7/27/2014	PERMIT EXPIRATION: 7/31/2014
MAILING ADDRESS: PO BOX 150, SAN BERNARDINO CA 92402	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Antonio Fields	
FA #: FA0004428	PR #: PR0007970	SR #:	CO #:	PE: 1619
TIME IN: 10:49 AM	TIME OUT: 11:36 AM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: market/meat dept
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.

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SCORE 99

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

						COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE								
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		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 reservice of food			2
In					13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A			14. Food contact surfaces: clean and sanitized		4	2

						COS	MAJ	OUT
FOOD FROM APPROVED SOURCES								
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	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	⊘
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	
53. Impoundment	
54. Permit Suspension	

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34460 YUCAIPA BL, YUCAIPA, CA 92399		Antonio Fields

27. FOOD SEPARATED AND PROTECTED

POINTS	
1	**Compliance date not specified** **Not In Compliance**

Inspector Comments: Can of sauerkraut observed dented along the seam. Maintain cans in good condition.

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.

Overall Inspection Comments

"A" placard posted.