



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

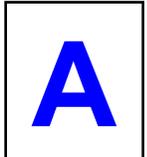
(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME JJ SUPER PENNY MART					DATE 1/29/2014	SIGNATURE 	
LOCATION 2060 E HIGHLAND AV, SAN BERNARDINO, CA 92404					REINSPECTION DATE 7/29/2014	PERMIT EXPIRATION 1/31/2014	
MAILING ADDRESS 14296 CARYN CR, FONTANA CA 92336					REHS Sierra Clayborn		
FA # FA0009587	PR # PR0002403	SR #	CO #	PE 1611	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine		
TIME IN 10:11 AM	TIME OUT 12:16 PM	CONTACT Nasser Milbis			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				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 reserve of food			2
In			13. Food in good condition, safe and unadulterated		4	⊗
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	+	⊗	
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	⊗
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	⊗
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	⊗

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

FACILITY NAME JJ SUPER PENNY MART	DATE 1/29/2014	SIGNATURE
LOCATION 2060 E HIGHLAND AV, SAN BERNARDINO, CA 92404	REHS Sierra Clayborn	

15. FOOD OBTAINED FROM APPROVED SOURCE **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: Observed large unlabeled bags of white crystalline substance for sale on shelf near prepackaged sugar. Employee stated that it was sugar from a large bulk bag. Observed no labels or packaging for bulk sugar on site. FACILITY IS NOT PERMITTED TO HANDLE OPEN FOOD. All food for sale in a food facility must be from an approved source in the original packaging. REPACKAGING IS NOT ALLOWED, unless specified by permit type and only with proper labeling on new packaging. Corrected on site: Bags were removed from sales aisle.
	Complied on 1/29/2014	

Violation Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

POINTS 2	Compliance date not specified	Inspector Comments: Observed meal moth cocoons and weavils infesting bulgar wheat and dry macaroni in sales aisles. INVESTIGATE area where insects were identified. REMOVE any food with signs of infestation, including but not limited to moths, cocoons, webbing, larvae, etc. DISCARD or EXCHANGE contaminated product. CLEAN & SANITIZE affected area BEFORE placing any new product on shelf. Corrected: Pasta and bulgar wheat were removed to be discarded. See VC&D.
	Not In Compliance	

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/TransFatFiver22012.pdf>

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified	Inspector Comments: Observed several items of frozen food in display freezer that had visible signs of thawing and refreezing, excessive crystallization inside of packaging. Monitor temperatures in walk-in freezer display with thermometer. Ensure that equipment is functioning properly to keep all frozen food frozen.
	Not In Compliance	

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Proper_Defrosting_Eng_Spn_11_29_11.pdf

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed several severely dented canned goods on shelves in sales area. Monitor condition of canned goods. Ensure that all canned foods are wholesome for human consumption. If any cans are severely dented, remove from sales area and discard OR return to distributor for credit.
	Not In Compliance	

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.



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 JJ SUPER PENNY MART	DATE 1/29/2014	SIGNATURE
LOCATION 2060 E HIGHLAND AV, SAN BERNARDINO, CA 92404	REHS Sierra Clayborn	

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: Observed several displays of food (jars of pickles, cans of soup, boxes of yogurt in walk-in cooler, all frozen food on floor and under shelves in walk-in freezer) stored directly on floor in throughout the store. Ensure that all food is stored at least 6 inches above the floor at all times.
	Not In Compliance	

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: Observed employee personal food and drink stored on top of other prepackaged food in walk-in cooler. DESIGNATE a specific area, or container, for all employee personal food and items that is away from food preparation, handling and storage areas.
	Not In Compliance	

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

49. PERMITS AVAILABLE

POINTS 0	Comply by 1/30/2014	Inspector Comments: Observed large bags of bulk bulgur wheat and dry garbanzo beans opened with scoops for individual service per customer. Employee stated that it is distributed to customers by weight. FACILITY IS NOT PERMITTED TO HANDLE OPEN FOOD. DISCONTINUE individual service of bulk food. OPERATING OUTSIDE OF SCOPE OF PERMIT WILL CAUSE PERMIT TO BE REVOKED. IF facility would like to change their permit type to be able to handle open food, call 1800-442-2283 for more information.
	Not In Compliance	

Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)



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 JJ SUPER PENNY MART	DATE 1/29/2014	SIGNATURE
LOCATION 2060 E HIGHLAND AV, SAN BERNARDINO, CA 92404		REHS Sierra Clayborn

52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: The following was voluntarily discarded:

- Approximately 20 1lb bags of sugar from unapproved source
- 2 Libby's Pumpkin 29oz
- 1 Great Choice Apricot Halves 29oz
- 2 Ozsari Bulgar and Bakliyat 1000g
- 1 Campbell's Cream of Mushroom 10.75oz
- 2 Campbell's Cream of Onion 10.75oz
- 1 Campbell's Spaghettios Meatball 14.75oz
- 1 Classic Sysco Garbanzo Beans 108 oz
- 1 Casa Cardenas Sweet Corn 14.5oz
- 1 Cortas Foul Medammas 14oz
- 1 Del Monte French Cut Green Beans 14.5oz
- 1 La Moderna Macaroni 7oz

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

Placed "A" grade placard at facility.

DISCONTINUE OPEN FOOD HANDLING OR HEALTH PERMIT MAY BE REVOKED.

To change permit type to allow food handling, please call 1-800-442-2283.

* Replace/Repair light in walk-in Freezer display and thermometer for walk-in cooler and freezer.

Monitor meal moth infestation, clean and sanitize all affected areas thoroughly.