



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME MUSICA LATINA Y PARTY SUPPLY				DATE 1/30/2014	SIGNATURE <i>GASPARDO</i>
LOCATION 11585 CEDAR AV, BLOOMINGTON, CA 92316				REINSPECTION DATE 6/30/2014	PERMIT EXPIRATION 2/28/2014
MAILING ADDRESS 11585 CEDAR AV, BLOOMINGTON, CA 92316				REHS Amanda Gaspard	
<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT					
FA # FA0012480	PR # PR0016362	SR # Not Specified	CO # Not Specified	PE 1610	PROGRAM IDENTIFIER: None
TIME IN 12:26 PM	TIME OUT 12:49 PM	CONTACT Not Captured			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION
					RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED
					ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - FOOD HANDLING PL (0-499 SQFT)

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: During routine inspection on 1-27-14, observed that when initially trying to turn on the water at the handwashing sink, no water came out of either faucet. (Note: mop sink is also in the employee restroom, and no water came out of either faucet at the mop sink.) Operator stated that there is a leak or other type of problem with the sinks, so he turns the water off in between uses. After operator turned the water back on, temp'd water at 117F at the mop sink, and water at handwashing sink over 100F.

Facility was told to take the necessary steps to fix leak/water problem at the handwashing sink and mop sink immediately. Facility was told to ensure not to turn off water at the sinks, so that they can be readily used. Facility was told to ensure that warm water (100F and above) can be provided at the handwashing sink at all times.

Facility was given 48 hours to fix the above-mentioned problems.

During reinspection on 1-30-14, observed that sinks had been fixed; observed that sinks were not leaking. Observed water at handwashing sink at 127F. Observed water at mop sink at 126F. (Cold water faucets were also functional each sink.)

Facility is now in compliance. No further action in this area is required.

During routine inspection on 1-27-14, observed multiple cold holding violations in two reach-in refrigerators (for customer service). During reinspection on 1-30-14, observed thermometers in both units at 33F. Observed that potentially hazardous food items were holding at 41F and below.

Facility is now in compliance. No further action in this area is required.

Violation Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

Facility is now in compliance. No further action in this area is required.

Photo Attachments:
No Photo Attachments