



**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 WIENERSCHNITZEL 801 | | | | DATE 2/6/2014 | SIGNATURE |
| LOCATION 2565 E HIGHLAND AV, SAN BERNARDINO, CA 92346 | | | | REINSPECTION DATE 8/06/2014 | PERMIT EXPIRATION 7/31/2014 |
| MAILING ADDRESS 7472 FLINTLOCK CT, HIGHLAND CA 92346 | | | | REHS Sierra Clayborn | |
| FA # FA0021061 | PR # PR0028261 | SR # | CO # | PE 1620 | PROGRAM IDENTIFIER: None |
| TIME IN 11:39 AM | TIME OUT 1:20 PM | CONTACT Gina Duran | | 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 92

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 |
|--------------------------------------|-----|--|---|-----|-----|---|
| <input checked="" type="radio"/> In | N/O | 1. Demonstration of knowledge; food safety certification | | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | | | |
| <input checked="" type="radio"/> In | | 2. Communicable disease; reporting, restrictions & excl | | | 4 | |
| <input checked="" type="radio"/> In | N/O | 3. No discharge from eyes, nose, and mouth | | | | 2 |
| <input checked="" type="radio"/> 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 | | <input checked="" type="checkbox"/> OUT |
| In | | 6. Adequate handwashing facilities supplied & accessib | | | | <input checked="" type="checkbox"/> OUT |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | <input checked="" type="checkbox"/> OUT |
| In | N/O | N/A | 8. Time as a public health control; procedures & record | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | N/A | 9. Proper cooling methods | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | N/A | 10. Proper cooking time & temperatures | | 4 | |
| <input checked="" type="radio"/> In | N/O | N/A | 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | | |
| <input checked="" type="radio"/> In | N/O | N/A | 12. Returned and reserve of food | | | 2 |
| <input checked="" type="radio"/> In | | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| <input checked="" type="radio"/> In | N/O | N/A | 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

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

| 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 | <input checked="" type="checkbox"/> OUT |
| 53. Impoundment | |
| 54. Permit Suspension | |



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed employee move from cooking to take a sip of a personal drink, stored on top of ice machine, to remove the cup from that area, then come directly back to food serving to place chili in a to-go cup, while wearing gloves.

DISCONTINUE PRACTICE.

Ensure that all employees are properly washing hands and wearing gloves when appropriate, such as after restroom use, before food preparation/handling, when changing tasks or touching anything that could contaminate hands.

Hands must be washed in between changing pairs of gloves.

Corrected:

Employee washed hands and changed gloves.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed soft serve brushes, abrasive cleaning scrubbers and plastic cups stored at front hand sink.

Ensure that hand washing facilities are accessible, maintained clean and fully stocked with supplies in their appropriate dispensers at all times.

The hand sink is only for washing hands, no other supplies or utensils that do not involve hand washing should be stored there.

Corrected on site:

All above items were removed from the area.

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed sliced swiss cheese at 56 F and sliced cheddar cheese at 48 F in cold-prep table. Observed cup lids placed beneath stacks of cheese to prevent cheese from touching metal container in cold prep table.

Ensure that all potentially hazardous food is kept at 41 F or below for cold holding.

Recommended to discontinue use of the lids, instead use a plastic wrap or place food directly in metal containers.

Corrected on site:

Approximately 1/4lb of sliced swiss cheese was discarded. See VC&D.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf



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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

| | | |
|---------------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Observed non-commercial standing refrigerator in use a prep refrigerator at food facility. Non-commercial equipment is prohibited in commercial food facilities. When the non-commercial refrigerator is beyond repair, replace unit with commercial refrigeration. Observed a moist, mold-like debris build up on the the ice machine deflector. RECOMMENDED to wipe down with sanitizer towel on a weekly basis. |
|---------------------------|---|--|

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

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

| | | |
|---------------------------|---|---|
| POINTS 1 | Compliance date not specified Not In Compliance | Inspector Comments: Observed personal drinks stored both on top of ice machine and on top of soap dispenser at rear hand sink. DESIGNATE a specific area, or container, for all employee personal food and items that is away from food preparation, handling and storage areas. |
|---------------------------|---|---|

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)

52. VC & D

| | | |
|---------------------------|---|---|
| POINTS 0 | Compliance date not specified Not In Compliance | Inspector Comments: The following was voluntarily discarded: Approximately 1/4lb of sliced swiss cheese |
|---------------------------|---|---|

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.

Provided information on AB1252 No Bare Hand Contact to Ready to Eat Food bill.