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: WINCO FOODS 33		DATE: 2/18/2014	SIGNATURE	
LOCATION: 14338 FOOTHILL BL, FONTANA, CA 92335			REINSPECTION DATE: 8/18/2014	PERMIT EXPIRATION: 2/28/2014
MAILING ADDRESS: 650 N ARMSTRONG PL, BOISE ID 83704	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Chris Nwadike	
FA #: FA0015216	PR #: PR0020155	SR #:	CO #:	PE: 1619
TIME IN: 4:32 PM	TIME OUT: 5:03 PM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: Store
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.

A

SCORE 98

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	**FOOD FROM APPROVED SOURCES**					COS	MAJ	OUT
In	N/O			**1.** Demonstration of knowledge; food safety certification			2	In				**15.** Food obtained from approved source		4	
EMPLOYEE HEALTH & HYGIENIC PRACTICES								In	N/O	N/A		**16.** Compliance with shell stock tags, condition, display			2
In				**2.** Communicable disease; reporting, restrictions & excl		4		In	N/O	N/A		**17.** Compliance with Gulf Oyster Regulations			2
In	N/O			**3.** No discharge from eyes, nose, and mouth			2	**CONFORMANCE WITH APPROVED PROCEDURES**							
In	N/O			**4.** Proper eating, tasting, drinking or tobacco use			2	In		N/A		**18.** Compliance with variance, specialized process, and HACCP Plan			2
PREVENTING CONTAMINATION BY HANDS								**CONSUMER ADVISORY**							
In	N/O			**5.** Hands clean and properly washed; gloves used prop		4	2	In	N/O	N/A		**19.** Consumer advisory provided for raw or undercooked foods			2
In				**6.** Adequate handwashing facilities supplied & accessib			2	**HIGHLY SUSCEPTIBLE POPULATIONS**							
TIME AND TEMPERATURE RELATIONSHIPS								In		N/A		**20.** Licensed health care facilities/public and private schools; prohibited foods not offered		4	
In	N/O	N/A		**7.** Proper hot and cold holding temperatures		4	2	**WATER/HOT WATER**							
In	N/O	N/A		**8.** Time as a public health control; procedures & record		4	2	In				**21.** Hot and cold water available		4	2
In	N/O	N/A		**9.** Proper cooling methods		4	2	**LIQUID WASTE DISPOSAL**							
In	N/O	N/A		**10.** Proper cooking time & temperatures		4		In				**22.** Sewage and wastewater properly disposed		4	2
In	N/O	N/A		**11.** Proper reheating procedures for hot holding		4		**VERMIN**							
PROTECTION FROM CONTAMINATION								In				**23.** No rodents, insects, birds, or animals		4	2
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								

SUPERVISION	OUT	**EQUIPMENT/UTENSILS/LINENS**	OUT	**PERMANENT FOOD FACILITIES**	OUT
24. Person in charge present and performs duties	1	**33.** Nonfood contact surfaces clean	1	**45.** Floor, walls, ceilings: built, maintained, and clean	1
PERSONAL CLEANLINESS		**34.** Warewashing facilities: installed, maintained, used	1	**46.** No unapproved private homes/living or sleeping qu	1
25. Personal cleanliness and hair restraints	1	**35.** Equipment/Utensils approved; installed; clean; good repa	1	**SIGNS REQUIREMENTS**	
GENERAL FOOD SAFETY REQUIREMENTS		**36.** Equipment, utensils and linens: storage and use	1	**47.** Signs posted; last inspection report available	1
26. Approved thawing methods used, frozen food	1	**37.** Vending machines	1	**48.** Food worker cards	2
27. Food separated and protected	1	**38.** Adequate ventilation and lighting; designated area	1	**COMPLIANCE & ENFORCEMENT**	
28. Washing fruits and vegetables	1	**39.** Thermometers provided and accurate	1	**49.** Permits Available	
29. Toxic substances properly identified, stored, use	1	**40.** Wiping cloths: properly used and stored	1	**50.** Restrooms Required	
FOOD STORAGE/DISPLAY/SERVICE		**PHYSICAL FACILITIES**		**51.** Plan Review	
30. Food storage; food storage containers identified	1	**41.** Plumbing: proper backflow devices	1	**52.** VC&D	
31. Consumer self-service	1	**42.** Garbage and refuse properly disposed; facilities m	1	**53.** Impoundment	
32. Food properly labeled & honestly presented	1	**43.** Toilet facilities: properly constructed, supplied, clea	1	**54.** Permit Suspension	
		44. Premises; personal/cleaning items; vermin-proofin	1		

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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed dust buildup on store shelves.
Provide thorough and regular cleaning.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed no thermometers in milk and egg display refrigerators.
Ensure that all food display refrigerators have functioning thermometers.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

Overall Inspection Comments

No summary comments have been made for this inspection.