



**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](http://www.sbcounty.gov/dph/dehs)

FACILITY NAME <b>MARY STEWART'S SOUTHERN SOUL FOOD</b>				DATE <b>3/7/2014</b>	SIGNATURE 
LOCATION <b>215 E VALLEY BL, RIALTO, CA 92376</b>				REINSPECTION DATE <b>8/07/2014</b>	PERMIT EXPIRATION <b>12/31/2014</b>
MAILING ADDRESS <b>215 E VALLEY BL, RIALTO CA 92377</b>				REHS <b>Amanda Gaspard</b>	
FA # <b>FA0009244</b>	PR # <b>PR0002818</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: <b>closed Mon. and Tues.</b>
TIME IN <b>10:07 AM</b>	TIME OUT <b>10:59 AM</b>	CONTACT <b>Not Captured</b>		SERVICE: <b>033 - Re-score Grade Inspection</b>	
				RESULT: <b>03 - Corrective Action / No Follow up Required</b>	
				ACTION: <b>01 - No Further Action Required</b>	

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 95**

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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">In</span>	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	<span style="color: red;">⊗</span>
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">In</span>	N/O	N/A		4	2
In	N/O	<span style="color: blue;">N/A</span>		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2
<span style="color: green;">In</span>	N/O	N/A		4	
<span style="color: green;">In</span>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">N/O</span>	N/A			2
<span style="color: green;">In</span>		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">In</span>	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">In</span>		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">N/A</span>			2
In	N/O	<span style="color: blue;">N/A</span>			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">N/A</span>			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">N/A</span>			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">N/A</span>		4	
WATER/HOT WATER					
<span style="color: green;">In</span>		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">In</span>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<span style="color: green;">In</span>		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	<span style="color: red;">⊗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed that the cold water faucet at the handwashing sink in the kitchen area only produced hot water. Water comes from the cold water faucet, but was temp'ed at 116F. Handwashing sink has a mixing valve, but because cold water faucet is not functioning properly, it cannot mix cold water with hot water. Temp'ed water at handwashing sink at 130F from the hot water faucet, and at 116F from the cold water faucet.

Immediately repair broken cold water faucet at handwashing sink, so that proper handwashing can occur.

Ensure that cold water can mix with hot water at the handwashing sink. (Note: it is a violation when a handwashing sink which does not mix water exceeds 108F.) Water at a handwashing sink must be at least 100F. If a handwashing sink does mix hot and cold water, there is no upper limit for temperature; but water must be available at at least 100F from the hot water faucet.

Immediately repair sink, so that sink meets hot and cold water temperature requirements.

(Note: during routine inspection on 2-13-14, cold water faucet was also not functioning. During re-inspection on 2-19-14, observed that the cold water faucet (at the handwashing sink in the kitchen) was functioning, and cold water was able to mix with hot water. During re-grade inspection on 3-7-14, observed that the cold water faucet was once again not functioning. Investigate problem/issue with this cold water faucet, and provide repairs/replace as needed.)

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed open, uncovered container of salt stored on a shelf in the kitchen area.

Ensure to maintain all containers of food covered to prevent contamination.

**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.

**29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed unlabeled bottle of chemical (degreaser) stored on a shelf in the warewashing area.

Ensure to label all bottles/containers of chemicals with the common name.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed no toilet paper in the dispenser in the employee restroom (toilet paper was stored on top of the tank). Observed that toilet paper dispenser was broken in employee restroom.

Repair/replace toilet paper dispenser in employee restroom. Provide toilet paper in dispensers at all times.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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**Overall Inspection Comments**

"A" grade card posted.