



**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 D & D FIESTA LIQUOR INC				DATE 3/19/2014	SIGNATURE
LOCATION 2238 E HIGHLAND AV, SAN BERNARDINO, CA 92404				REINSPECTION DATE 3/21/2014	PERMIT EXPIRATION 10/31/2014
MAILING ADDRESS 2238 E HIGHLAND AV, SAN BERNARDINO, CA 92404				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Sierra Clayborn	
FA # FA0010149	PR # PR0011971	SR #	CO #	PE 1611	PROGRAM IDENTIFIER: None
TIME IN 2:20 PM	TIME OUT 3:40 PM	CONTACT Sameer Alkhouri			SERVICE: 001 - Inspection - Routine
					RESULT: 05 - Corrective Action / Follow up Required
					ACTION: 03 - Reinspection 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
- 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		4	2
In	N/O	○ N/A		4	2
In	N/O	○ N/A		4	2
In	N/O	○ N/A		4	
In	N/O	○ N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated	+	⊘	2
○ In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	○ N/A			2
In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		○ N/A			2
CONSUMER ADVISORY					
In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		○ N/A		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	⊘

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	⊘
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	⊘
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
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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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 3/19/2014

Inspector Comments: Observed mold-like growth and grime on deflector of ice machine in contact with ice. Observed excessive mouse droppings in container of beef noodles on shelf in sales area as well as mouse droppings and a yellow residue beneath multiple racks of chips on shelf in sales area.

Ensure that all food is protected and safe for human consumption.

ELIMINATE VERMIN PRESENCE FROM FACILITY.
 Clean and sanitize all affected areas THOROUGHLY with bleach.
 Inspector will return in 2 days to confirm compliance for a vermin free facility.

Corrected:
 Approximately 50-70lbs of ice and 5 Noodle Bowl Beef flavored noodles were discarded. See VC&D.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed mouse droppings on floors in corners and on floor in rear dry storage area.

ELIMINATE VERMIN PRESENCE FROM FACILITY.
 Clean and sanitize all affected areas THOROUGHLY with bleach.

Inspector will return in 2 days to confirm compliance for a vermin free facility.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no test strips available for sanitation of ice scoop.

Ice scoop must be washed, rinsed and sanitized on a daily basis.
 Sanitizer must be approved, bleach or quaternary ammonia.
 Chlorine must be maintained at 100-200ppm, checked by proper test strips.
 Quaternary ammonium must be maintained at 200-300ppm, checked by proper test strips.
 Provide test strips immediately- available at Restaurant supply store.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf



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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed 2 compartment sink faucet with large leak/crack, causing water to spray everywhere when faucet is turned on.
 REPAIR ASAP.

Observed excessive debris on grate covering floor sink. CLEAN IMMEDIATELY.

Observed no air gap between drainage pipes leading from 2 compartment sink and from ice machine.
 Provide an air gap of at least 1 inch to prevent any potential back flow issues.

Observed plastic bottle with plastic hose draining into a bucket in walk-in cooler from refrigerator fans.
 PROVIDE PROPER DRAINAGE FROM REFRIGERATION CONDENSATION.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: The following was voluntarily discarded:

Approximately 50-70lbs of ice
 5 Noodle Bowl Beef flavored noodles

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.

NOTE:
 ELIMINATE VERMIN PRESENCE FROM FACILITY.
 Clean and sanitize all affected areas THOROUGHLY with bleach.

Inspector will return in 2 days to confirm compliance for a vermin free facility.

DRAIN ICE MACHINE AND CLEAN IMMEDIATELY prior to bagging any new ice.