



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

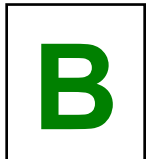
**(800) 442-2283**

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

FACILITY NAME <b>YUCAIPA MARKET</b>				DATE <b>3/28/2014</b>	SIGNATURE	
LOCATION <b>13444 CALIFORNIA ST, YUCAIPA, CA 92399</b>				REINSPECTION DATE <b>4/11/2014</b>	PERMIT EXPIRATION <b>1/31/2014</b>	
MAILING ADDRESS <b>13444 CALIFORNIA ST, YUCAIPA CA 92399</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Robert Adams</b>		
FA # <b>FA0012082</b>	PR # <b>PR0000373</b>	SR #	CO #	PE <b>1620</b>	PROGRAM IDENTIFIER: <b>Public Eating Place-Kitchen</b> SERVICE: <b>001 - Inspection - Routine</b> RESULT: <b>05 - Corrective Action / Follow up Required</b> ACTION: <b>03 - Reinspection Required</b>	
TIME IN <b>4:24 PM</b>	TIME OUT <b>5:58 PM</b>	CONTACT <b>Not Captured</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 80**

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			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In			2. Communicable disease; reporting, restrictions & excl		4	
<span style="color: green;">○</span> In	N/O		3. No discharge from eyes, nose, and mouth			2
In	N/O		4. Proper eating, tasting, drinking or tobacco use			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
PREVENTING CONTAMINATION BY HANDS						
In	N/O		5. Hands clean and properly washed; gloves used prop	<span style="color: green;">+</span>		<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
In			6. Adequate handwashing facilities supplied & accessib			<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: green;">+</span>		<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">○</span> In	N/O	N/A	9. Proper cooling methods		4	2
<span style="color: green;">○</span> In	N/O	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">○</span> In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reserve of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">○</span> In			15. Food obtained from approved source		4	
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<span style="color: green;">○</span> In			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<span style="color: green;">○</span> In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<span style="color: green;">○</span> 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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
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	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	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	<span style="border: 1px solid red; border-radius: 50%; padding: 2px;">✗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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>YUCAIPA MARKET</b>	DATE 3/28/2014	SIGNATURE
LOCATION 13444 CALIFORNIA ST, YUCAIPA, CA 92399	REHS Robert Adams	

**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 3/28/2014

**Inspector Comments:** Observed employee use hand sanitizer then handle tortilla chips with his bare hands without washing his hands.

Ensure employees properly wash their hands with warm water and soap in any of the following situations:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled EQUIPMENT or UTENSILS.
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.
- (9) Before donning gloves for working with FOOD.
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.
- (11) After engaging in other activities that contaminate the hands.

During this inspection, employees were asked to wash their hands and did so immediately.

**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)

**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 3/28/2014

**Inspector Comments:** Observed rice at 82F and carnitas at 118F. The carnitas was cooked 30 minutes prior so it was reheated to 165F then placed in the steam table for hot holding. The rice was discarded voluntarily by the employee. See item #52. Ensure potentially hazardous foods are held at or below 41F or at above 135F.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Employee unfamiliar with proper contact time for sanitizing utensils. Employee stated he just dips the utensil in the sanitizer and removes to air dry. Employees also unfamiliar with the time frames and temperatures needed for proper cooling.

Ensure all utensils are left in sanitizer for at least 30 seconds. Potentially hazardous foods must be rapidly cooled from 135F to 70 within no more than 2 hours and from 70F to 41F or below in no more than an additional 4 hours.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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>YUCAIPA MARKET</b>	DATE <b>3/28/2014</b>	SIGNATURE
LOCATION <b>13444 CALIFORNIA ST, YUCAIPA, CA 92399</b>	REHS <b>Robert Adams</b>	

**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed uncovered personal drinks in the preparation area of the food facility. Ensure all personal food and drinks remain outside of the food preparation area and away from food contact surfaces.
	Not In Compliance	

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b>
	Not In Compliance	

**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)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed raw meat above hamburger buns in the reach in freezer. Ensure all raw meats and raw shelled eggs are stored below all ready to eat foods.
	Not In Compliance	

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed cleaning chemicals in a spray bottle with no label. Ensure all chemicals are properly labeled with the common name of the product.
	Not In Compliance	

**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.

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed sanitizer bucket with greater than 200ppm chlorine. Ensure test strips are used to determine proper sanitizer levels. Ensure sanitizer levels are maintained between 100ppm and 200ppm (chlorine) or between 200ppm and 300ppm (quaternary ammonia).
	Not In Compliance	

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)



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>YUCAIPA MARKET</b>	DATE 3/28/2014	SIGNATURE
LOCATION 13444 CALIFORNIA ST, YUCAIPA, CA 92399		REHS Robert Adams

**46. NO UNAPPROVED PRIVATE HOMES / LIVING OR SLEEPING QUARTERS**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed letter grade laying against a window facing inward where it was not prominent. Ensure letter grade remains in the windows visible to customers.
	Not In Compliance	

**Violation Description:** No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 1 missing food workers card. Ensure all food workers have a valid San Bernardino County food workers card. Food worker's card form left with person in charge. This form must be filled out with the birth date , valid San Bernardino County food workers card number, and faxed to (909) 387-4272 prior to 14 days from the date of this inspection. If not received there will be a charged inspection at the cost of \$245.00 per hour to follow up on the missing card.
	Not In Compliance	

**Violation Description:** This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

Observed flexible drainage line extending across a walk way and extending inside of a floor sink. Ensure all drainage lines end at least 1 inch above the floor sink . Provide proper air gap.

Employees stated that the facility may under go a menu change. Ensure prior to moving, removing, or installing any new equipment or changing menu, obtain approvals from EHS plan check. (800)442-2283.

Contact Plan Check regarding the cold table for salsa and the equipment under the hood that does not have fire protection systems. (800)442-2283.

"B" Grade card posted.

DO NOT REMOVE, RELOCATE, HIDE OR ALTER LETTER GRADE. Non-compliance may result in charged reinspection at \$245 per hour with a 30 minute minimum and/or other legal action.

Rescore form and help brochure left at facility.

Report printed out and left at facility.