



**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<br><b>DC APPLE VALLEY CINEMA</b>           |                     |                         |      |            | DATE<br>4/14/2014   | SIGNATURE<br>                   |  |
| LOCATION<br>22311 BEAR VALLEY RD, APPLE VALLEY, CA 92308 |                     |                         |      |            | REINSPECTION DATE<br>10/14/2014   | PERMIT EXPIRATION<br>12/31/2014 |  |
| MAILING ADDRESS<br>250 E BROAD ST, WESTFIELD NJ 07090    |                     |                         |      |            | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT<br>REHS<br><b>Jessica Ballesteros</b>  |                                 |  |
| FA #<br>FA0016062  | PR #<br>PR0021365   | SR #                    | CO # | PE<br>1620 | PROGRAM IDENTIFIER: 2 snack bars at movie theater<br>SERVICE: 001 - Inspection - Routine<br>RESULT: 03 - Corrective Action / No Follow up Required<br>ACTION: 01 - No Further Action Required |                                 |  |
| TIME IN<br>12:10 PM                                      | TIME OUT<br>1:14 PM | CONTACT<br>Not Captured |      |            |   |                                 |  |

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 94**

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     |                                       |  |   |     |     |     |
| <span style="color: green;">In</span> | N/O                                   | 5. Hands clean and properly washed; gloves used prop     |   | 4   |     | 2   |
| <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  | 7. Proper hot and cold holding temperatures             |     | 4   | 2   |
| <span style="color: green;">In</span> | N/O                                   | <span style="color: blue;">N/A</span>                    | 8. Time as a public health control; procedures & record |     | 4   | 2   |
| <span style="color: green;">In</span> | N/O                                   | <span style="color: blue;">N/A</span>                    | 9. Proper cooling methods                               |     | 4   | 2   |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | N/A  | 10. Proper cooking time & temperatures                  |     | 4   |     |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | N/A  | 11. Proper reheating procedures for hot holding         |     | 4   |     |
| PROTECTION FROM CONTAMINATION         |                                       |  |   |     |     |     |
| <span style="color: green;">In</span> | <span style="color: blue;">N/O</span> | N/A  | 12. Returned and reserve of food                        |     |     | 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  | 14. Food contact surfaces: clean and sanitized          |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES            |     |  |  | COS | MAJ | OUT                                |
|---------------------------------------|-----|--|--|-----|-----|------------------------------------|
| <span style="color: green;">In</span> |     | 15. Food obtained from approved source |  |     | 4   |                                    |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span>  | 16. Compliance with shell stock tags, condition, display                                     |     |     | 2                                  |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span>  | 17. Compliance with Gulf Oyster Regulations  |     |     | 2                                  |
| CONFORMANCE WITH APPROVED PROCEDURES  |     |  |  |     |     |                                    |
| <span style="color: green;">In</span> |     | <span style="color: blue;">N/A</span>  | 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     | 2                                  |
| CONSUMER ADVISORY                     |     |  |  |     |     |                                    |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span>  | 19. Consumer advisory provided for raw or undercooked foods                                  |     |     | 2                                  |
| HIGHLY SUSCEPTIBLE POPULATIONS        |     |  |  |     |     |                                    |
| <span style="color: green;">In</span> |     | <span style="color: blue;">N/A</span>  | 20. Licensed health care facilities/public and private schools; prohibited foods not offered |     | 4   |                                    |
| WATER/HOT WATER                       |     |  |  |     |     |                                    |
| <span style="color: green;">In</span> |     |  | 21. Hot and cold water available   |     | 4   | <span style="color: red;">⊘</span> |
| 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                      | 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 | <span style="color: red;">⊘</span> |
| 36. Equipment, utensils and linens: storage and use          | <span style="color: red;">⊘</span> |
| 37. Vending machines   | 1                                  |
| 38. Adequate ventilation and lighting; designated area       | 1                                  |
| 39. Thermometers provided and accurate                       | <span style="color: red;">⊘</span> |
| 40. Wiping cloths: properly used and stored                  | 1                                  |
| PHYSICAL FACILITIES  |                                    |
| 41. Plumbing: proper backflow devices                        | 1                                  |
| 42. Garbage and refuse properly disposed; facilities m       | <span style="color: red;">⊘</span> |
| 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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| LOCATION<br><b>22311 BEAR VALLEY RD, APPLE VALLEY, CA 92308</b> |                          | REHS<br><b>Jessica Ballesteros</b> |

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed no warm water at hand wash sinks in restroom. Provide a minimum 100F water at hand sinks. Repeat violation.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

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

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed syrup underneath the soda machine in the cabinet. Clean and maintain.  
 Observed popcorn and debris in cabinets in snack bar area. Clean and maintain.

**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)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed broken and cracked bulk storage lids. Repair or replace.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

**39. THERMOMETERS PROVIDED AND ACCURATE**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed uncalibrated thermometer for checking food temperatures. Repair or replace.

**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>

**42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed dumpster lids open and trash on floor around dumpsters. Clean and maintain. Maintain dumpster lids closed.

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

**Overall Inspection Comments**

No summary comments have been made for this inspection.