



**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>TOM'S # 1</b>				DATE <b>4/15/2014</b>	SIGNATURE 	
LOCATION <b>1280 ALABAMA, REDLANDS, CA 92374</b>				REINSPECTION DATE <b>10/15/2014</b>	PERMIT EXPIRATION <b>7/31/2014</b>	
MAILING ADDRESS <b>1280 ALABAMA, REDLANDS, CA 92374</b>				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS <b>Yong Aday</b>		
FA # <b>FA0000516</b>	PR # <b>PR0012512</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>1:32 PM</b>	TIME OUT <b>2:57 PM</b>	CONTACT <b>Not Captured</b>			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.



**SCORE 86**

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
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl			4	
<input checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth				2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop		4		2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<input checked="" type="radio"/> In	N/O	N/A	7. Proper hot and cold holding temperatures	<input checked="" type="checkbox"/> COS	<input checked="" type="checkbox"/> MAJ	2
<input checked="" type="radio"/> In	N/O	N/A	8. Time as a public health control; procedures & record			4 2
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	9. Proper cooling methods			4 2
<input checked="" type="radio"/> In	N/O	N/A	10. Proper cooking time & temperatures			4
<input checked="" type="radio"/> In	N/O	N/A	11. Proper reheating procedures for hot holding	<input checked="" type="checkbox"/> COS	<input checked="" type="checkbox"/> MAJ	2
PROTECTION FROM CONTAMINATION						
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	12. Returned and reserve of food			2
<input checked="" type="radio"/> In			13. Food in good condition, safe and unadulterated			4 2
<input checked="" type="radio"/> In	N/O	N/A	14. Food contact surfaces: clean and sanitized			4 <input checked="" type="checkbox"/> OUT

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/> In			15. Food obtained from approved source			4
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O	<input checked="" type="radio"/> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<input checked="" type="radio"/> In	<input checked="" type="radio"/> N/O	N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<input checked="" type="radio"/> In		<input checked="" type="radio"/> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER						
<input checked="" type="radio"/> In			21. Hot and cold water available			4 2
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/> In			22. Sewage and wastewater properly disposed			4 2
VERMIN						
<input checked="" type="radio"/> 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	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT

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

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed fresh tomato salsa, cheese, burger sauce, and sliced tomato (with lettuce) probed at 51-61F on the cold prep table at cook line. (Repeated violation from last routine.) Repair or replace the unit soon as possible, so potentially hazardous food can be held at or below 41F. Ice bath was added to above food as correction at this time.
	Complied on 4/15/2014	

**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)

**11. PROPER REHEATING PROCEDURES FOR HOT HOLDING** **⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a full container of chili meat probed at 67F on the steam table. The chili was cold and had been held on the steam table for near two hours. Reheat potentially hazardous food to 165F prior to being held on steam table. Had employee reheat above food on stove to 165F immediately as correction.
	Complied on 4/15/2014	

**Violation Description:** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed in-use scoop for Spanish rice kept in a dry container in room temp. Maintain in-use utensils in ice water, or wash/sanitize them every 4 hours with proof of timing.  Observed that an employee probed cooked chili without sanitizing the thermometer stem. Sanitizer thermometer stem prior to each use.
	Not In Compliance	

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no separation between raw shell eggs and open bag of bread in a refrigerated drawer. Provide adequate separation between raw egg and ready-to-eat food.
	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.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed boxes of food on floor in walk-in freezer. Store food at least six inches above floor.
	Not In Compliance	

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed 0-100ppm Quat in 3 sanitizer buckets with towels. Provide Quat solution at or above 200ppm to hold wiping towels.

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

**POINTS**  
**1**

Compliance date not specified  
 Not In Compliance

**Inspector Comments:** Observed a cell phone by the slicer on prep table, and a jacket on food storage shelf. Store personal items at designated area away from food, food contact surfaces, or food related supplies.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**Overall Inspection Comments**

No summary comments have been made for this inspection.