



**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>MURRAY'S SALOON &amp; EATERY</b>				DATE <b>4/25/2014</b>	SIGNATURE <i>Michael Kostiuik</i>
LOCATION <b>672 COTTAGE LN, BIG BEAR LAKE, CA 92315</b>				REINSPECTION DATE <b>5/09/2014</b>	PERMIT EXPIRATION <b>5/31/2014</b>
MAILING ADDRESS <b>PO BOX 6833, BIG BEAR LAKE CA 92315</b>				REHS <b>Sierra Clayborn</b>	
FA # <b>FA0009519</b>	PR # <b>PR0009419</b>	SR #	CO #	PE <b>1621</b>	PROGRAM IDENTIFIER: None SERVICE: 033 - Re-score Grade Inspection RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required
TIME IN <b>11:04 AM</b>	TIME OUT <b>12:30 PM</b>	CONTACT <b>Michael Kostiuik</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 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
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
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
<span style="color: green;">○</span> 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	<span style="color: green;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			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		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	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			<span style="color: red;">⊗</span>
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		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	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	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	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	<span style="color: red;">⊗</span>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 672 COTTAGE LN, BIG BEAR LAKE, CA 92315	REHS Sierra Clayborn	

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

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed bar tender drink from personal beverage then move to handling clean glasses without washing hands in between. Observed cook preparing tortillas on flat grill, then touch apron and then attempt to continue handling tortillas.  DISCONTINUE PRACTICES. Ensure that all employees are properly washing hands and wearing gloves when appropriate, such as after restroom use, before food preparation/handling, when changing tasks or touching anything that could contaminate hands. Between drinking or eating and handling food or clean utensils, hands must be washed.  Corrected: Employees washed hands.
	Complied on 4/25/2014	

**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)

**19. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no advisory statement present in menu; facility serves steaks and a rare seared ahi tuna.  Provide an advisory statement on the bottom of each page of the menu notifying customers that consuming raw or undercooked foods may be hazardous to their health.
	Not In Compliance	

**Violation Description:** Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 2 missing food worker cards.  Provide valid food handlers certificates within the next 14 days or else a re-inspection will be charged at \$122.50 per 30 minutes. FAX food handlers certificate form to San Bernardino County department of environmental health within the next 14 days to meet compliance.
	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**



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Placed "A" grade at facility.

\*Rescore inspection\*

**NOTE:**

Provide valid food handlers certificates within the next 14 days or else a re-inspection will be charged at \$122.50 per 30 minutes.

FAX food handlers certificate form to San Bernardino County department of environmental health within the next 14 days to meet compliance.

Provided form and information cards.

Highly RECOMMEND a HELP consultation before the next routine inspection.

Observed live lobster tank claw game in dining area of food facility.

Lobsters may be caught in the game and then prepared for food.

Email specifications for filtration system to inspector at [sierra.clayborn@dph.sbcounty.gov](mailto:sierra.clayborn@dph.sbcounty.gov).