



**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 APPLE VALLEY CHRISTIAN CARE CENTER | | | | DATE 5/16/2014 | SIGNATURE <i>B. Shelton</i> |
| LOCATION 11959 APPLE VALLEY RD, APPLE VALLEY, CA 92308 | | | | REINSPECTION DATE 11/16/2014 | PERMIT EXPIRATION 6/30/2014 |
| MAILING ADDRESS 11959 APPLE VALLEY RD, APPLE VALLEY CA 92308 | | | | <input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Dawn LaFlower | |
| FA # FA0001115 | PR # PR0021591 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: LHCF SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required |
| TIME IN 11:29 AM | TIME OUT 12:22 PM | CONTACT 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 91

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 | | 4 | 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 | 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 | 2 |
| 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

| | | |
|--|------------------------------|--------------------------------|
| FACILITY NAME APPLE VALLEY CHRISTIAN CARE CENTER | DATE 5/16/2014 | SIGNATURE <i>B. Shilton</i> |
| LOCATION 11959 APPLE VALLEY RD, APPLE VALLEY, CA 92308 | REHS Dawn LaFlower | |

7. PROPER HOT AND COLD HOLDING TEMPERATURES

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Maintain cold holding temperatures of potentially hazardous foods at or below 41 degrees. Observed temperature of grated cheese measuring 57 degrees stored in ice container. Cheese returned to refrigerator. Ensure when using ice as a temperature control method that ice is stored to the level of food in containers to maintain cold holding temperature. |
| | Not In Compliance | |

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Clean and maintain food contact surfaces on a routine basis. Observed mold build up inside juice nozzle. |
| | 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

21. HOT AND COLD WATER AVAILABLE

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Provide a hot water supply of 100 degrees or above at 3 compartment sink. Observed the hot water supply incapable of holding temperature. Utensils observed soaking in water, no active warewashing observed. Discontinue use until hot water is restored to sink. Use high temp warewash machine. |
| | Not In Compliance | |

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)

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Ensure foods are covered to protect from contamination. Observed platters of cooked brownies stored on rack uncovered in dry storage room. Corrected. |
| | 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.

40. WIPING CLOTHS: PROPERLY USED AND STORED

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Store wiping towels in sanitizer solution between uses. Observed soiled and damp wiping towel on back prep table. |
| | Not In Compliance | |

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)



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 APPLE VALLEY CHRISTIAN CARE CENTER | DATE 5/16/2014 | SIGNATURE <i>B. Shilton</i> |
| LOCATION 11959 APPLE VALLEY RD, APPLE VALLEY, CA 92308 | REHS Dawn LaFlower | |

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

| | | |
|---------------------------|-------------------------------|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Maintain a copy of the most recent health inspection report on site at all times. |
| | Not In Compliance | Observed the most recent health inspection report not available. |

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

Overall Inspection Comments

"A" grade card posted

Observed facility in very clean condition, and very good demonstration of knowledge today. Thank you.