County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: OAK GLEN CHRISTIAN CONF CENTER			DATE: 7/21/2014	SIGNATURE:	
LOCATION: 39364 OAK GLEN RD, OAK GLEN, CA 92399				REINSPECTION DATE: 1/21/2015	PERMIT EXPIRATION: 1/31/2015
MAILING ADDRESS: PO BOX 1580, WILDOMAR CA 92595-1580			☐FACILITY ☐OWNER ☑ACCOUNT	REHS: Robert Adams	
FA #: FA0007015	PR #: PR0020652	SR #:	CO #:	PE: 1650	PROGRAM IDENTIFIER: Food
TIME IN: 11:36 AM	TIME OUT: 12:14 PM	CONTACT: Not Captured			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.

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SCORE 99

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				**7.** Proper hot and cold holding temperatures		4	2
In	N/O	N/A				**8.** Time as a public health control; procedures & record		4	2
In	N/O	N/A				**9.** Proper cooling methods		4	2
In	N/O	N/A				**10.** Proper cooking time & temperatures		4	
In	N/O	N/A				**11.** Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION									
In	N/O	N/A				**12.** Returned and reservice of food			2
In						**13.** Food in good condition, safe and unadulterated		4	2
In	N/O	N/A				**14.** Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES							COS	MAJ	OUT
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									
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	⊘
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	

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

POINTS
1

Compliance date not specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed household refrigerator used to hold camper's specialty food. Household equipment is prohibited. Replace household refrigerator with a commercial unit.

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)

Overall Inspection Comments

Signature gathered for all three permits.