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: TARGET T-2260		DATE: 7/31/2014	SIGNATURE: See Store Report	
LOCATION: 20288 HIGHWAY 18 , APPLE VALLEY, CA 92307			REINSPECTION DATE: 8/14/2014	PERMIT EXPIRATION: 6/30/2015
MAILING ADDRESS: PO BOX 9471 TPN 0910, MINNEAPOLIS MN 55440	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: John Ramos	
FA #: FA0015586	PR #: PR0020720	SR #:	CO #:	PE: 1621
TIME IN: 12:00 PM	TIME OUT: 12:50 PM	CONTACT: Not Captured	PROGRAM IDENTIFIER: Pizza Hut/Target Cafe SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection 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.

A

SCORE 95

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
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	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	

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LOCATION		REHS
20288 HIGHWAY 18 , APPLE VALLEY, CA 92307		John Ramos

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed lid of prep refrigerator soiled.
Clean and maintain clean.

Observed exterior of microwave soiled.
Clean and maintain clean.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed leak under the front plate of the ICEE machine.
Repair.

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)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed that a copy of the most recent routine inspection report is not available.
Keep and maintain a copy of the previous inspection report at this facility and provide a copy for review upon request.

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

48. FOOD WORKER CERTIFICATION

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed 1 employee with no current San Bernardino County Food Worker Certification.
Ensure that the employee obtains a San Bernardino County Food Worker card within 2 weeks.
Provided Food Worker information and verification sheet to fill out and fax return. Failure to do so will result in a charged reinspection to verify 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

Overall Inspection Comments

Posted “A” placard.
No major violations were observed.

Contact John Ramos at (800) 442-2283 with any questions.
Our office has moved to 15900 Smoke Tree St. Hesperia, CA 92345.