



**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>BOBA TEA HOUSE</b>					DATE 8/12/2014	SIGNATURE <i>Amanda Gaspard</i>	
LOCATION 25696 BARTON RD, LOMA LINDA, CA 92354					REINSPECTION DATE 2/12/2015	PERMIT EXPIRATION 4/30/2015	
MAILING ADDRESS 25696 BARTON RD, LOMA LINDA CA 92354					REHS Amanda Gaspard		
FA # FA0010268	PR # PR0005385	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required		
TIME IN 2:17 PM	TIME OUT 4:22 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			⊗
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	⊗
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		18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		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	⊗
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	⊗
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	⊗
40. Wiping cloths: properly used and stored	⊗
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	⊗
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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**4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed open, uncovered employee drinks and food stored above retail food items (and adjacent to an active prep table).

Ensure to not store open, uncovered drinks or employee food items on or directly above retail food. Ensure to not store open, uncovered drinks or employee food items on or directly above a food/utensil contact surface. Ensure to not eat or drink at an active prep table / cooks' line. Ensure that employees eat/drink only in designated areas where contamination of nonprepackaged food; clean equipment, utensils, and linens; unwrapped single-use articles; or other items needing protection cannot result.

Note: A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, the container, open food, and food contact surfaces. An employee's beverage container should not be placed on or directly above a food contact surface.

**Violation Description:** Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed cooked boba holding at 75F, in the front service / prep area. Boba was under time-as-a-public-health control, but had not been marked or otherwise identified/labeled. (Operator stated that the food has been out of temperature control for less than four hours.)

Ensure to mark or otherwise identify or label all food under time-as-a-public-health control.

Observed that there were no time as a public health control written procedures available upon request.

Ensure that written procedures are maintained in the food facility, and are available to the enforcement agency upon request; written procedures must demonstrate compliance with Cal Code Sections 114000 and 114002.

**Violation Description:** When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

**27. FOOD SEPARATED AND PROTECTED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed raw shell eggs stored above ready-to-eat food items, in the reach-in refrigerator in the back prep area.

Ensure to store eggs below ready-to-eat food items, so that cross-contamination does not occur.

**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**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Observed a container of tea (brewed) stored on the floor in the back prep area.

Ensure to store all food items at least 6 inches off the floor, to protect from splash, dust, vermin, or other forms of contamination or adulteration.

**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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**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed that a metal probe thermometer (for measuring potentially hazardous food items) was not readily available on site.  Obtain a metal probe thermometer, so that temperatures of potentially hazardous food items can be measured.
	Not In Compliance	

**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf>

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed wet wiping cloths stored on counters. Ensure to store wet wiping cloths in sanitizer bucket when not in use.  Observed chlorine levels at zero (0) ppm in sanitizer buckets. Maintain chlorine level at 100 ppm in sanitizer buckets.
	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)

**47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed that a copy of the last graded inspection report was not available on site.  Ensure that a copy of the last graded inspection report is maintained on site and available upon request. All inspection reports are available online at <a href="http://www.sbcounty.gov/dph/ehsportal/FacilityList.aspx">http://www.sbcounty.gov/dph/ehsportal/FacilityList.aspx</a>
	Not In Compliance	

**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.

Notes:

- 1) Observed a hole in the wall, adjacent to the freezer in the front service / prep area. Operator stated that an espresso machine used to be there, and that the hole was where the pipe had come through the wall. Repair hole in wall; ensure to maintain floors, walls and ceiling is good repair.
- 2) Observed air gaps which appeared to be insufficient between the draining pipes and floor sinks in the front service / prep area (pipes were not resting inside the floor sinks, but appeared to have insufficient air gaps). Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Measure air gap and provide corrections as needed. Note: air gap is measured from the level of the actual floor (not bottom of the floor sink) to the bottom of the draining pipe.
- 3) Manager stated that she recently took the ServSafe Manager's Course, and that her certificate will be mailed to her in a few weeks. Keep original certificate on site at all times (photocopies of food manager's certificate are not accepted.)