



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM  
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

**(800) 442-2283**

FACILITY NAME <b>DEVOLL'S LIQUOR</b>				DATE <b>8/14/2014</b>	SIGNATURE 
LOCATION <b>1705 S TIPPECANOE AV, SAN BERNARDINO, CA 92408</b>				REINSPECTION DATE <b>8/28/2014</b>	PERMIT EXPIRATION <b>12/31/2014</b>
MAILING ADDRESS <b>1705 S TIPPECANOE AV, SAN BERNARDINO, CA 92408</b>				REHS <b>Amanda Gaspard</b>	
<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT				PROGRAM IDENTIFIER: None	
FA # <b>FA0007990</b>	PR # <b>PR0006051</b>	SR # <b>Not Specified</b>	CO # <b>Not Specified</b>	PE <b>1611</b>	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES
TIME IN <b>10:17 AM</b>	TIME OUT <b>10:47 AM</b>	CONTACT <b>Not Captured</b>			RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED
					ACTION: 03 - REINSPECTION REQUIRED

**RETAIL FOOD PROTECTION - Food Handling PI (500-2499 SqFt)**

**16K993 Re-Reinspection**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC

**Inspector Comments:** During the routine inspection on 07-02-14, observed multiple cold holding violations in upright reach-in refrigerator #9. Observed ambient air temperature in the 50's and 60's F. Observed that the integral/permanently-affixed temperature measuring device for the unit was reading 52F. Operator stated that he had turned the temperature setting in the refrigerator up because ice had been forming inside the unit. Operator adjusted the temperature setting during the inspection.

Facility was told to repair / replace / provide maintenance within two days. Facility was told to ensure that unit can maintain potentially hazardous food in cold holding at 41F or below.

During the re-inspection on 07-09-14, observed ambient air temperature in the high 50sF. Observed that the integral/permanently-affixed temperature measuring device for the unit was reading 44F. Observed puncture marks in multiple packages of potentially hazardous food (PHF) items (ham and cheese sandwiches, cheese, sliced bologna meat, chopped ham, etc.), that were on display for retail sale in upright reach-in refrigerator #9. Observed that the PHF items were on display hooks, in display boxes, etc. Observed that these puncture marks were of the same size as digital thermocouple thermometer used on 07-02-14 to probe the PHF items, which were subsequently VC&D'ed due to high temperatures. When questioned, operator stated that they had moved the VC&D'ed items back to the unit. He stated that they wanted to receive credit from the company for the items.

Facility was told to ensure not to place VC&D'ed items back into a refrigerator for retail sale, where customers can access them; when keeping food for company credit, ensure to store food in an area where customers are unable to access them.

Observed that the sliced bacon on display for retail sale was discolored / rotten. Ensure not to sell adulterated / rotten food. Probed multiple PHF items; observed that they were holding between 47F and 55F. The PHF items that were out of temperature were voluntarily condemned and destroyed. Repair / replace / provide maintenance within two days. Ensure that unit can maintain potentially hazardous food in cold holding at 41F or below.

Smelled a strong odor of smoke in the facility, near the check-out counter. Observed an employee provide a light to a customer with a cigarette, at the check-out counter.

No smoking is allowed in food facilities. Ensure not to allow employees or customers to smoke inside the facility. Ensure not to light up cigarettes inside the facility.

Observed front door propped open. In order to prevent cockroaches, flies and other vermin from entering the facility, cease from propping the door open.

During the billable re-re-inspection on 08-14-14, observed ambient air temperature in the upper 40sF and 50sF. Observed cheese holding between 46F and 47F (using probe thermometer). Facility is still not in compliance with holding temperature requirements for this unit.

Immediately move potentially hazardous food to another working refrigerator in the facility (operator stated that he will move the items to an adjacent, separate unit - VitaminWater). Observed that no sandwiches, etc. were stored on site in unit #9 at this time. If facility intends to begin selling sandwiches again, recommend to obtain a unit that is properly functioning.

Inspector will conduct a follow-up, billable re-re-inspection after two weeks to determine compliance with potentially hazardous food being held at 41F or below. Failure to comply by the deadline may result in additional billable re-re-inspections.

Notes: observed heavy smell of cigarette smoke again inside the facility. Also observed doors propped open.

**Violation Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

**Overall Inspection Comments**

The operator voluntarily discarded approximately five ounces of cheese.



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**Photo Attachments:**

No Photo Attachments