



**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 MAD GREEK				DATE 9/9/2014	SIGNATURE <i>Edo Roman</i>
LOCATION 72112 BAKER BL, BAKER, CA 92309				REINSPECTION DATE 9/23/2014	PERMIT EXPIRATION 12/31/2014
MAILING ADDRESS PO BOX 250, BAKER CA 92309				REHS John Ramos	
FA # FA0006945	PR # PR0007312	SR #	CO #	PE 1621	PROGRAM IDENTIFIER: None
TIME IN 9:53 AM	TIME OUT 12:24 PM	CONTACT Not Captured	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.



SCORE 82

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			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
○			2. Communicable disease; reporting, restrictions & excl		4	
○	N/O		3. No discharge from eyes, nose, and mouth			2
○	N/O		4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS						
○	N/O		5. Hands clean and properly washed; gloves used prop		4	2
			6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	N/O	N/A	8. Time as a public health control; procedures & record		4	2
○	N/O	N/A	9. Proper cooling methods		4	2
○	N/O	N/A	10. Proper cooking time & temperatures		4	
○	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	○	N/A	12. Returned and reserve of food			2
In			13. Food in good condition, safe and unadulterated	+	4	⊗
○	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○			15. Food obtained from approved source		4	
In	N/O	○	16. Compliance with shell stock tags, condition, display			2
In	N/O	○	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
○			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
○			22. Sewage and wastewater properly disposed		4	2
VERMIN						
○			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	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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Complied on 9/9/2014

Inspector Comments: Observed numerous food items at elevated temperatures ranging from 50°F to 57°F inside the walk-in refrigerator. The food items and their temperature are as follows:

- 54°F - hummus
- 50°F - feta cheese
- 55°F - raw chicken fillets
- 53°F - steak
- 54°F - pastrami
- 59°F - tuna salad
- 56°F - sausage links
- 55°F - kabobs
- 57°F - hot dogs
- 57°F - American cheese (partially melted in package)

Maintain cold foods at or below 41°F.
 Corrected VC&D.

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed no valid food manager's certificate on site. (Photocopies of food manager's certificate are not accepted.) Obtain current, valid food manager's certificate; keep on site at all times. Certification must be from an ANSI-approved organization.

- There are currently four ANSI-approved organizations from which to obtain a food manager's certificate:
- 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program (<http://www.learn2serve.com/food-manager-certification>)
 - National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager (<http://www.nrfsp.com/>)
 - National Restaurant Association: ServSafe Food Protection Manager Certification Program (<http://www.servsafe.com>)
 - Prometric Inc.: Food Protection Manager Certification Program (<http://www.prometric.com>)

For more information, please visit: <https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4>

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed empty paper towel dispenser at the large 3 compartment sink. Refill dispenser. Corrected.

Observed the hot water handle missing from one of the faucets in the women's restroom. Replace missing handle.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

POINTS 2	Compliance date not specified	Inspector Comments: Observed mold growth on bell peppers in the walk-in refrigerator. Immediately remove and discard all affected bell peppers. Corrected, VC&D.
	Complied on 9/9/2014	

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified	Inspector Comments: Observed a severely dented can of artichoke hearts in the dry storage room. Remove from inventory. Corrected.
	Complied on 9/9/2014	

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.

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified	Inspector Comments: Observed foil wedged into the bottom of the basins of the 3 compartment sink. Remove, and provide or replace drain plugs.
	Not In Compliance	

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed torn and dirty door seals on 2 prep refrigerators. Repair or replace, and clean. Observed walk-in door open upon arrival. Observed that the door is loose and does not self close and is not properly aligned with the entry and sticks to the floor with a large spring used to help close the door. The door in its current condition can result in elevated temperatures inside. Immediately repair the walk-in door.
	Not In Compliance	

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed tongs completely immersed in the fluids inside a tray of raw chicken fillets. Store with the tongs outside of the fluids. Corrected.
	Complied on 9/9/2014	

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed 50 ppm chlorine sanitizer in sanitizer bucket. Maintain 100-200 ppm sanitizer. Corrected to 100 ppm.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified
Not In Compliance

Inspector Comments: Observed leaks under both 3 compartment sinks. Repair leaks.

Observed no hot water is provided for one of the hand sinks in the men's restroom. Provide hot water to the sink.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

48. FOOD WORKER CERTIFICATION

POINTS
2

Compliance date not specified
Not In Compliance

Inspector Comments: Observed 2 employees with no current San Bernardino County Food Worker Certification. Ensure that employees obtain 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

52. VC & D

POINTS
0

Compliance date not specified
Complied on 9/9/2014

Inspector Comments: 1 - tray of hummus
3 - lbs feta cheese
5 - trays raw chicken fillets
2 - trays steak
1 - tray pastrami
1 - tray tuna salad
10 - lbs sausage links
16 - bundles kabobs
15 - lbs hot dogs
5 - lbs American cheese (partially melted in package)
2 - bell peppers

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments



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Posted "B" placard.

Provided rescore form and copy of the inspection report.

Contact John Ramos at (800) 442-2283 with any questions.

Our office has moved to 15900 Smoke Tree St. Hesperia, CA 92345.