



**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>LOMA LINDA ACADEMY CAFETERIA</b>				DATE 9/11/2014	SIGNATURE 
LOCATION 10656 ANDERSON ST, LOMA LINDA, CA 92354				REINSPECTION DATE 9/13/2014	PERMIT EXPIRATION 1/31/2015
MAILING ADDRESS 2097 E WASHINGTON ST UNIT 1 E, COLTON CA 92324				REHS <b>Amanda Gaspard</b>	
FA # FA0016106	PR # PR0021426	SR #	CO #	PE 1657	PROGRAM IDENTIFIER: Junior & High School
TIME IN 12:38 PM	TIME OUT 3:05 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 93**

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
<span style="color: green;">In</span>	N/O	1. Demonstration of knowledge; food safety certification				2
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">In</span>		2. Communicable disease; reporting, restrictions & excl			4	
<span style="color: green;">In</span>	N/O	3. No discharge from eyes, nose, and mouth				2
<span style="color: green;">In</span>	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	N/O	5. Hands clean and properly washed; gloves used prop			4	2
<span style="color: green;">In</span>		6. Adequate handwashing facilities supplied & accessib				2
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">In</span>	N/O	N/A	7. Proper hot and cold holding temperatures	<span style="color: green;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">In</span>	N/O	N/A	8. Time as a public health control; procedures & record			4 2
<span style="color: blue;">N/O</span>			9. Proper cooling methods			4 2
<span style="color: blue;">N/O</span>			10. Proper cooking time & temperatures			4
<span style="color: blue;">N/O</span>			11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION						
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A	12. Returned and reserve of food			2
<span style="color: green;">In</span>			13. Food in good condition, safe and unadulterated			4 2
<span style="color: green;">In</span>	N/O	N/A	14. Food contact surfaces: clean and sanitized			4 2

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<span style="color: green;">In</span>			15. Food obtained from approved source			4
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
<span style="color: green;">In</span>		N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER						
<span style="color: green;">In</span>			21. Hot and cold water available			4 2
LIQUID WASTE DISPOSAL						
<span style="color: green;">In</span>			22. Sewage and wastewater properly disposed			4 2
VERMIN						
<span style="color: green;">In</span>			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	<span style="color: red;">⊗</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊗</span>
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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

**(800) 442-2283**

FACILITY NAME <b>LOMA LINDA ACADEMY CAFETERIA</b>	DATE <b>9/11/2014</b>	SIGNATURE 
LOCATION <b>10656 ANDERSON ST, LOMA LINDA, CA 92354</b>	REHS <b>Amanda Gaspard</b>	

**7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠**

**POINTS**  
**4**  
Compliance date not specified  
Complied on 9/11/2014  
Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** Observed the following cold holding violations:

- 1) Mozzarella string cheese holding between 52F and 55F in the upright reach-in refrigerator in the student service line (took multiple temperatures, measuring 52F, 53F, 54F, and 55F). The operator voluntarily discarded the food. See VC&D.
- 2) Yogurt containers holding between 52F and 56F in the upright reach-in refrigerator in the student service line (took multiple temperatures, measuring 52F, 54F, and 56F). The operator voluntarily discarded the food. See VC&D.
- 3) Sliced tomatoes (on a salad) holding at 56F in the upright reach-in refrigerator in the student service line. The operator voluntarily discarded the food. See VC&D.
- 4) Packets of cream cheese holding between 56F and 64F in the upright reach-in refrigerator in the student service line (took multiple temperatures, measuring 56F, 57, 58F, 59F, 60F, 62F, 63F, and 64F). The operator voluntarily discarded the food. See VC&D.
- 5) Shredded cheese holding at 49F in the upright reach-in refrigerator in the kitchen.
- 6) Sliced American cheese holding between 50F and 51F in the upright reach-in refrigerator in the kitchen. The operator voluntarily discarded the food. See VC&D.
- 7) Mozzarella string cheese (bag) holding at 50F in the upright reach-in refrigerator in the kitchen. The operator voluntarily discarded the food. See VC&D.
- 8) Multiple cartons of liquid eggs holding between 46F and 50F in the upright reach-in refrigerator in the kitchen. The operator voluntarily discarded the food holding above 50F. See VC&D.
- 9) Cut tomatoes holding between 45F and 47F in the upright reach-in refrigerator in the kitchen.
- 10) Soy-based artificial meat holding between 44F and 45F in the upright reach-in refrigerator in the kitchen.
- 11) Shredded cheese holding between 58F and 72F in a container on a counter in the kitchen (took multiple temperatures, measuring 58F, 60F, 61F, 62F, 68F, 70F, and 72F).

Maintain potentially hazardous food in cold holding at 41F or below.

Thermometer inside upright reach-in refrigerator in the student service line was reading 52F. Ambient air temperature inside upright reach-in refrigerator was observed in the 60sF. Provide repairs / replacement to both reach-in refrigerators within 48 hours. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

Observed the following hot holding violations:

- 1) Cooked beans holding between 116F and 126F in a container on a counter in the kitchen (took multiple temperatures, measuring 116F, 119F, 122F, and 126F). The operator voluntarily discarded the food. See VC&D.
- 2) Cooked rice holding between 108F and 110F in a container on a counter. The operator voluntarily discarded the food. See VC&D.

Maintain food in hot holding at 135F or above.

Note: portions of the cooked rice were holding at 135F and above, but the temperature was not consistent throughout the container. Ensure to properly hot-hold potentially hazardous food items in a steam table or other approved hot-holding equipment, so that potentially hazardous food is maintained at 135F OR implement time-as-a-public-health-control. See Cal Code Section 114000 for information on time-as-a-public-health-control.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)



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

(800) 442-2283

FACILITY NAME <b>LOMA LINDA ACADEMY CAFETERIA</b>	DATE <b>9/11/2014</b>	SIGNATURE 
LOCATION <b>10656 ANDERSON ST, LOMA LINDA, CA 92354</b>	REHS <b>Amanda Gaspard</b>	

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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a leak coming from the left faucet, at the 3-compartment warewashing sink. Operator stated that the sink was leaking last school year.
	Not In Compliance	
	Violation Reference - HSC - 114130, 114130.1, 114130	Repair / replace immediately. Ensure that equipment is maintained in good repair. Ensure that faucets do not leak. Provide repairs / replacement within 48 hours. Inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-re-inspections.

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed scoop lying in container of cooked rice, with handle touching food.
	Not In Compliance	
	Violation Reference - HSC - 114074, 114081, 114119	Ensure to store utensils out of food OR if using scoops / ladles, store with handle upright out of food to prevent contamination with hands.

**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed light bulbs that were not shielded with a cover, in the upright reach-in refrigerator in the kitchen. Observed that the light bulbs in the upright reach-in refrigerator, and the middle light bulb under the hood for the stove were burnt-out.
	Not In Compliance	
	Violation Reference - HSC - 114149, 114149.1	Provide covers for light bulbs OR utilize shatter-resistant bulbs. Replace burnt-out light bulbs.

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**52. VC & D**

<b>POINTS</b> <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> The operator voluntarily discarded the following items: 1) Eleven 1-ounce packets of mozzarella string cheese. 2) Seven 6-ounce containers of yogurt. 3) Approximately four ounces of salad with sliced tomatoes. 4) Fifteen 1-ounce packets of cream cheese. 5) One 32-ounce carton of liquid eggs. 6) Three pounds of mozzarella string cheese (bag). 7) Approximately two pounds of sliced American cheese 8) Approximately one pound of shredded cheese. 9) Approximately two pounds of cooked rice. 10) Approximately ten pounds of cooked beans.
	Not In Compliance	
	Violation Reference - HSC - 113980	

**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**

"A" grade card posted.