



**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>TRONA SHELL</b>				DATE <b>10/2/2014</b>	SIGNATURE	
LOCATION <b>82264 TRONA RD, TRONA, CA 93562</b>				REINSPECTION DATE <b>10/16/2014</b>	PERMIT EXPIRATION <b>4/30/2015</b>	
MAILING ADDRESS <b>82057 SEVEN ST, TRONA CA 93562</b>				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS <b>Veronica Vazquez</b>		
FA # <b>FA0005730</b>	PR # <b>PR0003470</b>	SR #	CO #	PE <b>1611</b>	PROGRAM IDENTIFIER: None	
TIME IN <b>2:25 PM</b>	TIME OUT <b>3:25 PM</b>	CONTACT <b>Not Captured</b>			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 96**

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>	<span style="color: blue;">N/O</span>	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	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		4	2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>	8. Time as a public health control; procedures & record		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A	9. Proper cooling methods		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A	10. Proper cooking time & temperatures		4	
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A	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>		<span style="color: blue;">N/A</span>	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	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proofin	<span style="color: red;">⊗</span>

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	<span style="color: red;">⊗</span>
50. Restrooms Required	
51. Plan Review	<span style="color: red;">⊗</span>
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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LOCATION 82264 TRONA RD, TRONA, CA 93562		REHS Veronica Vazquez

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Eliminate all vermin from facility. Observed dead grasshoppers in the preparation table refrigerator and in ice cream freezer.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Repair/replace toilet in restroom on left side. Observed toilet not flushing. Operator states new toilet stall will be installed.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

**44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Remove fly swatter from facility. Observed fly swatter.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

**49. PERMITS AVAILABLE**

**POINTS**  
**0**

Comply by 10/3/2014  
Not In Compliance

**Inspector Comments:** Facility currently has food handling health permit and is planning to serve food on site.

Obtain public eating health permit PE1620 within 72 hours or by October 07, 2014.

**Violation Description:** A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

**51. PLAN REVIEW**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance

**Inspector Comments:** Facility has failed to submit plans and has installed 3-compartment sink grill and preparation table refrigerator.

Immediately submit plans to Environmental Health Services Plan review to get approval for operating kitchen and obtain valid health permit (public eating place PE1620) to prepare and serve food on site by Tuesday October 07, 2014 to avoid closure and/or other possible legal action.

Observed two barbecue smokers outside facility and tables set out along BBQ area. Observed no food preparation at time of inspection.

Facility currently has a food handling permit only. No food preparation is permitted until facility goes through plan review and obtain health permit. Will reinspect.

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)



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**Overall Inspection Comments**

Posted "A" card. Will mail inspection report.

Left business card with Environmental Health services information.

Call Veronica Vazquez at (800) 442-2283 with any questions.