



**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>FOOD4LESS 385</b>				DATE <b>10/8/2014</b>	SIGNATURE 
LOCATION <b>26529 HIGHLAND AV, HIGHLAND, CA 92346</b>				REINSPECTION DATE <b>4/08/2015</b>	PERMIT EXPIRATION <b>2/28/2015</b>
MAILING ADDRESS <b>PO BOX 54143, LOS ANGELES CA 90054</b>				REHS <b>Marilyn Krichbaum</b>	
FA # <b>FA0003176</b>	PR # <b>PR0010844</b>	SR #	CO #	PE <b>1611</b>	PROGRAM IDENTIFIER: <b>bakery</b>
TIME IN <b>2:30 PM</b>	TIME OUT <b>2:50 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>001 - Inspection - Routine</b>
					RESULT: <b>03 - Corrective Action / No Follow up Required</b>
					ACTION: <b>01 - No Further Action Required</b>

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 99**

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		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	2
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A		4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">In</span>	<span style="color: blue;">N/O</span>	N/A			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		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>			2
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>			2
CONSUMER ADVISORY					
<span style="color: green;">In</span>	N/O	<span style="color: blue;">N/A</span>			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">In</span>		<span style="color: blue;">N/A</span>		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	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	<span style="color: red;">⊘</span>
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	
53. Impoundment	
54. Permit Suspension	



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**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Obtain a wide temperature range probe thermometer to check food temperatures.
	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>

**Overall Inspection Comments**

No summary comments have been made for this inspection.