



**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

(800) 442-2283

FACILITY NAME YUCCA VALLEY SONIC BURGER				DATE 10/16/2014	SIGNATURE
LOCATION 58145 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284				REINSPECTION DATE 4/16/2015	PERMIT EXPIRATION 5/31/2015
MAILING ADDRESS 57407 TWENTYNINE PALMS HWY STE A, YUCCA VALLEY CA 92284				REHS Marilyn Krichbaum	
FA # FA0024202	PR # PR0031562	SR #	CO #	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 2:45 PM	TIME OUT 3:35 PM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action 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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
<input checked="" type="radio"/>			15. Food obtained from approved source		4	
In	N/O	<input checked="" type="radio"/>	16. Compliance with shell stock tags, condition, display			2
In	N/O	<input checked="" type="radio"/>	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<input checked="" type="radio"/>	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<input checked="" type="radio"/>	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<input checked="" type="radio"/>	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER						
<input checked="" type="radio"/>			21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL						
<input checked="" type="radio"/>			22. Sewage and wastewater properly disposed		4	2
VERMIN						
<input checked="" type="radio"/>			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	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	<input checked="" type="checkbox"/>
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

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME YUCCA VALLEY SONIC BURGER	DATE 10/16/2014	SIGNATURE
LOCATION 58145 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284		REHS Marilyn Krichbaum

7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed 3 containers of cheese at 52-53F, sliced tomatoes at 52F in the prep refrigerator in the cook's line. Potentially hazardous food must be kept at or below 41F. Repair refrigerator.

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

52. VC & D

POINTS
0

Compliance date not specified
 Not In Compliance

Inspector Comments: 1 lb sliced tomatoes, 2 lbs cheese

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

No summary comments have been made for this inspection.