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	DATE	SIGNATURE	
TERRYS LIQUOR	10/17/2014		
LOCATION: 1221 E LYNWOOD DR, SAN BERNARDINO, CA 92404		REINSPECTION DATE: 4/17/2015	PERMIT EXPIRATION: 3/31/2015
MAILING ADDRESS: 1221 LYNWOOD DR, SAN BERNARDINO CA 92404 ☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Anies Kondoker	

FA #	PR #	SR #	CO #	PE
FA0009577	PR0005680			1611

TIME IN	TIME OUT	CONTACT
11:45 AM	12:29 PM	Not Captured

PROGRAM IDENTIFIER: Liquor Store
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.

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SCORE 98

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

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

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

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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed leaky pipe under 3-compartment sink.
Repair the leak.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed cigarette butts on floor of walk-ins and near 3-compartment sink.
Smoking is not allowed in the facility.
Clean the floor and maintain it clean.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

No summary comments have been made for this inspection.