



**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<br><b>99 CENT PLUS DISCOUNT GIFT MART</b>     |                            |                                |   | DATE<br><b>11/7/2014</b>              | SIGNATURE<br>                         |
| LOCATION<br><b>4970 HOLT BL, MONTCLAIR, CA 91763</b>        |                            |                                |   | REINSPECTION DATE<br><b>5/07/2015</b> | PERMIT EXPIRATION<br><b>9/30/2015</b> |
| MAILING ADDRESS<br><b>4970 HOLT BL, MONTCLAIR, CA 91763</b> |                            |                                |   | REHS<br><b>Nicole Walker</b>          |                                       |
| FA #<br><b>FA0002851</b>                                    | PR #<br><b>PR0005258</b>   | SR #                           | CO #  | PE<br><b>1611</b>                     | PROGRAM IDENTIFIER: <b>Market</b>     |
| TIME IN<br><b>12:09 PM</b>                                  | TIME OUT<br><b>1:05 PM</b> | CONTACT<br><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 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

| DEMONSTRATION OF KNOWLEDGE           |     |  | COS | MAJ | OUT |
|--------------------------------------|-----|--|-----|-----|-----|
| 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  |     | 4   | 2   |
| In                                   | N/O | N/A  |     | 4   | 2   |
| In                                   | N/O | N/A  |     | 4   | 2   |
| In                                   | N/O | N/A  |     | 4   | 2   |
| In                                   | N/O | N/A  |     | 4   | 2   |
| PROTECTION FROM CONTAMINATION        |     |  |     |     |     |
| In                                   | N/O | N/A  |     |     | 2   |
| In                                   |     | 13. Food in good condition, safe and unadulterated       |     | 4   | 2   |
| In                                   | N/O | N/A  |     | 4   | 2   |

| FOOD FROM APPROVED SOURCES           |     |   | COS | MAJ | OUT |
|--------------------------------------|-----|---|-----|-----|-----|
| In                                   |     | 15. Food obtained from approved source      |     | 4   |     |
| In                                   | N/O | N/A   |     |     | 2   |
| In                                   | N/O | N/A   |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES |     |   |     |     |     |
| In                                   |     | N/A   |     |     | 2   |
| CONSUMER ADVISORY                    |     |   |     |     |     |
| In                                   | N/O | N/A   |     |     | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS       |     |   |     |     |     |
| In                                   |     | N/A   |     | 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 | ⊗   |
| 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        | ⊗   |

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

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b> Observed debris collecting along door gaskets at the milk, ice cream, and soda cold holding cases. Maintain clean.<br><br>Observed dust build up at canned goods and sales racks. Maintain clean. |
|                           | Not In Compliance             |  |

**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)

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

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b> Maintain dry storage rooms clean and clutter free to prevent insect or rodent haborage. Organize and reduce clutter at dry storage room. |
|                           | Not In Compliance             |   |

**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)

**Overall Inspection Comments**

Letter A posted