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: COUNTRY CORNER MARKET				DATE: 12/2/2014	SIGNATURE
LOCATION: 1790 N 1ST ST, BARSTOW, CA 92311					REINSPECTION DATE: 6/02/2015 / PERMIT EXPIRATION: 10/31/2015
MAILING ADDRESS: 1790 N 1ST AV, BARSTOW CA 92311	☐FACILITY ☐OWNER ☑ACCOUNT				REHS: Dawn LaFlower
FA #: FA0008147	PR #: PR0002084	SR #	CO #	PE: 1611	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine
TIME IN: 1:32 PM	TIME OUT: 2:00 PM	CONTACT: Not Captured			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.

A

SCORE 93

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															
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

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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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Install a method of drying hands in restroom either air dryer or paper towels supplied by dispenser.

Observed no method of drying hands.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Ensure equipment is in proper working condition.

Observed heavy ice build up on ice cream freezer.

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Provide vapor proof light covers in walk in cooler.

Observed light covers missing.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Provide restroom supplies at all times.

Observed toilet tissue dispenser empty.

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: Clean and maintain around janitorial sink.

Observed broken bottles and cans with heavy fruit fly infestation.

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)

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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS		
1	**Compliance date not specified** **Not In Compliance**	**Inspector Comments:** Maintain a copy of the most recent health inspection report available on site. Observed report not available.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

Overall Inspection Comments

"A" grade card posted