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: EL SUPER | | | DATE: 12/15/2014 | SIGNATURE |
| LOCATION: 9850 SIERRA AV, FONTANA, CA 92335 | | | REINSPECTION DATE: 6/15/2015 | PERMIT EXPIRATION: 7/31/2015 |
| MAILING ADDRESS: 14601 LAKEWOOD BL STE B, PARAMONT CA 90723 | ☐FACILITY ☐OWNER ☑ACCOUNT | | REHS: Patrick Baccari | |
| FA #: FA0013883 | PR #: PR0018356 | SR #: | CO #: | PE: 1619 |
| TIME IN: 3:21 PM | TIME OUT: 3:54 PM | CONTACT: Not Captured | PROGRAM IDENTIFIER: 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.

**A**

**SCORE 95**

**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 | | + | ⊘ | 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** | | | | | | | COS | MAJ | OUT | | |
| 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 | EQUIPMENT/UTENSILS/LINENS | OUT | PERMANENT FOOD FACILITIES | OUT |
|---|---|---|---|---|---|
| **24.** Person in charge present and performs duties | 1 | **33.** Nonfood contact surfaces clean | 1 | **45.** Floor, walls, ceilings: built, maintained, and clean | 1 |
| **PERSONAL CLEANLINESS** | | **34.** Warewashing facilities: installed, maintained, used | 1 | **46.** No unapproved private homes/living or sleeping qu | 1 |
| **25.** Personal cleanliness and hair restraints | 1 | **35.** Equipment/Utensils approved; installed; clean; good repa | ⊘ | **SIGNS REQUIREMENTS** | |
| **GENERAL FOOD SAFETY REQUIREMENTS** | | **36.** Equipment, utensils and linens: storage and use | 1 | **47.** Signs posted; last inspection report available | 1 |
| **26.** Approved thawing methods used, frozen food | 1 | **37.** Vending machines | 1 | **48.** Food worker cards | 2 |
| **27.** Food separated and protected | 1 | **38.** Adequate ventilation and lighting; designated area | 1 | **COMPLIANCE & ENFORCEMENT** | |
| **28.** Washing fruits and vegetables | 1 | **39.** Thermometers provided and accurate | 1 | **49.** Permits Available | |
| **29.** Toxic substances properly identified, stored, use | 1 | **40.** Wiping cloths: properly used and stored | 1 | **50.** Restrooms Required | |
| **FOOD STORAGE/DISPLAY/SERVICE** | | **PHYSICAL FACILITIES** | | **51.** Plan Review | |
| **30.** Food storage; food storage containers identified | 1 | **41.** Plumbing: proper backflow devices | 1 | **52.** VC&D | |
| **31.** Consumer self-service | 1 | **42.** Garbage and refuse properly disposed; facilities m | 1 | **53.** Impoundment | |
| **32.** Food properly labeled & honestly presented | 1 | **43.** Toilet facilities: properly constructed, supplied, clea | 1 | **54.** Permit Suspension | |
| | | **44.** Premises; personal/cleaning items; vermin-proofin | 1 | | |

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| 9850 SIERRA AV, FONTANA, CA 92335 | | Patrick Baccari |

## 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY ⚠ CRITICAL ⚠

**POINTS**
**4**

**Compliance date not specified**

**Complied on 12/15/2014**

**Inspector Comments:** Gloves are not used correctly or used for more than only one task. Employees are observed with gloves prior to hand washing. Wash hands prior to handling donning gloves.
all EMPLOYEEs shall thoroughly wash their hands and that portion, if any, of their arms exposed to direct FOOD contact with cleanser and WARM WATER by vigorously rubbing together the surfaces of their lathered hands and arms for at least 10 to 15 seconds and thoroughly rinsing with clean running water followed by drying of cleaned hands and that portion, if any, of their arms exposed. EMPLOYEEs shall pay particular attention to the areas underneath the fingernails and between the fingers.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

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

**POINTS**
**1**

**Compliance date not specified**

**Not In Compliance**

**Inspector Comments:** Repair door gaskets to reach in cooler.

**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)

## Overall Inspection Comments

No summary comments have been made for this inspection.