



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME LA NORIA MARKET				DATE 12/23/2014	SIGNATURE
LOCATION 25180 E BASELINE ST, SAN BERNARDINO, CA 92410				REINSPECTION DATE 12/30/2014	PERMIT EXPIRATION
MAILING ADDRESS 25180 E BASELINE ST, SAN BERNARDINO, CA 92410				REHS Sierra Clayborn	
FA # FA0013553	PR # Not Specified	SR # Not Specified	CO # CO0049653	PE 1619	PROGRAM IDENTIFIER: None
TIME IN 2:01 PM	TIME OUT 3:13 PM	CONTACT Not Captured			SERVICE: 004 - COMPLAINT - INITIAL
					RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR
					ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Food Handling PI (2500-Up SqFt)

16K999 Complaint Inspection

Compliance Date: **Not Specified**

Not In Compliance

Violation Reference - **HSC**

Inspector Comments: Complaint received by EHS stated that facility had unpermitted food storage in ceiling (attic) nearby the meat department and nearby the walk-in coolers.

Violation Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

Observed an attic compartment just above walk-in cooler door near back hallway. Upon investigating attic storage area, observed candy, and to-go food containers and cups stored on floor.

Advised manager that all food and food contact utensils needed to be stored at least 6 inches above the ground at all times.

Observed no signs of vermin attraction in that area.

Investigating attic storage area near meat department revealed a homemade dehydrating cabinet with at least 50 lbs of pig skins and approximately 30lbs of chorizo drying directly on top of storage racks inside. Storage racks had excessive dried food debris on them. Observed approximately 40lbs of pig skins stacked in 3 milk crates directly next to dehydrating cabinet.

Observed excessive bits of dry chorizo and other meat debris on floor inside of dehydrating cabinet and on floor just outside of cabinet and throughout attic storage area, especially inside of hole in floor just outside of cabinet doors.

Observed several boxes of chips stored on floor on opposite side of dehydrating cabinet in attic storage area.

DISCONTINUE USE OF DEHYDRATING CABINET IMMEDIATELY.

Approximately 120lbs of pig skins and chorizo was discarded in front of inspector into dumpster. Bleach was poured into each bag of food that was put into the dumpster.

Dehydrating cabinet must be completely dismantled. Inspector will return on TUESDAY, December 30 to reinspect facility for compliance.

RECOMMENDED to investigate the use of a NSF approved food dehydrator. For more information contact Environmental Health Services Plan Check to submit plans for dehydrator and for any questions.

Photo Attachments:

No Photo Attachments