



**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>ARCO NAZM GROUP INC</b>                                    |                            |                                |      | DATE<br><b>12/30/2014</b>                              | SIGNATURE<br>                         |
| LOCATION<br><b>3225 LITTLE LEAGUE DR A, SAN BERNARDINO, CA 92407</b>           |                            |                                |      | REINSPECTION DATE<br><b>6/30/2015</b>                  | PERMIT EXPIRATION<br><b>8/31/2015</b> |
| MAILING ADDRESS<br><b>3225 LITTLE LEAGUE DR STE A, SAN BERNARDINO CA 92407</b> |                            |                                |      | REHS<br><b>Michelle Saltis</b>                         |                                       |
| FA #<br><b>FA0000521</b>   | PR #<br><b>PR0012497</b>   | SR #                           | CO # | PE<br><b>1647</b>                                      | PROGRAM IDENTIFIER: <b>store</b>      |
| TIME IN<br><b>2:53 PM</b>  | TIME OUT<br><b>4:40 PM</b> | CONTACT<br><b>Not Captured</b> |      | 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.



**SCORE 90**

See the following pages for the code sections and general requirements that correspond to each violation listed below.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

| DEMONSTRATION OF KNOWLEDGE           |     |  | COS | MAJ | OUT |
|--------------------------------------|-----|--|-----|-----|-----|
| In                                   | N/O | 1. Demonstration of knowledge; food safety certification |     |     | ⊗   |
| 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   | ⊗   |
| In                                   | N/O | N/A  |     | 4   | 2   |
| In                                   | N/O | N/A  |     | 4   | 2   |
| In                                   | N/O | N/A  |     | 4   |     |
| In                                   | N/O | N/A  |     | 4   |     |
| PROTECTION FROM CONTAMINATION        |     |  |     |     |     |
| In                                   | N/O | N/A  |     |     | 2   |
| In                                   |     | 13. Food in good condition, safe and unadulterated       | +   | ⊗   | 2   |
| In                                   | N/O | N/A  |     | 4   | ⊗   |

| 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 | 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                                    |     |



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](http://www.sbcounty.gov/dph/dehs)

(800) 442-2283

|  |                                |               |
|--|--------------------------------|---------------|
| FACILITY NAME<br><b>ARCO NAZM GROUP INC</b>                          | DATE<br><b>12/30/2014</b>      | SIGNATURE<br> |
| LOCATION<br><b>3225 LITTLE LEAGUE DR A, SAN BERNARDINO, CA 92407</b> | REHS<br><b>Michelle Saltis</b> |               |

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **⚠ CRITICAL ⚠**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified | <b>Inspector Comments:</b> Observed ice bag contaminated with paper debris inside of bag for sale to customers. Operator discarded. Maintain ice free of debris. See VC&D |
|                           | Complied on 12/30/2014        |   |

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b> Observed no managers certification in facility. Obtain a valid managers certification within 60 days from today, 12-30-14 |
|                           | Not In Compliance             |  |

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

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

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b> Observed temperature of cut tomatoes at 48F and salsa between 47-49F. Ensure potentially hazardous cold foods are held at 41F or below. Operator discarded. |
|                           | Complied on 12/30/2014        |  |

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b> Observed soda nozzles with slime debris. Clean and sanitize on a routine basis. |
|                           | Not In Compliance             |  |

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

**52. VC & D**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>0</b> | Compliance date not specified | <b>Inspector Comments:</b> Operator discarded 1 20lb bag of ice, a small container of cut tomatoes, and a small container of salsa. |
|                           | Not In Compliance             |   |

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

**Overall Inspection Comments**

"A" grade posted