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: PACIFIC CAR WASH			DATE: 2/26/2015	SIGNATURE
LOCATION: 1639 W FOOTHILL BL, UPLAND, CA 91786			REINSPECTION DATE: 8/26/2015	PERMIT EXPIRATION: 1/31/2016
MAILING ADDRESS: 1639 W FOOTHILL BL, UPLAND CA 91786	☐FACILITY ☐OWNER ☑ACCOUNT		REHS: Nicole Walker	
FA #: FA0004011	PR #: PR0000879	SR #:	CO #:	PE: 1611
TIME IN: 3:20 PM	TIME OUT: 4:09 PM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: Mini-Mart
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 98

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

						COS	MAJ	OUT
					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

						COS	MAJ	OUT
					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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PACIFIC CAR WASH	2/26/2015	
LOCATION		REHS
1639 W FOOTHILL BL, UPLAND, CA 91786		Nicole Walker

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed no soap or paper towels at dish room hand wash station. Provide a fully stocked hand sink.

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)

Overall Inspection Comments

Letter A posted