

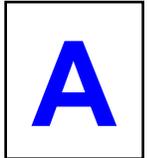


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HARDY BROWN COLLEGE PREPARATORY		DATE 2/12/2016	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 1/31/2016
LOCATION 655 W 2ND ST, SAN BERNARDINO, CA 92410			INSPECTOR Marifel Deocampo	
MAILING ADDRESS 2890 GATEWAY OAKS DR STE 100, SACRAMENTO CA 95833			IDENTIFIER: None	
TIME IN 10:30 AM	TIME OUT 11:35 AM	FACILITY ID FA0029609	RELATED ID PR0038612	PE 1610
			SERVICE: 001 - Inspection - Routine RESULT: 01 - Corrective Action Not 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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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; otherwise the right to a hearing shall be deemed waived.



SCORE 100

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
<input checked="" type="radio"/> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/> In	N/O 3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 8. Time as a public health control; procedures & record		4	2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 9. Proper cooling methods		4	2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 10. Proper cooking time & temperatures		4	
<input checked="" type="radio"/> In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 12. Returned and reserve of food			2
<input checked="" type="radio"/> In	13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved source		4	
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="radio"/> In	<input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<input type="radio"/> In	<input checked="" type="radio"/> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<input checked="" type="radio"/> 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 handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	<input checked="" type="checkbox"/>
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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49. PERMITS AVAILABLE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">0</div>	Comply by 2/13/2016 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: Please pay the amount of \$373 for the Public Health permit on or before February 18th. Food facility is limited to reheating and cold holding prepackaged and/or prepared food by Revolution Foods Inc. (caterer). All utensils (trays) are taken away at the end of the day by Revolution Foods to be washed, rinsed, and sanitized.
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Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE: