



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOMA LINDA MARKET		REINSPECTION DATE 3/21/2016	INSPECTOR Wole Akinyemi	DATE 3/7/2016
LOCATION 11161 ANDERSON ST 100, LOMA LINDA, CA 92354		PERMIT EXPIRATION 9/30/2016	IDENTIFIER: juice bar	
TIME IN 11:00 AM	TIME OUT 11:30 AM	FACILITY ID FA0024834	RELATED ID PR0032330	PE 1620
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

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

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** This follow up inspection was conducted to determine compliance with California Retail Food Code through verification of correction of the violations itemized in the routine inspection report of 2/29/16.

At this date, majority of the minor violations were observed satisfactorily corrected. However, major and minor violations noted below still require further and immediate correction.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

#### 16K021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c),  
114099.2(b)

**Inspector Comments:** The temperature of the hot running water at the 3 compartment sink was measured at 108 F and rapidly dropping after running water for a few minutes. Repair or replace the hot water heater to provide hot running water of at least 120 F.

The facility is allowed to use the hot water at the bakery sink for warewashing and sanitizing the dishes. Call as soon as repairs are completed and there is constant hot running water of at least 120 F at the sink in the juice bar for a second follow up inspection.  
Telephone number 1-800-442-2283

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

#### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1,  
114130

**Inspector Comments:** Thoroughly clean the grooves of the door gaskets of the refrigeration units to remove accumulated dirt crumbs and old food residues.

The surfaces of the cutting boards were still observed stained, scratched and scored. replace the cutting boards. also provide cutting board rubber mat for the cutting board to prevent the use of towels underneath the cutting boards.

Clean the storage cabinets to remove dirt, debris and grime.

**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)

#### 16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081,  
114119

**Inspector Comments:** Replenish the empty paper towel dispenser at the handwash sink area in the juice prep area.

Maintain the facility and equipment in good sanitary condition at all times.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement



**Public Health**  
Environmental Health Services

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NAME:  
TITLE:

Total # of Images: 0