

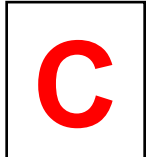


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME BARNACLES SPORTS BAR		DATE 10/23/2018	REINSPECTION DATE 11/06/2018	PERMIT EXPIRATION 11/30/2018
LOCATION 1936 MENTONE BL, MENTONE, CA 92359			INSPECTOR Kathryn Ventura	
MAILING ADDRESS PO BOX 665, MENTONE CA 92539			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:55 PM	TIME OUT 6:05 PM	FACILITY ID FA0007787	RELATED ID PR0000814	PE 1621

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 73

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		⊗
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In				⊗
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	⊗
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	⊗
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	⊗
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: At this time facility's health permit is hereby suspended due to an active vermin infestation.
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Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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

POINTS 4	Compliance date not specified Complied on 10/23/2018 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: 1) Observed the following cold holding violations located in Traulsen unit across the stove: - Spaghetti sauce measured at 45.6F - Taco meat measured at 45F - Single piece of chicken measured at 45.8F - Sliced turkey measured at 46F - An exposed single piece of pita bread being stored directly on top of various packaged bread items 2) Observed the following cold holding violations located in cold holding unit to the left of the stove: - One (1) container of bite sized sausage measured at 53.2F - One (1) container of pepperoni slices measured at 49.2F 3) Observed small bulk container of garlic butter (raw garlic and melted butter) placed on preparation table held at 87F. Maintain all potentially hazardous foods in cold holding at 41F or below. NOTE: This violation was corrected on site. Operator voluntarily discarded items listed above. See VC&D.
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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/Food_Danger_Zone.pdf

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

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed calcium build-up edges and insides of the ice machine as well as dirt debris build-up on ~ three (3) of the ice cubes in ice machine. Maintain all food contact surfaces to be clean and sanitized at all times.
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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/TowelSanitizingSolution.pdf>



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: 1) Observed rodent droppings in the following areas: - Beneath both Trauslen upright refrigerator units located in the kitchen - Beneath shelving unit storing microwave and clean dishware located at the cook's line - Beneath cooking equipment at the cook's line (stove top, flat top, grill and fryer) - Below bar three (3) compartment sink, side of cold holding unit containing sealed alcoholic beverages, by the trash bin - Behind the entry way door towards back storage area - Around large white freezer in back storage area - Approximately ten (10) plus rodent droppings below cooking equipment storage rack adjacent to walk-in refrigerator - On various canned food items stored on shelving unit to the right of alcohol cold holding unit located in dry storage area - Below stairs located behind the fire place in the pool table area - Surrounding water heater and mop sink 2) Observed remnants of animal-like hair on dry storage shelving containing canned food items in the back storage area. Clean and sanitize all affected areas. Ensure to maintain facility free of vermin, including but not limited to rodents. 3) Observed excessive flies throughout food preparation area. <u>Ensure to take necessary measures to eliminate flies from facility.</u>
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Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: Upon interview, employee was unable to demonstrate/state the following food safety practices: - Proper hot and cold holding temperatures - Proper cooking temperatures - Proper cooling methods/temperatures - Proper ware washing procedures - Proper hand washing requirements - Maintaining food contact surfaces to be clean and sanitized Provide regular trainings to employees on proper food handling procedures. NOTE: Employee was educated on site as to proper food safety knowledge and practices necessary to her duties.
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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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments:

A hand-washing station was not observed in the food preparation areas (kitchen and bar) and warewashing area.

Provide hand-washing stations that are sufficient in number and can be conveniently located in a food preparation area or warewashing area.

NOTE: See plan review violation.

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)

19. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114012, 114093

Inspector Comments:

Observed no written consumer advisory provided for raw or undercooked foods in the facility.

Provide written consumer advisory visible to the public that a food item is being served less than thoroughly cooked.

Violation Description: Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113945-113945.1, 113984.1

Inspector Comments:

Observed no person in charge at time of inspection.

Ensure at least one person is in charge at food facility during all hours of operation.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113969, 113971

Inspector Comments:

Observed employee preparing food without proper hair restraints.

Ensure all employees preparing or handling food/utensils are wearing a hairnet cap or other suitable covering to confine hair.

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed 3 (three) containers to be stored unlabeled on shelving located above microwave. Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.
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Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed dirt, grease, and food debris the following nonfood-contact surface areas: - Dust accumulation on fan guards in alcoholic beverage cold holding unit located in the back storage area - Dust and grease build-up between the two (2) Trauslen refrigeration unit across the stove - Exhaust hood filters above cooking equipment Maintain all nonfood-contact surfaces to be in a clean and sanitary condition at all times.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed no sanitizer test strips at facility. Provide test strips to check sanitizer concentrations.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed upright Trauslen refrigeration unit to be holding food items between 45-47F. At this time facility voluntarily discarded all potentially hazardous food (PHF) items that were inadequately cold holding. Facility is instructed to discontinue using Trauslen refrigeration unit until it can adequately facilitate cold holding. Prior to utilizing unit, an Environmental Health Specialist with this department must confirm that unit is fully functional. When ready for re-inspection, ensure to contact EHS.
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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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified	Inspector Comments: Observed spoon handle being directly placed in pizza sauce located in the cold holding unit to the left of cooking equipment. <u>Store scoops in a manner that prevents handles from contacting food.</u>
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified	Inspector Comments: The following was observed: - Gap larger than 1/2 inch surrounding door frame leading to deck labeled as an "Emergency Exit" - Gap larger than 1 inch around door frame of back storage room which leads to outside refuse area - One (1) large hole in the right corner and gaps surrounding frame of the second door located in the back storage room <u>Ensure to maintain facility so as to prevent vermin entrance into facility at all times.</u>
	Not In Compliance Violation Reference - HSC - 114067 (j), 114123	

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified	Inspector Comments: 1) Observed vinyl floor in disrepair/cracked in the following areas: - Beneath both upright refrigeration units in the kitchen - Beneath cooking equipment at cook's line - In hallway leading to back storage room 2) Observed ceilings to be deteriorating/in disrepair: - Above steps leading to outdoor refuse area - A large area of exposed raw ceiling material was observed near make-up ventilation system in back storage room
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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51. PLAN REVIEW

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114380

Inspector Comments:

The following was observed:

- No hand wash sink provided in kitchen, facility is currently utilizing two (2) compartment sink as a preparation sink, hand sink, and ware washing station
- Additional back storage room was observed to have been added on to permitted facility without approval

Ensure to provide necessary equipment for safe food handling practices. Prior to commencing upgrades to facility, installation of new equipment or menu changes, facility must consult with Environmental Health Services Plan Check Department. Further investigation will be conducted in regards to the addition of the back storage area.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D

POINTS
0

Compliance date not specified
Complied on 10/23/2018
Violation Reference - HSC -
113980

Inspector Comments:

The following food items were voluntarily discarded due to inadequate cold holding temperatures:

- Spaghetti sauce measured at 45.6F (approximately 5 lbs.)
- Taco meat measured at 45F (approximately 5 lbs.)
- Single piece of chicken measured at 45.8F (approximately 5 oz.)
- Sliced turkey measured at 46F (approximately 2 lbs.)
- An exposed single piece of pita bread being stored directly on top of various packaged bread items
- One (1) container of bite sized sausage measured at 53.2F (approximately 5 oz.)
- One (1) container of pepperoni slices measured at 49.2F (approximately 5 oz.)
- Small bulk container of garlic butter (raw garlic and melted butter) placed on preparation table held at 86.5F.

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."

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Overall Inspection Comments

A Notice of Closure Sign has been posted at the front entrance of facility. Do not remove, relocate or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour. At this time facility's health permit is hereby suspended due to an active vermin infestation.

- Request for Rescore form provided.
- Food facility risked Based Inspection frequency flier provided.
- Active managerial control flier provided.
- Top 5 CDC risk factors flier provided.



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "K. Montano".

NAME: Kimberly Montano
TITLE: Bartender