



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN			REINSPECTION DATE Not Specified	INSPECTOR Edith Lopez	DATE 3/4/2021
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:18 PM	TIME OUT 3:05 PM	FACILITY ID FA0013752	RELATED ID CO0077355	PE 1684	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit on 03/04/2021, was to conduct a complaint investigation.

Reference - HSC

Nature of complaint: Complaint stated that facility sells expired food at a lower price, have expired meat in the freezer. Complainant stated that while walking near the freezer there was a foul scent. Tight aisle spaces as well, unable to maintain and practice social distancing.

Upon interview, manager was aware of this complaint. Manager stated a week ago they received a packaged order for frozen fish which they immediately placed inside the freezer, once they opened the box some of the fish was not frozen. Fish was left inside the freezer which created the smell. They did their best to clean the freezer and discard all of the fish. Manager stated that they do their best to discard food that is expired and food that is not in good conditions.

Observations: All the meat in the freezer appeared to be in good conditions, there was no foul odor near the freezer during time of inspection.

Result: Manager was advised to ensure food is in good conditions and ensure temperature is adequate once delivered.

Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0