



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LOCH LEVEN CHRISTIAN CAMP & CONFERENCE CENTER		DATE 8/13/2015	REINSPECTION DATE 8/27/2015	PERMIT EXPIRATION 1/31/2016
LOCATION 8171 MOUNTAIN HOME CREEK RD, MENTONE, CA 92359			INSPECTOR Sierra Clayborn	
MAILING ADDRESS 36910 MILLCREEK RD, MENTONE CA 92359			IDENTIFIER: Food	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:32 AM	TIME OUT 1:31 PM	FACILITY ID FA0006918	RELATED ID PR0020621	PE 1650

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 92

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			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	⊗
○ 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 reserve 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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ 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	+	⊗	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	⊗

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	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	⊗



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LOCH LEVEN CHRISTIAN CAMP & CONFERENCE CENTER	DATE 8/13/2015
LOCATION 8171 MOUNTAIN HOME CREEK RD, MENTONE, CA 92359	INSPECTOR Sierra Clayborn

54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Camp Kitchen permit temporarily suspended due to vermin infestation in kitchen. Food facility will remain closed until vermin free facility requirement is met. Immediate pest control intervention is schedule to take place on Tuesday, August 18, 2015. Inspector will return to reinspect for kitchen opening 1 day after treatment is completed. If fumigation schedule changes, contact inspector as soon as possible at 800-442-2283 or at sierra.clayborn@dph.sbcounty.gov.
--------------------	--	---

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 8/13/2015 Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed live roaches crawling on walls, behind automatic dish washing machine and between stainless steel back splash and wall in ware washing area, on floor beneath ware washing area and between floor and base coving in that area. Observed several dead roaches on floor and crushed on walls in the same area. ELIMINATE VERMIN PRESENCE FROM FACILITY. Clean and sanitize all affected areas THOROUGHLY with bleach. Seal all potential portals for vermin entry, such as gaps or cracks. Food facility has been closed due to excessive roach activity. Facility will be required to take immediate action for eliminating vermin presence in food facility. All food preparation activities have been moved to adjacent commercial kitchen on site which was also inspected on today's date. Inspector will return the day after roach fumigation treatment is completed to confirm compliance for a vermin free facility. Camp Director stated that tenting/aggressive fumigation will take place on Tuesday, August 18, 2015; if the date of fumigation changes, immediately contact inspector at 800-442-2283 or at sierra.clayborn@dph.sbcounty.gov. Once initial treatment is complete, facility will need to maintain regular pest control service to ELIMINATE the vermin presence from facility and seal all cracks in crevices throughout kitchen area.
--------------------	---	---

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)

9. PROPER COOLING METHODS

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114000	Inspector Comments: Observed cooked macaroni and cheese in plastic cambro container holding at 47 F in reach-in cooler. Kitchen manager explained that the item had been on the menu approximately 4 days ago. Ensure to use a proper cooling method. Rapidly cool cooked food from 135 F to 70 F within the first 2 hours. Further cool food from 70 F to 41 F over the next 4 hours. Use a thermometer to monitor cooling temperatures. *Ensure that food is being stirred throughout cooling process. *Recommended to use shallow pans to help facilitate cooling process. *Corrected on site: Macaroni was voluntarily discarded by kitchen manager.
--------------------	--	--

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



Public Health
Environmental Health Services

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LOCH LEVEN CHRISTIAN CAMP & CONFERENCE CENTER	DATE 8/13/2015
LOCATION 8171 MOUNTAIN HOME CREEK RD, MENTONE, CA 92359	INSPECTOR Sierra Clayborn

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed excessive flies inside of kitchen area during food preparation. Camp kitchen is situated in main building with the camp office in which the main doors stay open during regular business hours. Provide screening on doors or alternative method to prevent flying vermin from entering food facility. Recommended to provide a fly exclusion device inside of kitchen or nearby serving windows of kitchen; ensure that fly exclusion device is not located directly over food preparation or handling areas. Observed employee personal cup stored on prep counter during food service. DESIGNATE a specific area, or CONTAINER, for all employee personal food and items that is away from food preparation, handling and storage areas.
---	--	--

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 <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed base coving throughout kitchen not meeting the 4 inch minimum requirement and it was loose from floor and wall. Observed small holes in walls at ware washing area. Seal all cracks and gaps. Repair/secure base coving to both floor and wall to prevent vermin entry and water damage.
---	--	---

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))

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following was voluntarily discarded: Approximately 3lbs of cooked macaroni and cheese
---	--	---

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."

Overall Inspection Comments

Facility has received a grade of "A". At this time, camp kitchen is closed until compliance with vermin free facility requirement is met.
 At time that compliance is met, inspector will post appropriate grade card at facility.



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

<small>FACILITY NAME</small> LOCH LEVEN CHRISTIAN CAMP & CONFERENCE CENTER	<small>DATE</small> 8/13/2015
<small>LOCATION</small> 8171 MOUNTAIN HOME CREEK RD, MENTONE, CA 92359	<small>INSPECTOR</small> Sierra Clayborn

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Sloan Hamilton".

NAME: Sloan Hamilton
TITLE: Camp Director