



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|----------------------|--------------------------|---|---------------------------------|
| FACILITY NAME AXAR INC | | DATE 3/24/2022 | REINSPECTION DATE 4/07/2022 | PERMIT EXPIRATION 12/31/2022 |
| LOCATION 515 N WATERMAN AV, SAN BERNARDINO, CA 92410 | | | INSPECTOR Vanessa Salcedo | |
| MAILING ADDRESS 515 N WATERMAN AV, SAN BERNARDINO CA 92410 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 10:32 AM | TIME OUT 12:56 PM | FACILITY ID FA0036590 | RELATED ID PR0047139 | PE 1648 |

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 86

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 | | | 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 | + | ⊗ | 2 |
| In | N/O | ○ N/A | | 4 | 2 |
| In | N/O | ○ N/A | | 4 | 2 |
| In | N/O | ○ N/A | | 4 | |
| In | ○ N/O | N/A | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | | |
| In | ○ N/O | N/A | | | 2 |
| ○ In | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O | N/A | | 4 | ⊗ |

| FOOD FROM APPROVED SOURCES | | | COS | MAJ | OUT |
|---|-----|---|-----|-----|-----|
| ○ In | | 15. Food obtained from approved source | | 4 | |
| In | N/O | ○ N/A | | | 2 |
| In | N/O | ○ N/A | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | | |
| In | | ○ N/A | | | 2 |
| CONSUMER ADVISORY | | | | | |
| In | N/O | ○ N/A | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | | |
| In | | ○ N/A | | 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 | | 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 | ⊗ |

| 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 | ⊗ |
| 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 | ⊗ |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | ⊗ |
| 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 | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | ⊗ |
| 53. Impoundment | |
| 54. Permit Suspension | |



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

POINTS
4

Compliance date not specified
Complied on 3/24/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following cold holding violations in cold holding unit labeled FRESH SELECTIONS:

- Two (2) ham and cheese sandwiches to measure approximately 54 to 56. 7 F
- Turkey and cheese pita sandwiches to measure approximately 58 F
- Turkey and cheese croissant to measure approximately 57.7 F
- Three (3) Turkey and cheese wheat sandwiches to measure approximately 59.8 F
- Three (3) tuna salad on multigrain sandwiches to measure approximately 57 to 58 F
- Two (2) chicken salad wheat sandwiches to measure approximately 53.3 to 55. 4 F
- Eggs salad wheat sandwich to measure approximately 55.6 F
- Two (2) turkey and cheese french rolls to measure approximately 55 F
- Four (4) packages of sliced American cheese to measure approximately 49 F
- Three (3) packages of honey ham to measure approximately 56 F
- Three (3) packages of sliced chicken to measure approximately 49 F
- Two (2) Yoplait yogurts to measure approximately 56 F
- Chobani yogurt to measure approximately 62 F
- Seven (7) packages of hard cooked eggs to measure approximately 61 F
- Beef chorizo to measure approximately 52 F
- Pork chorizo to measure approximately 52 F
- Two (2) packages of sliced beef to measure approximately 53 F
- Two (2) packages of sliced turkey to measure approximately 50 F
- Several packages of string cheese to measure approximately 66 F
- Two (2) packages of hot dog links to measure approximately 47 F
- Three (3) packages of butter to measure approximately 48 F
- Three (3) packages of cream cheese to measure approximately 51 F
- Several packages of beef and mild cheese to measure approximately 61 F
- Two (2) packages of white cheddar cheese and almonds to measure approximately 60 F
- Several packages of meat and cheese sandwich to measure approximately 49 F
- Several packages of extra sharp yellow cheese to measure approximately 64 F
- Six (6) packages of lunchables to measure approximately 46 to 50 F
- Several packages of pepper jack cheese to measure approximately 58 F
- Two (2) containers of flan to measure approximately 61 F
- Pudding to measure approximately 61 F

Per employee the food items listed above have been in the cold holding unit either Monday or Tuesday of this week, more than four (4) hours prior to temperature measurement.

Maintain all potentially hazardous foods in cold holding at 41F or below.

Corrected on site. See VC&D.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed mold and calcium like build up on the ice deflector in the ice machine. Note: no ice was observed to be contaminated.

Ensure all food contact surfaces are maintained in a clean and sanitary condition.

NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

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: <https://youtu.be/Gz6zPqZtv2s>



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32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

| | |
|---------------|---|
| POINTS | Compliance date not specified Not In Compliance Violation Reference - HSC - 114087, 114089 |
| 1 | |

Inspector Comments: Observed inadequate labeling on the ice bags that are packaged at the facility. Food that is prepackaged at the facility shall provide a label that complies with the requirements set forth by the Sherman Food, Drug and Cosmetic law.

Label information shall include the following information:

- (1) The common name of the food, or absent a common name, an adequately descriptive identity statement.
- (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.
- (3) An accurate declaration of the quantity of contents.
- (4) The name and place of business of the manufacturer, packer, or distributor.

Provide and maintain this information on the label.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

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

| | |
|---------------|---|
| POINTS | Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130 |
| 1 | |

Inspector Comments: Observed cold holding unit labeled FRESH SELECTIONS to not be able to hold proper cold holding temperatures and to be holding potentially hazardous foods.

Repair/replace cold holding unit. Ensure units holding potentially hazardous foods are able to hold food at or below 41 F at all times.

NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | |
|---------------|---|
| POINTS | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 |
| 1 | |

Inspector Comments: Observed the ice scoop stored directly on top of the ice machine.

Ensure to store all utensils in a clean and sanitary container to avoid contamination.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

| | |
|---------------|---|
| POINTS | Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1 |
| 1 | |

Inspector Comments: Observed no air gap between the drainage pipe for the soda machine and the floor sink.

Provide an air gap between the drainage pipe from the three compartment sink and the floor sink that is a minimum of 1-inch.

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

| | | |
|--------------------|---|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed missing toilet paper in toilet paper dispenser in both restrooms. Ensure toilet paper is always stocked and stored in a sanitary manner, such as a toilet paper dispenser. |
| | Not In Compliance Violation Reference - HSC - 114250, 114276 | |

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

48. FOOD HANDLER CERTIFICATION

| | | |
|--------------------|---|--|
| POINTS 3 | Compliance date not specified | Inspector Comments: Observed two (2) expired/missing food handler cards. Provide missing food handler card form within 14 days to avoid a future charged follow-up inspection. Note: Food handler cards MUST be issued by San Bernardino County to be valid. Note: information regarding new StateFoodSafety Store Compliance application was provided to operator. At this time San Bernardino County has partnered with StateFoodSafety in bringing an easier method of handling Food Handler Certification Cards to operators and their facilities via a new online database. Full implementation of Store Compliance Database will go into effect January 2023. |
| | Not In Compliance Violation Reference - SBCC - 33.0409 | |

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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52. VC & D

| | |
|---------------|---|
| POINTS | Compliance date not specified Not In Compliance Violation Reference - HSC - 113980 |
| 0 | |

Inspector Comments: Operator voluntarily discarded the following:

- Two (2) ham and cheese sandwiches
- Turkey and cheese pita sandwiches
- Turkey and cheese croissant
- Three (3) Turkey and cheese
- Three (3) tuna salad on multigrain sandwiches
- Two (2) chicken salad wheat sandwiches
- Eggs salad wheat sandwich
- Two (2) turkey and cheese french rolls
- Four (4) packages of sliced American cheese
- Three (3) packages of honey ham
- Three (3) packages of sliced chicken
- Two (2) Yoplait yogurts to measure
- Chobani yogurt
- Seven (7) packages of hard cooked eggs
- Beef chorizo
- Pork chorizo
- Two (2) packages of sliced beef
- Two (2) packages of sliced turkey
- Several packages of string cheese
- Two (2) packages of hot dog links
- Three (3) packages of butter
- Three (3) packages of cream cheese
- Several packages of beef and mild cheese
- Two (2) packages of white cheddar cheese and almonds
- Several packages of meat and cheese sandwich
- Several packages of extra sharp yellow cheese
- Six (6) packages of lunchables to measure
- Several packages of pepper jack cheese
- Two (2) containers of flan
- Pudding

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



Public Health
Environmental Health Services

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On this date a "B" grade card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

The following was provided:

- food handler card
- re-score form

NOTE: A follow up inspection will be conducted in the future to observe compliance. Failure to comply may result in billable follow up inspections.

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](#).

Signature(s) of Acknowledgement

NAME: Katie
TITLE: Manager