



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARQUIS		DATE 2/4/2019	REINSPECTION DATE 2/11/2019	PERMIT EXPIRATION 6/30/2019
LOCATION 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405			INSPECTOR Tamara King	
MAILING ADDRESS 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405			IDENTIFIER: None	
TIME IN 1:22 PM	TIME OUT 2:55 PM	FACILITY ID FA0010058	RELATED ID PR0005515	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 81

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		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	+		⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	4	⊗
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	+		⊗
In	N/O	N/A		4	2

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				4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				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	⊗
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	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
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	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARQUIS	DATE 2/4/2019
LOCATION 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	Compliance date not specified Complied on 2/4/2019 Violation Reference - HSC - 113967, 113976,	Inspector Comments: 1) Observed one (1) sliced tomato to show significant signs of spoilage in the 1-door prep top refrigeration unit at the entrance to the kitchen. 2) Observed one (1) container of colby jack cheese stored in the 1-door prep top refrigeration unit at the entrance to the kitchen to have mold growth. Corrected on site: The adulterated / spoiled foods were voluntarily condemned and destroyed. See violation 52. All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage.
---------------------------	---	---

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: Observed no valid food safety certificate on site. One person in the facility must obtain a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable). An inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-inspections. For more information on how to obtain a food safety certificate from an ANSI-approved organization, visit the ANSI website at www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4 .
---------------------------	--	---

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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Complied on 2/4/2019 Violation Reference -	Inspector Comments: 1) Observed the paper towels in the restroom located by the patio stored on the counter top to not be stored in the dispenser. 2) No paper towels were observed at the 3-compartment bar sink that is used for hand washing. Corrected on site. Paper towels were provided. Handwashing soap and towels or drying device shall be provided in dispensers. Dispensers shall be maintained fully stocked and in good repair.
---------------------------	--	--

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARQUIS	DATE 2/4/2019
LOCATION 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2
Compliance date not specified
Complied on 2/4/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed two (2) sliced tomato halves in the 1-door prep top refrigeration unit at the entrance to the kitchen to measure 57 degrees F. The ambient air temperature of the refrigeration unit was measured at 58 degrees F. The refrigeration unit shall not be used to stored potentially hazardous foods until a time when the refrigeration unit is capable of maintaining potentially hazardous foods at below 41 degrees F. The refrigeration unit was not observed to be equipped with a temperature measuring device.

Corrected on site. The tomatoes were voluntarily condemned and discarded. See violation 52.

All potentially hazardous foods shall be maintained at temperatures below 41 degrees F or above 135 degrees F.

The facility shall repair or replace the refrigeration unit to ensure the unit is capable of maintaining potentially hazardous foods at below 41 degrees F. The refrigeration unit shall be equipped with a thermometer accurate to within +/- 2 degrees.

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

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 a bag containing a food resembling sugar to be unlabeled in the kitchen on the bottom shelf of the food prep table.

Label the bag with the common name of the contents. Food shall be stored in approved containers and labeled as to contents

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 the following to have an accumulation of dust, dirt, food residue, and or other debris:
1) The preparation table in the kitchen adjacent to the ware wash sink.
2) The interior of the 1-door prep top refrigeration unit.

Clean the noted areas. Maintain all nonfood contact surfaces in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARQUIS	DATE 2/4/2019
LOCATION 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

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

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed the following: 1) One (1) residential commercial refrigeration unit in the storage room located near the front hall entrance to be in disrepair, non- functional, and containing mold/ mildew like growth in the interior. Remove the equipment from the facility. All new and replacement food-related and utensil-related equipment shall be certified by an ANSI accredited certification program and approved by the Division of Environmental Health. 2) Observed the ice machine in the storage room located near the front hall entrance to be in disrepair and/or non-functional. Repair, replace, or remove the ice machine. 3) Observed a GE residential microwave in the kitchen. Remove the unapproved equipment from the facility. All new and replacement food-related and utensil-related equipment shall be certified by an ANSI accredited certification program and approved by the Division of Environmental Health for use in a commercial kitchen. 4) Observed the walk in refrigeration unit to be leaking. A 5 gallon bucket was located in the walk in refrigeration unit to collect the condensate. Repair or replace the walk in refrigeration unit to eliminate the leak. 5) Observed the toilet paper dispenser in the women's restroom by the front door to be in disrepair. Repair or replace the dispenser. 6) The ambient air temperature of the 1-door prep top refrigeration unit was measured at 58 degrees F. The refrigeration unit shall not be used to stored potentially hazardous foods until a time when the refrigeration unit is capable of maintaining potentially hazardous foods at below 41 degrees F. The facility shall repair or replace the refrigeration unit to ensure the unit is capable of maintaining potentially hazardous foods at below 41 degrees F.
---	---	--

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: Observed the light fixture in the kitchen to not be equipped with a shatterproof cover. Repair or replace the shatterproof cover.
---	---	---

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARQUIS	DATE 2/4/2019
LOCATION 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: The 1-door prep top refrigeration unit was not observed to be equipped with a temperature measuring device. Provide a temperature measuring device. The refrigeration unit shall be equipped with a thermometer accurate to within +/- 2 degrees.
---	---	---

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed an insufficient air gap between the rim of the floor sink and the inlet of the waste water discharge pipe at the bar. Repair/replace the pipe to ensure an air gap between the rim of the floor sink and the inlet of the wastewater discharge pipe of at least 1 " or twice the diameter of the pipe, whichever is greater.
---	---	---

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed the toilet paper in the men's restroom to not be stored in the toilet paper dispenser. Discontinue this practice. Ensure toilet paper is stored in the dispenser to prevent potential contamination.
---	---	---

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)

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; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1) Observed the floors in the bar to have an accumulation of debris and food residue. Thoroughly clean the floors in the bar. Maintain the floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, trash, and other debris. 2) Observed the floors in the kitchen below the equipment to have an accumulation of dust and food residue. Thoroughly clean the floors in the kitchen. Maintain the floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, trash, and other debris. 3) Observed the bar to have missing floor tiles. Repair or replace the missing tiles.
---	---	---

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))



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARQUIS	DATE 2/4/2019
LOCATION 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	Inspector Comments: 1) A copy of the last inspection report was unavailable at the time of the inspection. Obtain a copy of the most recent inspection report and maintain a copy on site and available upon request or inspection. 2) A copy of current Health Permit was unavailable at the time of the inspection. Obtain a current Health Permit and maintain on site and posted in a conspicuous location within the facility.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following foods were voluntarily condemned and discarded: - 3 tomato halves. - 1 container of shredded colby jack 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."

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MARQUIS	DATE 2/4/2019
LOCATION 1036 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

Grade card replaced on this date, a "B" grade card was posted this date.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Request for Rescore form, Food temperature stickers.

Notes:

Hot water in the facility measured a minimum of 120F.

Ware washing sink observed set up with hot water measuring a minimum of 100F. The sanitizer compartment was observed set up with quaternary ammonia sanitizer concentration measuring a minimum of 200 ppm. Adequate ware washing knowledge demonstrated by employees on this date.

Hot holding temperatures observed above 135F.

The person in charge of the facility at the time of the inspection could not access the interior of the refrigeration units in the kitchen due to the units being locked. The keys to the locks are not available to the person in charge. The facility shall ensure that all food storage areas can be accessed during inspections. During the follow up inspection in 1 week the facility refrigeration units shall be inspected, provide a key to the person in charge to provide access to the health inspector.

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 #33.1403; or b) may be requested by the food facility.

Signature(s) of Acknowledgement

NAME:
TITLE: