



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GUS JR #14				REINSPECTION Not Specified	INSPECTOR Maria Gomez-Casillas	DATE 8/22/2018
LOCATION 444 W MILL ST, SAN BERNARDINO, CA 92401				PERMIT 9/30/2018	IDENTIFIER: None	
TIME IN 3:10 PM	TIME OUT 3:51 PM	FACILITY ID FA0010067	RELATED ID PR0001135	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

### RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The facility was observed to have repaired the walk-in refrigerator. The health permit is hereby reinstated. The facility may be reopened.

**Description:** The health permit to operate is hereby reinstated and facility may open.

#### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A billable re-inspection has been conducted today to verify that the facility is able to hold cold holding temperatures of 41 degrees Fahrenheit or below.

During today's re-inspection the facility was observed to have repaired the walk-in refrigerator.

The following internal food temperatures were taken from the walk-in refrigerator:

- Ham measured 37 degrees Fahrenheit.
- Steak (raw) measured 36 degrees Fahrenheit.
- Vegetable soup measured 40 degrees Fahrenheit.
- Raw marinated chicken measured 40 degrees Fahrenheit.

The following internal food temperatures were taken from the bottom reach-in refrigerator drawers below the Cook's line:

- Ham measured 40 degrees Fahrenheit.
- Cheese measured 41 degrees Fahrenheit.

The operator stated that the bottom refrigeration unit below the cook's line will be repaired soon. The operator stated he put ice to help maintain potentially hazardous foods at 41 degrees Fahrenheit or below.

Repair the bottom reach-in refrigeration drawers and ensure to maintain potentially hazardous foods at or below 41 degrees Fahrenheit.

**Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A re-inspection has been conducted today to verify that the facility is able to hold cold holding temperatures of 41 degrees fahrenheit or below.

During today's re-inspection the facility was observed to have repaired the walk-in refrigerator. The following internal food temperatures were taken from the walk-in refrigerator:

- Ham measured 37 degrees fahrenheit.
- Steak (raw) measured 36 degrees fahrenheit.
- Vegetable soup measured 40 degrees fahrenheit.
- Raw marinated chicken measured 40 degrees fahrenheit.

The following internal food temperatures were taken from the bottom reach-in refrigerator drawers below the cook's line:

- Ham measured 40 degrees fahrenheit.
- Cheese measured 41 degrees fahrenheit.

The operator stated that the bottom refrigeration unit below the cook's line will be repaired soon. The operator stated he put ice to help maintain potentially hazardous foods at 41 degrees fahrenheit or below.

Repair the bottom reach-in refrigeration drawers and ensure to maintain potentially hazardous foods at or below 41 degrees fahrenheit.

**Description:** Reinspection conducted at this time to determine compliance from prior inspection.

### 16K009 Proper cooling methods



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114000

**Inspector Comments:** Observed two refried beans in deep containers, approximately 4-5 inches, to measure 54 degrees fahrenheit in the walk-in refrigerator. According to the operator, the refried beans had been cooked and cooled 2 days prior to re-inspection.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

This was corrected on site. The operator voluntarily discarded the two containers of beans.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)



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**16K052 VC & D**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Reference - HSC - 113980**

**Inspector Comments:** The operator voluntarily discarded the two container of refried beans, approximately 10 pounds each, into the trash.

**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**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: enrique garcia  
TITLE:

Total # of Images: 0