



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NOYES BAKERY</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Tamara King</b>	DATE <b>10/24/2018</b>
LOCATION <b>341 W HIGHLAND AV, SAN BERNARDINO, CA 92405</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>11:30 AM</b>	TIME OUT <b>1:44 PM</b>	FACILITY ID <b>FA0010031</b>	RELATED ID <b>CO0063695</b>	PE <b>1620</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE	

**RETAIL FOOD PROTECTION - Public Eating PI (0-24 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, 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.**



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FACILITY NAME NOYES BAKERY	DATE 10/24/2018
LOCATION 341 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

### 16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** A complaint investigation was conducted in conjunction with a full routine inspection in response to a complaint received by San Bernardino County Public Health Department Division of Environmental Health.

Complaint detail:

As per the complainant nymph cockroaches were observed in the pastry display case.

Findings:

On this date I spoke with the facility owner who was not aware of the complaint but who was aware that an existing infestation problem may exist.

On this date the following was observed as it relates to the complaint:

- Live and dead cockroaches were observed in numerous areas throughout the facility. For this reason the facility is closed and the health permit is suspended. Evidence of a significant vermin infestation is present in the facility at this time.

- Observed approximately 32 gallon capacity Rubbermaid container used for storage of flour to be contaminated with dead nymph cockroaches.

- Observed approximately 32 gallon capacity Rubbermaid container used for storage of Ingredient to be contaminated with dead nymph cockroaches.

- Observed one (1) approximately 32 gallon capacity Rubbermaid container containing an unrecognizable product infested with brown grain beetles. Employees were unable to indicate what the product contained. The facility shall ensure all containers of bulk product are clearly labeled with the common name of the contents of the containers.

- Observed one can of Musselmans Key lime Pie mix on a shelf in the rear of the facility to be severely dented on the lower seam.

The contents of the containers and the dented can were voluntarily condemned and discarded by the person in charge (See violation 52).

Observed holes/ gaps in the following areas:

- A large gnawed hole/ gap in the all and vinyl base cove to the right of the toilet of the restroom.

- Numerous holes measuring greater than 1/4 inch in the cement/ brick walls in the rear storage areas of the facility.

- Gaps around the wiring that extends through the ceilings where the cameras are located.

- Gaps/ holes in the office where evidence of past water damage appears.

Seal all gaps/ holes in the floors walls and ceilings that measure greater than 1/4 inch in diameter to prevent the entrance/ harborage of vermin in the facility.

The facility shall maintain all food manufactured, produced, 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.

The facility shall remove/eliminate all evidence of the cockroaches using approved method of pest control.

Seal any/all gaps/crevices in the facility. Clean and sanitize all the affected areas and all food contact surfaces prior to contacting this office for a reopening inspection. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

Two (2) "Notice of Closure" signs were posted this date.

Based on the information obtained during the course of this inspection the complaint is valid and follow up is warranted and required. The complaint will remain open.

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



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**16K013 Food in good condition, safe and unadulterated**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 113967, 113976,**

**Inspector Comments:** 1) Observed approximately 32 gallon capacity Rubbermaid container used for storage of flour to be contaminated with dead nymph cockroaches.

2) Observed approximately 32 gallon capacity Rubbermaid container used for storage of Ingredient to be contaminated with dead nymph cockroaches.

3) Observed one (1) approximately 32 gallon capacity Rubbermaid container containing an unrecognizable product infested with brown grain beetles. Employees were unable to indicate what the product contained. The facility shall ensure all containers of bulk product are clearly labeled with the common name of the contents of the containers.

4) Observed one can of Musselmans Key lime Pie mix on a shelf in the rear of the facility to be severely dented on the lower seam.

The contents of the containers and the dented can were voluntarily condemned and discarded by the person in charge (See violation 52).

The facility shall maintain all food manufactured, produced, 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.

**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>



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FACILITY NAME NOYES BAKERY	DATE 10/24/2018
LOCATION 341 W HIGHLAND AV, SAN BERNARDINO, CA 92405	INSPECTOR Tamara King

### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** Live and dead cockroaches were observed in the following areas:

- A. Live nymph cockroaches observed on the interior and exterior surfaces of the pastry display case containing cookies including: gaps and crevices along the track for the doors, multiple on the tubing that runs along the bottom portion of the lower exterior surfaces, behind the metal grate at the bottom-right-rear portion of the case. The display case was observed to be infested with cockroaches in the cracks, crevices, and gaps of the equipment.
- B. Live nymph cockroach observed crawling on the lower-rear exterior portion of the pastry display case at the metal grate located directly behind the computer area.
- C. Dead cockroaches of various live stages on the floors around the pastry display cases.
- D. One (1) Live young cockroach observed walking between display cases on the floor towards the customer area.
- E. Dead nymph cockroaches in the interiors of the cake and cupcake display cases including on the bottom shelves of the case and in the tracks for the doors, in the lower portion of the units where the motors are located, and dead nymph cockroaches along the bottom of the equipment.
- F. Dead cockroaches observed on the bottom shelf of the beverage refrigeration unit and along the tracks for the doors.
- G. Dead cockroaches on the floors along the walls throughout the customer area of the facility including the floors under the beverage refrigeration unit located in the customer area.
- H. Numerous live and dead cockroaches observed in the wooden cabinets, that open in the front and the back of the cabinet and open directly into the kitchen, located behind the cake display case.
- I. Dead cockroaches observed in the cabinets located below the counter tops to the right of the computer.
- J. Dead adult cockroach in the interior of the cake fridge.
- K. one (1) Live cockroach observed walking around in the partition wall behind the cake decorating/ preparation table
- L. Multiple live cockroaches observed walking along the floors in the kitchen.
- M. One (1) live cockroach observed walking on exterior surface of the empty/ unplugged refrigeration unit on the left side of the kitchen, the cockroach hid in the gaskets of the center door of the refrigeration unit.
- N. Multiple dead cockroaches observed in the walk in refrigeration unit located at the front of the kitchen.
- O. One (1) nymph cockroach observed walking on the food contact surface of the stainless steel top food preparation table in the front of the kitchen.
- P. Observed approximately five (5) live adult cockroaches on the counter top behind the coffee pot located in the rear of the kitchen.
- Q. Observed one cockroach egg casing on the floor of the restroom.

Remove/Eliminate all evidence of the cockroaches using approved method of pest control.

Seal any/all gaps/crevices in the facility.

Clean and sanitize all the affected areas and all food contact surfaces prior to contacting this office for a reopening inspection. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

Two (2) "Notice of Closure" signs were posted this date.

**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)



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### 16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114067 (j), 114123

**Inspector Comments:** Observed holes/ gaps in the following areas:  
- A large gnawed hole/ gap in the all and vinyl base cove to the right of the toilet of the restroom.  
- Numerous holes measuring greater than 1/4 inch in the cement/ brick walls in the rear storage areas of the facility.  
- Gaps around the wiring that extends through the ceilings where the cameras are located.  
- Gaps/ holes in the office where evidence of past water damage appears.  
Seal all gaps/ holes in the floors walls and ceilings that measure greater than 1/4 inch in diameter to prevent the entrance/ harborage of vermin in the facility.

**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)

### 16K052 VC & D

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

**Inspector Comments:** The following food products were voluntarily condemned and discarded by the person in charge:  
- The contents of 3- 32 gallon Rubbermaid containers of flour, Ingredient, and an unknown granular food product.

**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

A complaint investigation was conducted in conjunction with a full routine inspection in response to a complaint received by San Bernardino County Public Health Department Division of Environmental Health.

On this date evidence of heave and active vermin infestation was observed. You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas.

The facility shall remove/Eliminate all evidence of the cockroaches using approved method of pest control. Seal any/all gaps/crevices in the facility. Clean and sanitize all the affected areas and all food contact surfaces prior to contacting this office for a reopening inspection. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

Based on the information obtained during the course of this inspection the complaint is valid and follow up is warranted and required. The complaint will remain open.

### Signature(s) of Acknowledgement



Public Health  
Environmental Health Services

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NAME: david ortiz  
TITLE: owner

Total # of Images: 0