



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>JUST BARGAIN</b>		REINSPECTION DATE <b>Not Specified</b>		INSPECTOR <b>Danica Leon</b>	DATE <b>3/27/2019</b>
LOCATION <b>1250 E WASHINGTON ST, COLTON, CA 92324</b>				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN <b>9:40 AM</b>	TIME OUT <b>10:15 AM</b>	FACILITY ID <b>FA0013752</b>	RELATED ID <b>CO0065130</b>	PE <b>1684</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

### RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

**Inspector Comments:** On this date an investigation was conducted in regards to a complaint received by this department, San Bernardino County Division of Environmental Health Services.

Reference - HSC

As per complainant the restrooms were closed/out of order and barricaded with pallets. Complainant further states that this facility may have experienced a sewage back up near the floor drain.

At the time of inspection manager was made aware of the nature of this visit and stated that there has been an ongoing issue with the restrooms for sometime. Manager states a plumber has serviced the restrooms multiple times within the past month to resolve the issue. Manager then states no signs of a sewage back up experienced at the facility.

On this date the following was observed:

- Women's customer restroom inaccessible and blocked with wooden pallets
- Men's restroom with a sign stating "Out of order"
- Toilets provide in both restrooms to be non-operable (See violation 16C043)
- Sinks provided in both restrooms to be fully functioning and able to reach 120 degrees F
- Ancillary facilities provided in the employee restroom, located upstairs, to be fully functioning
- Mop sink provided in the front area to be dismantled from the wall
- Mop sink provided in the back stock area to be fully functioning
- No floor sinks were observed within the facility

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

#### 16C022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114197

**Inspector Comments:**

Observed waste water line draining from the cooler into a pump like apparatus that further leads to a tubing line which runs into the ceiling.

Ensure all liquid waste (not sewage) is disposed of through the approved plumbing system and/or an approved private disposal system.

Contact Environmental Health Services plan check department for guidance regarding approved plumbing systems or the possible installation of a floor sink.

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

#### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:**

Observed one (1) german cockroach in the women's customer restroom.

Ensure to maintain facility free of vermin/insects at all times. Presence of vermin near food storage/ handling areas was not observed.

Clean and maintain affected area.

A follow up inspection will be conducted within 24-hours to verify that no active vermin infestation exists at facility.

**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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FACILITY NAME JUST BARGAIN	DATE 3/27/2019
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324	INSPECTOR Danica Leon

### 16C043 Toilet facilities: properly constructed, supplied, cleaned

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114250, 114276

**Inspector Comments:** Observed customer restrooms to be inaccessible. Toilets provided were observed to have a sign stating "Out of order" and appeared to be inoperable.

Repair restroom facilities in so they are fully functioning and available for use by both employees and patrons. Note: Employees currently have access to break room restroom while repairs are fulfilled.

A follow-up inspection will be conducted within 24-hours to verify compliance.

**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)

### 16K051 Plan Review

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114380

**Inspector Comments:**

The following was observed:

- Upstairs women's employee restroom converted into a break room area
- A waste water line draining from the cooler into a pump like apparatus that further leads to a tubing line which runs into the ceiling

Prior to conducting any construction, alteration or repairs, including but not limited to equipment changes or alterations a menu change or change in facility's method of operation requires Environmental Services (EHS) review and approval. Ensure to consult with this departments plan check program regarding these concerns.

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

### Overall Inspection Comments

No summary comments have been made for this inspection.

### Signature(s) of Acknowledgement

NAME: Mah-Moud Shehadie  
TITLE: Manager

Total # of Images: 0