



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME J & J MARKET		DATE 9/5/2019	REINSPECTION DATE 9/19/2019	PERMIT EXPIRATION 11/30/2019
LOCATION 24901 5TH ST, HIGHLAND, CA 92346			INSPECTOR Cheryl Barahona	
MAILING ADDRESS 24901 E 5TH ST, SAN BERNARDINO CA 92410		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 4:09 PM	TIME OUT 4:50 PM	FACILITY ID FA0008030	RELATED ID PR0010658	PE 1683

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 82

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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	<input type="radio"/> N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl			4
In	<input type="radio"/> N/O	3. No discharge from eyes, nose, and mouth			2
In	<input type="radio"/> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	<input type="radio"/> N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib	<input checked="" type="checkbox"/> COS		<input checked="" type="checkbox"/> OUT
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<input checked="" type="checkbox"/> COS	<input checked="" type="checkbox"/> MAJ	2
In	N/O	<input type="radio"/> N/A			2
In	N/O	<input type="radio"/> N/A			2
In	N/O	<input type="radio"/> N/A			2
In	N/O	N/A			2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A			2
<input checked="" type="radio"/> In		13. Food in good condition, safe and unadulterated		4	2
In	<input type="radio"/> N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved source		4	
In	N/O	<input type="radio"/> N/A			2
In	N/O	<input type="radio"/> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<input type="radio"/> N/A			2
CONSUMER ADVISORY					
In	N/O	<input type="radio"/> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<input type="radio"/> N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available		4	<input checked="" type="checkbox"/> OUT
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="radio"/> 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	1

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	<input checked="" type="checkbox"/> OUT
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	<input checked="" type="checkbox"/> OUT
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	<input checked="" type="checkbox"/> OUT

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<input checked="" type="checkbox"/> OUT
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<input checked="" type="checkbox"/> OUT
53. Impoundment	
54. Permit Suspension	



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

POINTS 4	<p>Compliance date not specified Complied on 9/5/2019 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: Observed the following foods in the walk-in refrigerator to be holding at temperatures between 46°F and 49°F: 1) Four (4) blocks of Mild Cheddar Cheese measured at 48.5degrees F. 2) Four (4) tubs of ALTA DELTA Sour Cream measured at 45.9 degrees F. 3) Thirty-two (32) 1 Gallon Swiss Milk measure at 46.9 degrees F. The SUPERFREEZE (wooden) walk-in refrigerator temperatures were measured between 46 degrees F and 53.7 degrees F. Unit is not compliant with food code requirements on this day.</p> <p>Operator stated that foods were stoked into the walk-in on Wednesday morning and therefore have been held in the unit for approximately 2 days at unsafe temperatures.</p> <p>All foods being cold held shall be maintained at a maximum internal temperature of 41 degrees F or below.</p> <p>Corrected o site. The foods were immediately removed from service and were voluntarily discarded by operator. See violation 52.</p> <p>NOTE: A follow-up re-inspection will be conducted in one week to ensure walk-in unit is adequately holding all potentially hazardous foods within safe cold-holding temperatures.</p>
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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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Complied on 9/5/2019 Violation Reference -</p>	<p>Inspector Comments: The handwashing, employee rest room, paper towel dispenser was observed to be empty.</p> <p>Handwashing sink shall be fully supplied with liquid soap and disposable towels/drying device and shall be dispensed in a manner that minimizes hand contaminations.</p>
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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)

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **MAJOR**

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114014, 114016</p>	<p>Inspector Comments:</p>
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Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.



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21. HOT AND COLD WATER AVAILABLE **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<p>Inspector Comments: At the time of inspection the facility had no reliable supply of hot (120F) water available at the utility sink. Facility water supply was found to reach a maximum temperature of 110F.</p> <p>All facilities shall supply a minimum temperature of at least 120F measured from the faucet. Facility has 48 hours to comply with hot water requirements.</p> <p>A reinspection will be conducted to ensure minimum water temperature levels are maintained.</p> <p>If compliance is not met upon reinspection, a billable re-reinspection will follow.</p>
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Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p>Inspector Comments: Observed one (1) fly paper trap hanging on light bulb in employee rest room.</p> <p>Ensure to use only approved methods for vermin control.</p> <p>Obtain an approved vermin control device that is effective in deterring and/or eliminating flies.</p>
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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 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<p>Inspector Comments: Observed light switch missing (switch removed but cover still remained) and light fixture, in the rear area by the delivery door and multi-use sink, to be inoperable. Area is required to have adequate lighting to conduct proper cleaning and inspecting.</p> <p>Repair/ replace light fixture order to have adequate lighting to facilitate cleaning and insure light switch is operable, as required by applicable electrical codes .</p>
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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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<p>Inspector Comments: Observed employee's personal food and personal items stored among food items intended for customers.</p> <p>Provide designated space for employee's personal items separate from customer food and food contact surfaces.</p>
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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)



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45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed the following: - Gaps in between the ceiling panels located above the dry storage area - Accumulation of dust on the pipes that run from the fan unit, inside the walk-in refrigerator, to the outside drainage. - A large spill, in the rear of the walk-in refrigerator, next to the canned energy drinks. - Accumulation of dust and mold-like residue on the metal shelving racks in walk-in refrigerator. Eliminate all holes/gaps/openings and maintain floors, walls, and ceilings clean and in good condition at all times.
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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))

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following food items were voluntarily discarded by the operator: 1) Four (4) blocks of Mild Cheddar Cheese measured at 48.5degrees F. 2) Four (4) tubs of ALTA DELTA Sour Cream measured at 45.9 degrees F. 3) Thirty-two (32) 1 Gallon Swiss Milk measure at 46.9 degrees F.
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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

"A" grade card was posted on this day.

NOTE:

A follow up inspection will be conducted, one week from today, to ensure walk-in unit and hot water temperatures are compliant with food code requirements.

If compliance is not met upon reinspection, a billable re-reinspection will follow.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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