



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

**(800) 442-2283**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

|  |                             |                                |      |   |  |  |
|--|-----------------------------|--------------------------------|------|---|--|--|
| FACILITY NAME<br><b>MCDONALD'S</b>                             |                             |                                |      | DATE<br><b>1/20/2015</b>                            | SIGNATURE                              |  |
| LOCATION<br><b>41412 BIG BEAR BL, BIG BEAR LAKE, CA 92315</b>  |                             |                                |      | REINSPECTION DATE<br><b>2/03/2015</b>               | PERMIT EXPIRATION<br><b>12/31/2015</b> |  |
| MAILING ADDRESS<br><b>PO BOX 2209, LAKE ARROWHEAD CA 92352</b> |                             |                                |      | REHS<br><b>Raelyn Nevarez</b>                       |  |  |
| FA #<br><b>FA0009511</b>                                       | PR #<br><b>PR0005695</b>    | SR #                           | CO # | PE<br><b>1622</b>                                   | PROGRAM IDENTIFIER: None               |  |
| TIME IN<br><b>10:09 AM</b>                                     | TIME OUT<br><b>11:43 AM</b> | CONTACT<br><b>Not Captured</b> |      |   | 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. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 92**

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                                |
|---------------------------------------|-----|--|-----|-----|------------------------------------|
| <span style="color: green;">In</span> | N/O | 1. Demonstration of knowledge; food safety certification |     |     | 2                                  |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES  |     |  |     |     |                                    |
| <span style="color: green;">In</span> |     | 2. Communicable disease; reporting, restrictions & excl  |     | 4   |                                    |
| <span style="color: green;">In</span> | N/O | 3. No discharge from eyes, nose, and mouth               |     |     | 2                                  |
| <span style="color: green;">In</span> | N/O | 4. Proper eating, tasting, drinking or tobacco use       |     |     | 2                                  |
| PREVENTING CONTAMINATION BY HANDS     |     |  |     |     |                                    |
| <span style="color: green;">In</span> | N/O | 5. Hands clean and properly washed; gloves used prop     |     | 4   | 2                                  |
| <span style="color: green;">In</span> |     | 6. Adequate handwashing facilities supplied & accessib   |     |     | 2                                  |
| TIME AND TEMPERATURE RELATIONSHIPS    |     |  |     |     |                                    |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2                                  |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | <span style="color: red;">⊗</span> |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2                                  |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   |                                    |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   |                                    |
| PROTECTION FROM CONTAMINATION         |     |  |     |     |                                    |
| <span style="color: green;">In</span> | N/O | N/A  |     |     | 2                                  |
| <span style="color: green;">In</span> |     | 13. Food in good condition, safe and unadulterated       |     | 4   | 2                                  |
| <span style="color: green;">In</span> | N/O | N/A  |     | 4   | 2                                  |

| FOOD FROM APPROVED SOURCES            |     |  | COS | MAJ | OUT |
|---------------------------------------|-----|--|-----|-----|-----|
| <span style="color: green;">In</span> |     | 15. Food obtained from approved source   |     | 4   |     |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span> 16. Compliance with shell stock tags, condition, display                                     |     |     | 2   |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span> 17. Compliance with Gulf Oyster Regulations  |     |     | 2   |
| CONFORMANCE WITH APPROVED PROCEDURES  |     |  |     |     |     |
| <span style="color: green;">In</span> |     | <span style="color: blue;">N/A</span> 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     | 2   |
| CONSUMER ADVISORY                     |     |  |     |     |     |
| <span style="color: green;">In</span> | N/O | <span style="color: blue;">N/A</span> 19. Consumer advisory provided for raw or undercooked foods                                  |     |     | 2   |
| HIGHLY SUSCEPTIBLE POPULATIONS        |     |  |     |     |     |
| <span style="color: green;">In</span> |     | <span style="color: blue;">N/A</span> 20. Licensed health care facilities/public and private schools; prohibited foods not offered |     | 4   |     |
| WATER/HOT WATER                       |     |  |     |     |     |
| <span style="color: green;">In</span> |     | 21. Hot and cold water available   |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                 |     |  |     |     |     |
| <span style="color: green;">In</span> |     | 22. Sewage and wastewater properly disposed  |     | 4   | 2   |
| VERMIN                                |     |  |     |     |     |
| <span style="color: green;">In</span> |     | 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 | 1                                  |
| 36. Equipment, utensils and linens: storage and use          | <span style="color: red;">⊗</span> |
| 37. Vending machines   | 1                                  |
| 38. Adequate ventilation and lighting; designated area       | 1                                  |
| 39. Thermometers provided and accurate                       | 1                                  |
| 40. Wiping cloths: properly used and stored                  | <span style="color: red;">⊗</span> |
| PHYSICAL FACILITIES  |                                    |
| 41. Plumbing: proper backflow devices                        | <span style="color: red;">⊗</span> |
| 42. Garbage and refuse properly disposed; facilities m       | 1                                  |
| 43. Toilet facilities: properly constructed, supplied, clea  | 1                                  |
| 44. Premises; personal/cleaning items; vermin-proofin        | 1                                  |

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



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**8. TIME AS A PUBLIC HEALTH CONTROL; PROCEDURES & RECORDS**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b><br>Observed cheese inside of inoperable reach-in cooler at 76F not marked with proper time control. Employee stated it was part of the same cheese that was on the food prep table (cheese on food prep table had time stamp of 1:16pm).<br>Ensure to mark or otherwise identify or label all food under time-as-a-public-health control.<br><br>Recommended to put a time stamp on both cheeses. |
|                           | Not In Compliance             |  |

**Violation Description:** When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained. Food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b><br>Observed ice scoop handle stored in ice machine.<br>Ensure to store ice scoop with handle upright out of ice to prevent contamination with hands. |
|                           | Not In Compliance             |   |

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b><br>Observed chlorine levels at approximately 10 ppm in sanitizer buckets that were not being used at the time.<br>Ensure that chlorine levels are 100-200 ppm in sanitizer buckets. |
|                           | Complied on 1/20/2015         |  |

**Violation Description:** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b><br>Observed insufficient air gap between draining pipe and floor sink, under ice cream machine in front service area. Pipe was resting inside of floor sink.<br>Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater.<br><br>Observed water in floor sink under ice machine in front service area.<br>Clean and maintain floor sink to prevent sewage back flow. |
|                           | Not In Compliance             |  |

**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)



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

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b><br><br>Observed holes in the ceiling by the ice machine.<br>Ensure holes are covered to maintain facility free of possible vermin entry. |
|                           | Not In Compliance             |   |

**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))

**48. FOOD WORKER CERTIFICATION**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b><br><br>Observed 2 employees without current, valid San Bernardino County food worker cards.<br>Obtain a valid San Bernardino County food workers card within 14 days. Please fax form to Environmental Health Services at 909-387-4272 within 14 days to avoid a billable re-inspection of \$245 per hour. |
|                           | Not In Compliance             |   |

**Violation Description:** This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

No summary comments have been made for this inspection.