



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN			REINSPECTION DATE Not Specified	INSPECTOR Rebecca Koo	DATE 7/7/2020
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:35 PM	TIME OUT 2:45 PM	FACILITY ID FA0013752	RELATED ID CO0070884	PE 1684	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION 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

Reference - HSC

Inspector Comments: A complaint investigation was conducted on this date in response to complaint CO0070884 received by Environmental Health Services on 6/25/2020. According to the complainant, expired dry food, expired canned food, and expired meat was observed for sale. The complainant stated food items were observed past the expiration date by 2 years.

On this date, the manager on duty stated he had received complaints in the past regarding expired or past "best by" dated food. The manager stated that canned food is thrown into the trash if cans are observed with major dents or bulging. The manager stated perishable food such as produce is regularly checked for mold. According to the manager, employees will check for damaged cans throughout the day and remove those items from display. The manager stated refunds are given to customers upon request.

On this date, a thorough routine inspection was conducted in addition to the complaint investigation. Various brands of canned food items were observed with severe dents along their seams or exhibiting extreme bulging. Observed various food items displayed for sale past the "best by" date printed on the packages or labels. Observed various food items displayed for sale beyond the expiration date printed on the packages or labels. Observed produce with white and black mold-like growths for sale in the produce section.

The manager of the facility was made about the areas of concern regarding bulging or damaged cans, food displayed for sale beyond the printed expiration dates, and produce with mold-like growths. Manager was instructed to remove damaged canned food, expired food, and food with mold-like growths immediately. Manager was observed instructing 2 employees to assist in the removal of damaged or expired food.

See the routine inspection report conducted on 07/07/2020 with serial DAUFW07S5 for additional details.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Omar Khattab
TITLE:

Total # of Images: 0