



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MUFFIN TOP BAKERY		REINSPECTION DATE Not Specified	INSPECTOR Shannon Sathkumara	DATE 1/25/2016
LOCATION 233 E STATE ST A, REDLANDS, CA 92373		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:40 PM	TIME OUT 1:30 PM	FACILITY ID FA0025397	RELATED ID CO0053200	PE 1619
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

RETAIL FOOD PROTECTION - Food Handling PI (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

Not In Compliance

Reference - HSC

Inspector Comments: A complaint was received by DEHS. The complainant stated she saw a rat next the oven climbing up to the ceiling. Upon investigation of the facility the facility was closed due to an active vermin infestation. Issued office compliance review on 1/26/16 at 10:00 AM. Please bring a valid picture identification card and evidence of pest control to the office compliance review. Address:
County of San Bernardino Environmental Health
172 W. 3rd St
San Bernardino, CA 92415

Operator was instructed to eliminate rodents from the facility by a safe and legal method at once. Eliminate all evidence (e.g. droppings, dead rodents, nesting material, rub marks) from the food facility. Properly rodent proof the food facility. Seal all rodent entry points to the food facility. Clean and sanitize all affected areas.

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

16K023 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 dead adult mouse on a mouse trap on floor behind the oven
- observed approximately 30 mouse droppings on floor behind the oven
- observed approximately five mouse droppings on floor below shelves in back food storage area

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)

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

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Maintain all walls and ceilings in good repair. Properly rodent-proof the food facility. Observed:

- ceiling tiles missing above the oven and holes greater than 1/4 inch above water heater
- broken electrical outlet cover on wall in food preparation area

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)

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Clean all walls, floors, and ceilings. Observed a dead mouse and rodent droppings on the floor behind oven and next to back food storage shelves.

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))



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<small>LOCATION</small> 233 E STATE ST A, REDLANDS, CA 92373	<small>INSPECTOR</small> Shannon Sathkumara

Overall Inspection Comments

Conducted a routine inspection. Please see the food official inspection report dated 1/25/16 for more information.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0