County of San Bernardino • Department of Public Health
Division of Environmental Health Services

COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME: MANNA DONUTS			DATE: 1/23/2015	SIGNATURE:
LOCATION: 1604 WASHINGTON ST, COLTON, CA 92324			REINSPECTION DATE: 7/23/2015	PERMIT EXPIRATION: 7/31/2015
MAILING ADDRESS: 1604 WASHINGTON ST, COLTON, CA 92324	☑FACILITY ☐OWNER ☐ACCOUNT		REHS: John Babalola	
FA #: FA0006525	PR #: PR0007954	SR #:	CO #:	PE: 1620
TIME IN: 11:09 AM	TIME OUT: 12:33 PM	CONTACT: Not Captured		

PROGRAM IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action 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.

A

SCORE 91

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

						COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE								
In	N/O				**1.** Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES								
In					**2.** Communicable disease; reporting, restrictions & excl		4	
In	N/O				**3.** No discharge from eyes, nose, and mouth			2
In	N/O				**4.** Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS								
In	N/O				**5.** Hands clean and properly washed; gloves used prop		4	2
In					**6.** Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS								
In	N/O	N/A			**7.** Proper hot and cold holding temperatures		4	2
In	N/O	N/A			**8.** Time as a public health control; procedures & record		4	2
In	N/O	N/A			**9.** Proper cooling methods		4	2
In	N/O	N/A			**10.** Proper cooking time & temperatures		4	
In	N/O	N/A			**11.** Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION								
In	N/O	N/A			**12.** Returned and reservice of food			2
In					**13.** Food in good condition, safe and unadulterated		4	2
In	N/O	N/A			**14.** Food contact surfaces: clean and sanitized		4	2

						COS	MAJ	OUT
FOOD FROM APPROVED SOURCES								
In					**15.** Food obtained from approved source		4	
In	N/O	N/A			**16.** Compliance with shell stock tags, condition, display			2
In	N/O	N/A			**17.** Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES								
In		N/A			**18.** Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY								
In	N/O	N/A			**19.** Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS								
In		N/A			**20.** Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER								
In					**21.** Hot and cold water available		4	2
LIQUID WASTE DISPOSAL								
In					**22.** Sewage and wastewater properly disposed		4	2
VERMIN								
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	1
36. Equipment, utensils and linens: storage and use	1
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	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	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	

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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Replace the non-functional soap dispensers at the employee hand washing sink in the prep area and in the employee restroom.

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)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2

Compliance date not specified

Not In Compliance

Inspector Comments: Observed a lot of dead German roaches in the prep and storage areas.

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)

27. FOOD SEPARATED AND PROTECTED

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Observed raw eggs stored above ready-to-eat food. Store raw eggs below ready-to-eat food/produce.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

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

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Debris/grime observed on the prep table.

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)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1

Compliance date not specified

Not In Compliance

Inspector Comments: Replace the missing thermometer inside the 'True' refrigerator.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/CalibratingThermometer.pdf

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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Repair the leaking hot water faucet at the employee hand washing sink in the prep area.

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)

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

POINTS
1

Compliance date not specified

Not In Compliance

Inspector Comments: Debris buildup observed on the floor under the 2-compartment sink, under the prep table, and in the storage area.

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))

Overall Inspection Comments

Posted an A grade placard.