### GENERAL FOOD SAFETY REQUIREMENTS

1. Demonstration of knowledge; food safety certification

2. Communicable disease; reporting, restrictions & excl

3. No discharge from eyes, nose, and mouth

4. Proper eating, tasting, drinking or tobacco use

5. Hands clean and properly washed; gloves used properly

6. Adequate handwashing facilities supplied & accessible

7. Proper hot and cold holding temperatures

8. Time as a public health control; procedures & record

9. Proper cooling methods

10. Proper cooking temperature & temperatures

11. Proper reheating procedures for hot holding

### EMPLOYEE HEALTH & HYGIENIC PRACTICES

12. Returned and reserve of food

13. Food in good condition, safe and unadulterated

14. Food contact surfaces: clean and sanitized

### TIME AND TEMPERATURE RELATIONSHIPS

15. Food obtained from approved source

16. Compliance with shell stock tags, condition, display

17. Compliance with Gulf Oyster Regulations

18. Compliance with variance, specialized process, and HACCP Plan

### CONSUMER ADVISORY

19. Consumer advisory provided for raw or undercooked foods

20. Licensed health care facilities/public and private schools; prohibited foods not offered

### WATER/HOT WATER

21. Hot and cold water available

### LIQUID WASTE DISPOSAL

22. Sewage and wastewater properly disposed

### VERMIN

23. No rodents, insects, birds, or animals

### HIGHLY SUSCEPTIBLE POPULATIONS

24. Person in charge present and performs duties

25. Personal cleanliness and hair restraints

26. Approved thawing methods used, frozen food

27. Food separated and protected

28. Washing fruits and vegetables

29. Toxic substances properly identified, stored, use

### EQUIPMENT/UTENSILS/LINENS

30. Nonfood contact surfaces clean

31. Warewashing facilities: installed, maintained, used

32. Equipment/Utensils approved; installed; clean; good repair

33. Equipment, utensils and linens: storage and use

### PHYSICAL FACILITIES

34. Adequate ventilation and lighting; designated area

35. Thermometers provided and accurate

36. Wiping cloths: properly used and stored

### PERMANENT FOOD FACILITIES

37. Signs posted; last inspection report available

38. Food handler cards

39. Signs required

40. Plumbing: proper backflow devices

41. Garbage and refuse properly disposed; facilities maintained

42. Toilet facilities: properly constructed, supplied, clean

43. Premises; personal/cleaning items; vermin-proof

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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.

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.
7. PROPER HOT AND COLD HOLDING TEMPERATURES

**POUNDS: 4**

**Compliance date not specified**

**Not In Compliance**

**Violation Reference** - HSC - 113996, 113998, 114037

**Inspector Comments:**

Observed the main cold holding unit in the display area to be holding potentially hazardous foods (PHF) out of the safe temperature range. See VC&D

Ensure the cold holding unit maintains all PHF at or below 41°F at all times

Cold holding unit may not be operating properly, a follow-up inspection will be conducted around 14 days to ensure satisfactory operation of this unit, and the safe cold holding of PHF

Refer to Top 5 CDC Risk Factors handout

**Violation Description:** Potentially hazardous foods shall be held at or below 41°F or at or above 135°F. (113996, 113998, 114037, 114343(a))


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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

**POUNDS: 2**

**Compliance date not specified**

**Not In Compliance**

**Violation Reference** - HSC - 113947-113947.1

**Inspector Comments:**

Observe Certified Food Manager's Certificate missing.

Obtain at least one food manager certificate from one of the below accredited organizations that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program
- National Registry of Food Safety Professionals- Food Protection Manager Certification Program
- National Restaurant Association-ServSafe® Food Protection Manager Certification Program
- Prometric Inc.- Food Protection Manager Certification Program
- AboveTraining/StateFoodSafety.com

Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of $245.

**Note:** Original certificate must be available at facility in order to be valid.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-114047.1)


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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

**POUNDS: 2**

**Compliance date not specified**

**Not In Compliance**

**Violation Reference** -

**Inspector Comments:**

1. Observed the front and rear handwash sinks to not have any paper towels.

Ensure all handwash sinks are equipped with soap in a dispenser, paper towels in a holder, and wash water between 100-108°F.

2. Observed the rear handwash sink to be holding dishes, access restricted by general storage.

Hand wash sinks must be kept accessible, used only for hand washing, and kept clean.

**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)
29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments:</th>
<th>Violation Reference - HSC -</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Observed a stack of diesel exhaust fluid stored in back of house to be leaking.</td>
<td>114254, 114254.1</td>
</tr>
</tbody>
</table>

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments:</th>
<th>Violation Reference - HSC -</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>Observed this facility be packaging and selling their own ice without proper labeling.</td>
<td>114087, 114089</td>
</tr>
</tbody>
</table>

• Label information shall include the following
  1. Common name of the food or descriptive identity statement.
  2. If made with two or more ingredients, a list of ingredients in descending order of predominance by weight.
  3. An accurate declaration of the quantity of contents.
  4. The name and place of business of the manufacturer, packer, or distributor.
  5. The statement "Perishable Keep Refrigerated" for PHF preserved by refrigeration.

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

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

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Inspector Comments:</th>
<th>Violation Reference - HSC -</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Not In Compliance</td>
<td>1. Observed personal items to not be stored separately from items stored for consumer sale.</td>
<td>114067 (j), 114123, 114143 (a) &amp; (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114259.4, 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)) Sanitorial sink or approved curbless cleaning facility (exception 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)</td>
</tr>
</tbody>
</table>

Ensure all ceiling gaps, cracks, crevices, and pipe penetrations are properly sealed to prevent any vermin access and entry.

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)) Sanitorial sink or approved curbless cleaning facility (exception 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)
### 48. FOOD HANDLER CERTIFICATION

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Not In Compliance</th>
<th>Violation Reference - SBCC - 33.0409</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>Inspector Comments: San Bernardino County food handlers cards not observed.</td>
<td>All staff must acquire and maintain valid San Bernardino County food handlers certification as soon as possible.</td>
<td>Refer to the San Bernardino County Food Handlers Certification handout</td>
</tr>
</tbody>
</table>

*"Missing Food Handlers Card" handout must be received by the department within 14 days of this inspection to avoid a billable re-inspection. Billable inspections are conducted at a rate of $245.00 per hour with a minimum charge of $122.50.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler’ form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) sbcfoodworker@gmail.com


### 52. VC & D

<table>
<thead>
<tr>
<th>POINTS</th>
<th>Compliance date not specified</th>
<th>Not In Compliance</th>
<th>Violation Reference - HSC - 113980</th>
</tr>
</thead>
<tbody>
<tr>
<td>0</td>
<td>Inspector Comments: Operator voluntarily consented to the condemnation and destruction of the following items:</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

11 - "Hillshire Snacking" Small Plates -- 6 Uncured pepperoni, 4 Genoa salami, 1 Italian dry salami
6 - 2 pack Peeled ready to eat "Almark" farm fresh hard-boiled eggs
11 - Babybel cheese
18 - "Jack Links" cold crafted linkwich -- 6 Hard Salami and Colby Jack, 6 Genoa Salami and Pepper Jack, 6 Hard Salami and Cheddar
47 - "Cheesewich" - 16 hard salami and colby jack, 15 hard salami and pepper jack, 16 hard salami and cheddar cheese
8 - "Organic Valley" string cheese
4 - Volpi - Rotini Single -- 2 Mozzarella and Pepperoni, 2 Mozzarella and spicy cooked salami
2 - "Friggo" Cheese heads combo 2 pack, mild cheddar and beef
15 - Sargento 1.5oz pepper jack, 8 - Sargento mozzarella string cheese, 28 Pepper jack string cheese, 40 mild cheddar string cheese.
4 - Spicy chicken artisan style - market sandwiches
2 Albacore tuna salad - market sandwiches
11 - "Brown Bag" sandwiches -- 2 original submarine, 1 big tex turkey and cheddar, 1 roast beef and pepperoni, 2 tuna salad on wheat, 1 ham and cheddar on wheat, 3 chicken salad on wheat, 1 egg salad on wheat.
2 - Sargento sweet balanced breaks
2 - "Chobani" Key lime crumble
3 - "Philadelphia" bagel chips and cream cheese dip
1 - "Yoplait" yogurt red raspberry
8 - "Oh Snap" pickled carrot sticks

**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."
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.

IMPORTANT: Risk Based Inspection Frequency

will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following Live Web Map.

Overall Inspection Comments

Routine inspections conducted on this date.

Letter grade "B" posted on this date.
Do not move, remove, hide, camouflage, or otherwise attempt to deface the County grade card.

A follow up inspection will be conducted around 14 days.

San Bernardino County food handlers card information, Missing food handlers card form, Top 5 CDC Risk Factors, and Re-Score form left with operator on this date.

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:
TITLE: