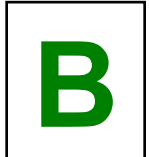




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>TROPICANA LIQUOR</b>		DATE 5/10/2018	REINSPECTION DATE 5/24/2018	PERMIT EXPIRATION 7/31/2018
LOCATION 14875 MAIN ST 101, HESPERIA, CA 92345			INSPECTOR Kelly Eredia	
MAILING ADDRESS 19072 E MONO DR, HESPERIA CA 92345			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:12 AM	TIME OUT 1:18 PM	FACILITY ID FA0016343	RELATED ID PR0021759	PE 1647

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](#).



**SCORE 88**

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.

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ OUT = Out of compliance

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display			2
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<span style="color: green;">○</span> In	N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<span style="color: green;">○</span> In	<span style="color: blue;">○</span> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<span style="color: green;">○</span> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
<span style="color: green;">○</span> In	23. No rodents, insects, birds, or animals			<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span>
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	<span style="color: red;">⊗</span>
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
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
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	<span style="color: red;">⊗</span>
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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	<span style="color: red;">⊗</span>



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TROPICANA LIQUOR	DATE 5/10/2018
LOCATION 14875 MAIN ST 101, HESPERIA, CA 92345	INSPECTOR Kelly Eredia

**54. PERMIT SUSPENSION**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	<b>Inspector Comments:</b> Permit suspended due to vermin infestation observed during routine inspection. Facility will remain closed until reinspected by health inspector.
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**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

**23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Observed rodent droppings on shelves containing chips and prepackaged pasta products. Ensure to inspect all food in facility to ensure there has been no contamination from vermin. Ensure to clean and sanitize all shelving containing rodent droppings.  Observed excessive fruit flies in back storage room. Ensure fruit flies are eliminated from facility and take measures to prevent fruit flies from returning.  Ensure to keep facility free of vermin at all times, and take appropriate measures to prevent re-infestation.  This violation is a repeat violation from previous inspection conducted 4/2017. Facility is closed due to infestation and will remain closed until a reinspection is conducted to confirm the elimination of all vermin.  Observed owner's dog in facility. Live animals are not allowed in food facility unless it is service dog. Remove dog from facility and maintain facility free of animals.
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**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)

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113967, 113976,	<b>Inspector Comments:</b> Observed spilled container of molded strawberries on floor in walk-in-cooler. 5 gallons of milk that appeared to not be in good condition (appeared open and semifrozen, discolored) stored on floor in walk-in-cooler. Ensure all food is safe and in good condition at all times.  Observed food no longer good for sale stored on shelves with other food intended for sale. Ensure to separate and label food not intended for sale.
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**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

**27. FOOD SEPARATED AND PROTECTED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<b>Inspector Comments:</b> Observed numerous cases of beverages stored in toilet facility. Discontinue storing food in toilet facility and ensure food is stored in area to prevent possible contamination.
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**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.

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<b>Inspector Comments:</b> Observed dust accumulation on lower shelves beneath alcohol case. Observed yellow staining on shelves with packaged pastas, where rodent droppings were observed. Clean and maintain nonfood-contact surfaces.
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**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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FACILITY NAME TROPICANA LIQUOR	DATE 5/10/2018
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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> Observed back storage light not functional, making it extremely difficult to see and navigate around storage area. Ensure all lights are functional.
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**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<b>Inspector Comments:</b> Observed leak at mop sink faucet when hot water is turned on. Repair leak and maintain plumbing in good repair.
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**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> Observed paper towels missing from dispenser in toilet facility. Ensure supplies are stocked in dispensers at all times.
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**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> Observed molded strawberries spilled on floor in walk-in-cooler. Hole observed in wall and ceiling tiles observed missing in storage area. Residue observed on floors in storage area and in walk-in-cooler. Broken bottle/glass observed on floor in walk-in-cooler. Clean and maintain floors throughout facility. Seal holes in walls and replace ceiling tiles to prevent possible vermin entry. Ensure all floors, walls and ceilings are maintained clean and in good repair.
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**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))

**IMPORTANT: Risk Based Inspection Frequency**

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.



Public Health  
Environmental Health Services

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME TROPICANA LIQUOR	DATE 5/10/2018
LOCATION 14875 MAIN ST 101, HESPERIA, CA 92345	INSPECTOR Kelly Eredia

**Overall Inspection Comments**

Permit suspended and facility closed due to active rodent infestation. Facility is to remain closed until reinspected and approved to open by health inspector. Contact 800-442-2283 with any questions.

Re-score form provided

"B" grade card posted.

**Signature(s) of Acknowledgement**

NAME: Tanya Ginori  
TITLE: Owner