



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>GREEN MOUNTAIN RANCH</b>		DATE <b>7/28/2016</b>	REINSPECTION <b>8/11/2016</b>	PERMIT <b>5/31/2015</b>
LOCATION <b>955 LYTLE CREEK RD, LYTLE CREEK, CA 92358</b>			INSPECTOR <b>Marilyn Krichbaum</b>	
MAILING ADDRESS <b>955 LYTLE CREEK RD, LYTLE CREEK, CA 92358</b>			IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN <b>11:11 AM</b>	TIME OUT <b>2:00 PM</b>	FACILITY ID <b>FA0006691</b>	RELATED ID <b>PR0013119</b>	PE <b>1621</b>

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 80**

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.

- 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 & ex		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	N/O	5. Hands clean and properly washed; gloves used pro		4	2
In		6. Adequate handwashing facilities supplied & accessi			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		4	<span style="color: red;">⊗</span>
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	2
In	<span style="color: blue;">○</span> N/O	N/A		4	
In	<span style="color: blue;">○</span> N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	<span style="color: red;">⊗</span>

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
In	N/O	<span style="color: blue;">○</span> N/A			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
In		21. Hot and cold water available			<span style="color: red;">⊗</span> 2
LIQUID WASTE DISPOSAL					
In		22. Sewage and wastewater properly disposed			<span style="color: red;">⊗</span> 2
VERMIN					
In		23. No rodents, insects, birds, or animals		4	<span style="color: red;">⊗</span>

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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	<span style="color: red;">⊗</span>
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	1
43. Toilet facilities: properly constructed, supplied, c	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proof	1

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



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**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> Facility is closed because of no hot water. The health permit is temporarily suspended per California Health & Safety code sections: 114192, 114409, and other sections.  Once hot water is restored to all sinks, call for reinspection in order to reopen. Call 1-800-44-2283, after 5:00pm call 909 356-3805.
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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)

**21. HOT AND COLD WATER AVAILABLE ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	<b>Inspector Comments:</b> Initially observed no hot water at sinks in the kitchen and bar areas. Water temperature was 76F. Twenty minutes later observed hot water 100F for 10 minutes and then 10 minutes later there was no hot water. Maximum hot water temperature was 76F.  Observed no hot water at the prep sink. Replace stripped faucet and provide hot water to this sink.  Hot water temperature must be 120F at one sink and then 100F at the other sinks. Immediately repair/replace hot water heater.  Facility is closed because of no hot water at sinks.
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**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114197	<b>Inspector Comments:</b> Observed glasses in dirty, stagnant water in one of the compartments of the bar sink. Immediately unplug the sink.  Employee unlogged the sink. Observed that the sink still drains slowly. Unclog this line.
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**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

**53. IMPOUNDMENT**

<b>POINTS</b> <b>0</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114393	<b>Inspector Comments:</b> 1 gallon of juice
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**Violation Description:** An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair. (114393)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference -	<b>Inspector Comments:</b> Observed no soap or paper towels at the three compartment sink in the kitchen. Provide supplies to dispensers.
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**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)



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed orange juice in the bar walkin at 54F. Potentially hazardous food must be kept at or below 41F. Repair walkin.
	Violation Reference - HSC - 113996, 113998, 114037	

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

**More Information:**

[http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed no faucet at one compartment of the three compartment utensil sink. Install a faucet at this compartment or obtain an extension arm for the faucet at the adjacent sink compartment so that it reaches this compartment.
	Violation Reference - HSC - 113984(e), 114097, 114099	

Obtain plugs for the three compartment sinks in the kitchen and bar area. Observed no plugs for sinks.

Observed no sanitizer at the bar sink. Keep sanitizer at this sink.

Observed no quaternary ammonia sanitizer test strips. Obtain test strips.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:**

[http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel\\_Sanitizing\\_solution\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf)

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

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed old and new droppings on the floor in the in the dishwasher area, side hallway and bar areas. Immediately clean up droppings. Eliminate the rodent problem.
	Violation Reference - HSC - 114259.1, 114259.4, 11425	

Observed no traps. Observed that some doors had large gaps. Rodent proof the building. Take the necessary rodent control measures. Employee states that facility has a pest control service, Anti Mite. Observed no receipts. Keep receipts onsite.

**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Repair the nonfunctioning McCall freezer.
	Violation Reference - HSC - 114130, 114130.1, 114130	

Remove the residential Danby freezer. All equipment must be NSF, ETL or UL approved with sanitation.

Replace the deteriorated cutting boards in the bar area.

Remove the black gasket inside the ice machine bin. Clean and sanitize this machine.

Observed that the ice scoop was on top of the ice machine. Store ice scoop in a food container.

**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)



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

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed that the restroom in the serving was not accessible. Provide access to this restroom.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

**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)

**48. FOOD HANDLER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed no food handler cards for employees. Observed that 8 food handler cards were missing. Submit form and send a copy of the cards to the health department by 8-11-16, otherwise a charged reinspection will occur.
	Not In Compliance Violation Reference - SBCC - 33.0409	

**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 fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

*Signed original*

NAME:  
TITLE: