



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CHRISTY'S DONUTS		REINSPECTION DATE 7/15/2021	INSPECTOR Rebecca Koo	DATE 7/1/2021
LOCATION 1292 W MILL ST 108, SAN BERNARDINO, CA 92407		PERMIT EXPIRATION 1/31/2022	IDENTIFIER: None	
TIME IN 10:54 AM	TIME OUT 11:26 AM	FACILITY ID FA0010204	RELATED ID PR0007420	PE 1620
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: The health permit of the food facility is hereby suspended due to sewage contamination and lack of hot and cold water. A Notice of Closure was posted on this date. Do not remove, relocate, or alter the Notice of Closure without the consent of San Bernardino County Environmental Health Services.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A complaint investigation was conducted on this date in response to a complaint received by Environmental Health Services regarding sewage backup in the facility.

On this date, the owner stated he was closed until 12 PM due to a sewage backup issue. Observed the facility doors propped open with the "open" sign lit at the front entrance. Observed no means of self-closing upon arrival.

Observed no hot or cold water available on site due to issues with slow drainage. Observed the floor drains recently cleaned after the sewage backup. Observed a large hole underneath the rear handwash sink in the main food preparation area to be temporarily sealed with plastic bags. Observed the employee restroom facilities nonoperational. According to the owner, the facility has been experiencing this issue for a couple of days but did not specify the length of time. Observed food items prepared and displayed for sale at the front counter.

At this time, the health permit of the facility is hereby suspended due to sewage back up and no availability of hot or cold water. Due to these imminent hazards to public health, the facility is hereby ordered closed. A Notice of Closure was posted on this date. Do not reopen the public food facility without the consent of San Bernardino County Environmental Health Services. A reinspection is required to verify proper availability of hot and cold water as well as no sewage contamination. Upon repair, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

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

16C021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

Inspector Comments: Observed the hot and cold water valves shut off at handwash sinks in the main food preparation area and in the employee restroom. According to the owner, the water was shut off due to the sewage backup and slow draining of the sinks at this time.

Ensure an adequate, protected, pressurized, potable supply of hot and cold water is supplied at all times. Provide hot water at a minimum of 100 F at all handwash sinks to prevent contamination of hands.

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)

16C022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114197

Inspector Comments: Observed no standing sewage liquid at time of investigation. Observed the facility to be "self-closed" due to a sewage back up issue. Observed the toilet facilities nonoperational due to the recent sewage backup.

Ensure all liquid waste drains into an approved fully functioning sewage disposal system. Ensure the toilet facilities are operable.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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FACILITY NAME CHRISTY'S DONUTS	DATE 7/1/2021
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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed numerous flies throughout the facility at time of complaint investigation. Observed flies in the rear food preparation areas as well as near the front counter where the display case is held.

Ensure the facility is kept free from all vermin including but not limited to: flies, cockroaches, and rodents. Take effective pest control measures to prevent the entrance and harborage of vermin.

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)

Overall Inspection Comments

No summary comments have been made for this inspection.

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: Sam Po

TITLE: Owner

Total # of Images: 0