

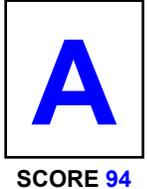


Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME APPLE VALLEY UNIFIED SCHOOL DISTRICT		DATE 8/28/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION 7/31/2016
LOCATION 11837 NAVAJO RD, APPLE VALLEY, CA 92308			INSPECTOR Dawn LaFlower	
MAILING ADDRESS 11837 NAVAJO RD, APPLE VALLEY CA 92308			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 6:15 PM	TIME OUT 8:15 PM	FACILITY ID FA0029223	RELATED ID PR0038092	PE 1653

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	⊘
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	⊘
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	⊘
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	⊘

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 handler 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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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: Observed operator to be able to demonstrate knowledge in the proper manual warewash procedure in the 2 compartment sink. Ensure all individuals can demonstrate knowledge and are properly trained in food safety. A Snack Bar Food Handler Card is available at no charge on the Environmental Health website. Please visit our website at www.sbcounty.gov/dph/dehs to obtain Snack Bar Food Handler Cards.
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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. (113947-113947.1)

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

25. PERSONAL CLEANLINESS AND HAIR RESTRAINTS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113969, 113971	Inspector Comments:
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Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed bleach and quaternary ammonium being used. Provide sanitizer test strips to verify proper sanitizer concentrations.
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Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed numerous soiled and damp wiping towels on food preparation surfaces and on 2 compartment sink. Maintain used wiping towels in sanitizer solution between uses.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed 3 windows missing screening to prevent contamination of food and food contact surfaces. Provide mesh screening with service windows to protect food and food contact surfaces from contamination.
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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)) Janitorial sink or approved curbed cleaning facility (exemption 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)

49. PERMITS AVAILABLE

POINTS 0	Comply by 8/29/2015 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	Inspector Comments: Observed snack bar health permit not available. Maintain health permit on site at all times.
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Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

51. PLAN REVIEW

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: Prior to April 1, 2016, submit plans to Environmental Health for installation of a 3 compartment sink with integral drain boards to replace the 2 compartment sink. If you have any questions, please contact the Environmental Health Plan Check Department at 800-442-2283.
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Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments



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A consultation was conducted this date.

OPERATING SCHEDULE:

The snack bar typically operates from March through July. The operating hours are typically 5:30 PM – 9:30 PM on weekdays, and both mornings and afternoons on Saturdays, depending on the game schedules.

MENU ITEMS:

- Hot dogs
- Nachos with cheese
- Bottled soda, Gatorade, water
- Assorted candy, sunflower seeds

Food preparation and handling was taking place during the time of this consultation.

EQUIPMENT, STRUCTURAL ITEMS, AND FACILITIES:

The snack bar currently has the following equipment:

- Reach in freezer and chest freezer [commercial grade]
- Handwash sink [commercial grade] with a wall-mounted soap dispenser and wall-mounted paper towel dispenser
- Stainless Steel Prep Tables [NSF ANSI commercial grade]
- 2 coffee maker [residential and commercial grade]
- Ice machine [commercial grade]
- Mopsink [commercial grade]
- Hot water heater
- 2 compartment sink with side drain boards [commercial grade]
- Handwash sink [commercial grade] with a wall-mounted soap dispenser and wall-mounted paper towel dispenser
- Floor drain and floor sink
- Crockpots [residential grade]
- Hot Plates [residential grade]

OTHER OBSERVATIONS:

There are three service windows at the snack bar. They each measure approximately 6 to 8 feet wide by 6 feet high. Window screening will be required on the service windows. There is more than 18 inches separation between the service windows, as required by Cal Code. There are mens and womens restrooms that are located adjacent to the snack bar.

Upon disrepair, all household equipment must be replaced by NSF-approved commercial equipment. Prior to obtaining this equipment, ensure approval is obtained from San Bernardino County Plan Check. For more details, please call 800-442-2283 to speak to a Plan Check Inspector.

Volunteers are not required to obtain Food Handler Cards as long as a one person is designated as the person in charge has a valid Food Handler Card or Food Manager Certificate. Snack Bar Food Handler Cards are available at no charge at the Environmental Health Website. Please visit the Environmental Health website at: www.sbcounty.gov/dph/dehs.



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No temporary food facility (TFF) booth vendors are allowed on-site unless the event has prior approval from the Town of Apple Valley Land Use as a Community Event.

NOTE: Individual booth vendors must have valid health permit from Environmental Health Services prior to commencing operation.

Ensure restrooms are maintained in good repair, are supplied with soap and paper towels/hand dryers, and are made accessible when snack bar is open.

Renovation / New Equipment Installation (Applies to all permit types)
 Prior to any facility renovation / installation of new equipment, ensure the facility goes through a plan review with the appropriate agencies (i.e. Building and Safety, Fire Department, San Bernardino County Plan Check, and Environmental Health) to ensure that the facility is able to meet all applicable requirements. Environmental Health will be happy to assist you through this transition. Should you have any questions, please call 800-442-2283.

A reinspection will be conducted in 2 weeks to observe if window screening has been installed on the service windows. Failure to comply will result in future reinspections charged at a rate of \$245.00 per hour with a 1/2 hour minimum.

Signature(s) of Acknowledgement

SNA

NAME:
 TITLE: