



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HIGHLAND CHEVRON		DATE 10/7/2015	REINSPECTION DATE 10/21/2015	PERMIT EXPIRATION 8/31/2015
LOCATION 2505 E HIGHLAND AV, SAN BERNARDINO, CA 92346			INSPECTOR Sierra Clayborn	
MAILING ADDRESS 2505 E HIGHLAND AV, SAN BERNARDINO, CA 92346			IDENTIFIER: Subway	
TIME IN 1:44 PM	TIME OUT 3:20 PM	FACILITY ID FA0000989	RELATED ID PR0013385	PE 1620
			SERVICE: 033 - Re-score Grade Inspection RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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.

A
SCORE 91

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

		COS	MAJ	OUT
DEMONSTRATION OF KNOWLEDGE				
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	⊗
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				

		COS	MAJ	OUT
FOOD FROM APPROVED SOURCES				
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		+	⊗	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	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, 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	1
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	1
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	1

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	⊗
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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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: Due to imminent health hazard of improper waste water disposal, food facility is temporarily closed until further notice. Contact 800-442-2283 for reopening of food facility. At time of reopening, provide inspector with bill of repair of waste water plumbing.
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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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED ⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified Complied on 10/7/2015 Violation Reference - HSC - 114197	Inspector Comments: Observed a plumbing repair company on site at the start of the inspection. Observed standing waste water in both floor sinks, at about 90% capacity, in ware washing and food prep areas. Manager stated that waste water had backed up onto the floor earlier that week. Manager stated that this was the 3rd visit by the plumbing company in the last 1.5 weeks. Plumber on site stated that during the last visit, a crack was discovered in the waste water drain line and part of the crack was repaired, but the part beneath the concrete next to the building was not. Currently, the blockage in the line is caused by an excess of toilet paper. Plumber cleared the line during the inspection, but stated that issue was reoccur within 2 days if the toilets were used. Facility must be able to provide adequate wastewater disposal. Due to lack of adequate waste water disposal, food facility is closed until further notice. Repair/replace appropriate plumbing lines to regain adequate wastewater disposal at food facility. Provide bill of repair to inspector at time of reopening.
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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.

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 manager unable to demonstrate knowledge of an appropriate cooling procedure. During questioning, manager stated that meatballs in marinara sauce and chicken breast that are in the hot holding unit are cooled down in the walk-in overnight and reheated the next day. The temperature of the cooled food is not checked in the morning. Ensure that all food handling employees are knowledgeable on proper cooling procedures. Ensure to use a proper cooling method. Rapidly cool cooked food from 135 F to 70 F within the first 2 hours using an active cooling method. Further cool food from 70 F to 41 F over the next 4 hours. Use a thermometer to monitor cooling temperatures. *Ensure that food is being stirred throughout cooling process. *Recommended to use shallow pans to help facilitate cooling process.
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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>



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed meat balls in marinara sauce holding at a range of 128-147 F (128 F observed toward the top of the container and 147 F observed toward the bottom of the container) and chicken noodle soup holding at 126 F in steam table. Employee stated that both items had been heated to 165 F at 10am that day. Temperatures were taken at 1:45pm. Ensure that all potentially hazardous food is kept at an internal temperature of 135 F or higher for hot holding. *Corrected on site: Approximately 4 oz of chicken noodle soup was voluntarily discarded by operator. See VC&D.
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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

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	Inspector Comments: Observed "B" grade placard removed from the original location it was placed by the inspector during routine inspection. Placard was stored at hand sink behind a sanitizer bucket at the start of the inspection. A grade placard once placed by the inspector may not be removed or hidden by the operator. If grade placard is observed to be removed or hidden during subsequent inspections, facility may be charged for non-compliance.
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Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

Overall Inspection Comments

Due to imminent health hazard of improper waste water disposal, food facility is temporarily closed until further notice. Closure notice posted on site.

Contact 800-442-2283 for reopening of food facility. At time of reopening, provide inspector with bill of repair of waste water plumbing.

Facility has received a grade of 91 points, an "A" during re-score inspection. Grade placard will be placed at time of facility reopening.

Signature(s) of Acknowledgement

NAME: Melissa Hernandez
 TITLE: Manager