



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>HESPERIA MESA MART</b>		DATE 5/6/2021	REINSPECTION DATE 5/20/2021	PERMIT EXPIRATION 12/31/2021
LOCATION 18920 DANBURY AV, HESPERIA, CA 92345			INSPECTOR Vanessa Salcedo	
MAILING ADDRESS 18920 DANBURY AV, HESPERIA CA 92345			IDENTIFIER: Market	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:56 AM	TIME OUT 11:29 AM	FACILITY ID FA0007894	RELATED ID PR0000253	PE 1684

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.



**SCORE 87**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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
In	<span style="color: blue;">○</span> N/O	3. No discharge from eyes, nose, and mouth			2
In	<span style="color: blue;">○</span> N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	<span style="color: blue;">○</span> N/O	5. Hands clean and properly washed; gloves used prop		4	2
In		6. Adequate handwashing facilities supplied & accessib			<span style="color: red;">⊗</span> 2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	<span style="color: blue;">+</span> COS	<span style="color: red;">⊗</span> MAJ	2
In	N/O	<span style="color: blue;">○</span> N/A			4 2
In	N/O	<span style="color: blue;">○</span> N/A			4 2
In	N/O	<span style="color: blue;">○</span> N/A			4
In	N/O	<span style="color: blue;">○</span> 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> 2

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					
<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					
In		23. No rodents, insects, birds, or animals		4	<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	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	<span style="color: red;">⊗</span> 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
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	<span style="color: red;">⊗</span> 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	<span style="color: red;">⊗</span> 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	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	<span style="color: red;">⊗</span>
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 5/6/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> Observed the following cold holding violations in the True cold holding unit adjacent to the soda machine:</p> <ul style="list-style-type: none"> <li>-six (6) burritos to measure approximately 60F</li> <li>-six (6) packages of bacon to measure approximately 48.2 F</li> <li>-six (6) packages of hot dog sausages to measure approximately 46F - 47.1F</li> <li>-18 sandwiches to measure approximately 46F - 47 F</li> <li>-two (2) packages of queso fresco to measure approximately 50F</li> <li>-three (3) packages of bologna to measure approximately 52F - 53F</li> <li>-six (6) bags of shredded cheese to measure approximately 45.8 F</li> <li>-three (3) packages of pork sausages to measure approximately 47.4 F</li> </ul> <p>Per operator the food items listed above have been in the cold holding unit two (2) days prior to inspection.</p> <ul style="list-style-type: none"> <li>-11 packages of sliced american cheese to measure approximately 45.5F - 47F</li> <li>-four (4) packages of chorizo to measure approximately 48F</li> </ul> <p>Per operator the packages of sliced cheese and chorizo have been placed in the cold holding unit 30 minutes prior to inspection.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below. Ensure cold holding units that are being used for potentially hazardous foods are able to reach 41 F or below.</p> <p>Corrected on site. See VC&amp;D. Operator placed the packages of sliced cheese and chorizo into the walk in refrigerator to cool to 41F.</p>
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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/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed no paper towels in the dispenser located above the hand wash sink in the restroom.</p> <p>Ensure that paper towels are always stocked in the dispenser.</p>
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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)

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

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p><b>Inspector Comments:</b> Observed mold like and calcium like build up on the ice deflector inside the ice machine.</p> <p>NOTE: Ice was not observed to be contaminated.</p> <p>Ensure all food contact surfaces are maintained in a clean and sanitary condition. Clean and sanitize all areas of the ice machine that may come into contact with food.</p> <p>The facility was observed to be packaging their own ice. The facility shall cease and desist open food handling. The facility is permitted to sell prepackaged food ONLY.</p>
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**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/TowelSanitizingSolution.pdf>



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

POINTS <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<b>Inspector Comments:</b> Observed several rodent droppings on the floor by the dry storage racks adjacent to the ice machine. After a thorough search of the facility, observed no signs of an active infestation.  No food or food contact surfaces were observed to be contaminated.  Clean and sanitize all affected areas and maintain the facility free from vermin.  NOTE: A follow up inspection will be conducted after 05/20/2021 to observe compliance. Failure to comply may result in billable follow up inspections.
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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)

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	<b>Inspector Comments:</b> Observed four (4) boxes of frozen food to be stored directly on the ground in the walk in freezer.  Ensure that all food and equipment is stored at least 6 inches above floor. All food and food containers shall be stored off the floor on shelving or pallets located within the facility.  Note: Repeat violation.
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**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

**39. THERMOMETERS PROVIDED AND ACCURATE**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<b>Inspector Comments:</b> 1) Observed the thermometer adjacent to the door of the walk in refrigerator holding potentially hazardous foods to be nonfunctional.  2) Observed no thermometer in the True cold holding unit holding potentially hazardous foods.  Provide a working thermometer for each hot and cold holding unit of potentially hazardous foods.
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**Violation Description:** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

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

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> Observed toilet paper to be placed on top of toilet paper dispenser in restroom.  Ensure toilet paper is stored in a sanitary manner, such as a toilet paper dispenser.
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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)



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**51. PLAN REVIEW**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 114380

**Inspector Comments:** Observed the food facility operating outside the scope of their current permit. The facility is permitted to sell prepackaged food ONLY. The facility was observed to be packaging their own ice and to have a soda machine.

Observed the following equipment in the facility:

- 2 compartment sink
- mop sink
- hand wash sink in the restroom

The facility shall cease and desist open food handling. To resume open food handling the facility shall for a health permit allowing for open food and send plans to DEHS. No food facility shall conduct activities that are inconsistent with permit issued.

NOTE: A follow up inspection will be conducted after 05/20/2021 to observe compliance. Failure to comply may result in billable follow up inspections.

**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)

**52. VC & D**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC - 113980

**Inspector Comments:** Operator voluntarily discarded the following:

- six (6) burritos
- six (6) packages of bacon
- six (6) packages of hot dog sausages
- 18 sandwiches
- two (2) packages of queso fresco
- three (3) packages of bologna
- six (6) bags of shredded cheese
- three (3) packages of pork sausages

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

**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.

**Food Establishment Donor Survey**

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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#### Overall Inspection Comments

On this date a "B" grade card was posted.

For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

NOTE: A follow up inspection will be conducted after 05/20/2021 to observe compliance. Failure to comply may result in billable follow up inspections.

A re-score form was provided.

#### 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: Kathryn  
TITLE: Operator