



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME NEKTER JUICE BAR		DATE 4/20/2015	REINSPECTION DATE 5/04/2015	PERMIT EXPIRATION 9/30/2015
LOCATION 1071 E 19TH ST, UPLAND, CA 92009			INSPECTOR Denise Martinez	
MAILING ADDRESS 3185 AIRWAY AV STE C2, COSTA MESA CA 92660			IDENTIFIER: None	
TIME IN 3:21 PM			SERVICE: 001 - Inspection - Routine	
TIME OUT 4:35 PM			RESULT: 05 - Corrective Action / Follow up Required	
FACILITY ID FA0028387			ACTION: 03 - Reinspection Required	
RELATED ID PR0037079			PE 1620	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 91**

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
⊗ MAJ = Major violation

○ N/A = Not applicable  
⊗ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/O		1. Demonstration of knowledge; food safety certification			⊗
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
<span style="color: green;">○</span> In			2. Communicable disease; reporting, restrictions & excl		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 prop		4	2
In			6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS						
<span style="color: green;">○</span> In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	<span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	<span style="color: blue;">○</span> N/A	9. Proper cooling methods		4	2
In	N/O	<span style="color: blue;">○</span> N/A	10. Proper cooking time & temperatures		4	
In	N/O	<span style="color: blue;">○</span> N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
<span style="color: green;">○</span> In	N/O	N/A	12. Returned and reservice of food			2
<span style="color: green;">○</span> In			13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	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	16. Compliance with shell stock tags, condition, display			2
In	N/O	<span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		<span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	<span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		<span style="color: blue;">○</span> N/A	20. Licensed health care facilities/public and private schools; prohibited foods not offered		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						
<span style="color: green;">○</span> In			23. No rodents, insects, birds, or animals		4	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		⊗
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		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 worker cards		⊗
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		
53. Impoundment		
54. Permit Suspension		



**Public Health**  
Environmental Health Services

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>NEKTER JUICE BAR</b>	DATE <b>4/20/2015</b>
LOCATION <b>1071 E 19TH ST, UPLAND, CA 92009</b>	INSPECTOR <b>Denise Martinez</b>

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p><b>Inspector Comments:</b> *Repeat Violation* Observed no one person working within this facility that holds a valid Manager's Food Safety Certification. At least one person must obtain this certification within 30 days of this inspection. Failure to obtain certification will result in a billable re-inspection. Email proof of certification to <a href="mailto:denise.martinez@dph.sbcounty.gov">denise.martinez@dph.sbcounty.gov</a>.</p>
---------------------------	--	---

**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>

**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 available at hand wash station in front prep area. No paper towel dispenser was observed; employee stated that they normally have a stack of paper towels on counter next to sink. Discontinue practice. Ensure that handwashing facilities are adequately supplied with paper towels and soap in appropriate dispensers at all times.</p>
---------------------------	--	---

**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)

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051</p>	<p><b>Inspector Comments:</b> Observed one squeeze bottle container on prep table holding an unidentified liquid ingredient. Per PIC, bottle contained an agave syrup. Ensure that working containers holding food items that are not easily identifiable are clearly labeled for proper identification.</p>
---------------------------	---	--

**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))

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099</p>	<p><b>Inspector Comments:</b> Observed no test strips available upon request to adequately measure sanitizer levels in warewashing sink or sanitizing buckets. Test strips must be kept on site at all times.</p>
---------------------------	--	---

**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](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**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1</p>	<p><b>Inspector Comments:</b> Observed 1 soiled wiping cloth stored on top of front prep table. Ensure that all wiping cloths are stored submerged in sanitizing solution buckets when not in use.</p>
---------------------------	---	--

**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)



**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME NEKTER JUICE BAR	DATE 4/20/2015
LOCATION 1071 E 19TH ST, UPLAND, CA 92009	INSPECTOR Denise Martinez

**48. FOOD WORKER CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0410, 33.044	<b>Inspector Comments:</b> Observed (3) employees working within this facility without valid San Bernardino County food worker cards. Ensure that all employees obtain a valid San Bernardino County Food Worker Card within 14 days of this inspection. Failure to provide our office with proof of compliance within 14 business days will result in a charged inspection billed at a rate of \$245 per hour with a 30-minute minimum or other further action. Fax provided Missing Food Worker Card form to DEHS office at (909) 387-4272.
---------------------------	---	---

**Violation Description:** This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" 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**

Placed "A" grade card in window of facility.  
 Provided Missing Food Worker Card form to operator.

Note: Proof of employee food worker cards due within 14 days; proof of Manager's Certificate due within 30 days of this inspection.

**Signature(s) of Acknowledgement**

NAME: Richard Ortega  
 TITLE: