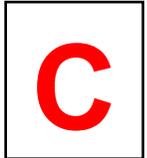




CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ELKS LODGE 2393		DATE 9/30/2016	REINSPECTION 10/14/2016	PERMIT 12/31/2016
LOCATION 26584 HWY 18, RIMFOREST, CA 92378			INSPECTOR Michelle Lamont	
MAILING ADDRESS PO BOX 558, RIM FOREST CA 92378			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 3:10 PM	TIME OUT 5:55 PM	FACILITY ID FA0007962	RELATED ID PR0006066	PE 1621

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](#).



SCORE 78

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.

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○			15. Food obtained from approved source			4
In	N/O	○	16. Compliance with shell stock tags, condition, displa			2
In	N/O	○	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		○	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY						
In	N/O	○	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		○	20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER						
○			21. Hot and cold water available			4 2
LIQUID WASTE DISPOSAL						
○			22. Sewage and wastewater properly disposed			4 2
VERMIN						
In			23. No rodents, insects, birds, or animals			⊗ 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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	⊗
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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping	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	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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LOCATION 26584 HWY 18 , RIMFOREST, CA 92378	INSPECTOR Michelle Lamont

7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
Complied on 9/30/2016
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following temperature violations in the True refrigerator by the cookline:

1. Sliced Cheese - 53 - 55 F
 2. Shredded Cheese - 56 F
 3. Raw Bacon - 54 F
 4. Rice - 57 F
 5. Sausages - 54 F
 6. Italian Sausages - 51 F
 7. Lasagna - 54 F
 8. Meat Lasagna - 52 F
 9. Various containers of open salad dressings - 48 - 49 F
 10. Milk - 48 F
 11. Orange Juice - 48 F
 12. Sour Cream - 49 F
- Thermometer in refrigerator read 60 F.

Maintain items in cold holding at 41 F or below. Discontinue using refrigerator to store potentially hazardous food until it is able to properly hold the temperatures.

Corrected on site. Items numbered 1 through 8 were voluntarily discarded by the operator. See VC&D. All other items were moved to the walk in refrigerators.

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS

4

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: a) Observed build up of crusted food debris on the meat slicer. Slicer was not used today.

Ensure that the meat slicer is properly washed, rinsed and sanitized prior to using it.

b) Observed dishwashing washing dispensing 0 ppm chlorine. Facility is unable to use two compartment sink to wash dishes. Facility has no way to properly wash dishes at this time.

Repair dishwashing machine to dispense the proper concentration of chlorine.

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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf



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

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: a) Observed evidence of an active rodent infestation. Employee stated that facility has had a problem with rodents for approximately 6 weeks. A rodent was caught last week. Observed large amount of droppings under rack in dry storage room and in corners under the dishwashing machine area. Employee is not aware of any pest control service that comes.</p> <p>Maintain the facility to be free of vermin. Clean and sanitize all areas affected with rodent droppings. Recommend facility obtains a pest control service.</p> <p>c) Observed three dogs in facility at beginning of inspection.</p> <p><u>Eliminate dog from facility. Only service animals are allowed in food facilities.</u></p>
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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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed expired Food Manager's Certificate.</p> <p>Obtain at least one food manager certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):</p> <ul style="list-style-type: none"> ·360training.com, Inc.- Learn2Serve® Food Protection Manager Certification Program ·National Registry of Food Safety Professionals- Food Protection Manager Certification Program ·National Restaurant Association-ServSafe® Food Protection Manager Certification Program ·Prometric Inc.- Food Protection Manager Certification Program <p>Provide manager's certificate at facility within 60 days. Non-compliance will result in a future charged inspection at an hourly rate of \$245.</p> <p>Note: Original certificate must be available at facility in order to be valid.</p>
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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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p>Inspector Comments: Observed empty soap dispenser and no paper towel dispenser at back handsink by warewashing machine.</p> <p>Ensure that there is always soap in a dispenser at the handsink. Provide paper towel dispenser and stock with paper towels at back handsink.</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)



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27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed open bag of rice on shelf. Observed no contamination of rice.
	Violation Reference - HSC - 113984 (a, b, c, d, f)	Store food in a food grade storage container or bag once it has been opened.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed unlabeled silver spice containers by cookline.
	Violation Reference - HSC - 114047, 114049, 114051	Provide labels for containers of food or ingredients that have been removed from original packages and/or are not easily recognizable.

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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed build up of dust on fan guards in both of the walk in refrigerators.
	Violation Reference - HSC - 114115 (c)	Clean and maintain the fan guards.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: a) Observed 1 inch of standing water with rust in beer chiller under cash register. Second beer chiller had 2 - 3 inches of standing water. Bottles beverages were stored in these refrigerators.
	Violation Reference - HSC - 114130, 114130.1, 114130	Find and repair leak. Clean and sanitize both beer chillers. Remove rust from one chiller.

b) Observed ice used for beverages touching beverage tubing.

Beverage tubing and cold plate beverage cooling devices shall not come in contact with stored ice used for food or beverages.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: a) Observed unchained pressurized tanks to right of beer drafts. Secure all pressurized tanks to a rigid structure. b) Observed ice scoops on top of wiping cloth in container. Store scoops in a clean dry container to prevent any possible contamination.
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Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: a) Observed deteriorating ceiling from what appears to be water damage next to warewashing area. Repair ceiling. b) Observed extremely damaged and deteriorating floor by grease trap. Flooring is coming up and appears to be damaged by water. Repair flooring in an approved manner. Replace floor "like for like" or contact Plan Check with this department at (800) 442 -2283. c) Observed build up of dust on ceiling and lights. Clean and maintain the ceiling. d) Observed build up of food, grease and debris under the flat grill and stove. Clean and maintain all flooring areas. e) Observed floors in walk in refrigerators in need of major cleaning. Walk in refrigerator with beer has wood pallets on the floor. Clean and maintain all floors in the walk in. Remove wooden pallets as they are not easily cleanable. f) Observed tape used for missing tile in hallway with walk ins. Repair/replace missing tiles. Replace tile "like for like" or contact Plan Check. g) Observed build up of grime and dirt on floor to left of draft beer dispenser. Clean and maintain the floor.
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Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following items were voluntarily discarded by the operator: 1. Sliced Cheese - 1/2 pound 2. Shredded Cheese - 2 pounds 3. Raw Bacon - 1 pound 4. Rice - small bowl 5. Sausages - 6 sausages 6. Italian Sausages - 1 box 7. Lasagna - 1 pounds 8. Meat Lasagna - 1 pound
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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 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

Overall Inspection Comments

Closed sign posted. No grade card posted. Removed A grade card. Do not remove, relocate or obscure from view. Contact this department prior to re-opening to the public. Critical violations must be corrected prior to being re-opened. Provided re-score form. Form must be submitted within 30 days.

Signature(s) of Acknowledgement

NAME:
TITLE: