

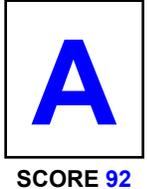


**Public Health**  
**Environmental Health Services**  
**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>SAUL'S PRODUCE AND MEAT MARKET</b>		DATE <b>10/14/2015</b>	REINSPECTION DATE <b>10/28/2015</b>	PERMIT EXPIRATION <b>2/28/2016</b>
LOCATION <b>11424 CHAMBERLAINE WY 13, ADELANTO, CA 92301</b>			INSPECTOR <b>Michelle Saltis</b>	
MAILING ADDRESS <b>10383 BETHANY LN, ADELANTO CA 92301-3519</b>			IDENTIFIER: None	
TIME IN <b>10:11 AM</b>	TIME OUT <b>11:12 AM</b>	FACILITY ID <b>FA0004601</b>	RELATED ID <b>PR0011013</b>	PE <b>1611</b>
			SERVICE: 001 - Inspection - Routine 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.



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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In	15. Food obtained from approved source		4	
In	N/O N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
In	21. Hot and cold water available	+	⊗	2
LIQUID WASTE DISPOSAL				
In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

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	⊗
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	⊗
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	⊗
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	



**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME SAUL'S PRODUCE AND MEAT MARKET	DATE 10/14/2015
LOCATION 11424 CHAMBERLAINE WY 13, ADELANTO, CA 92301	INSPECTOR Michelle Saltis

**21. HOT AND COLD WATER AVAILABLE**

**⚠ CRITICAL ⚠**

<b>POINTS</b> <span style="font-size: 2em; color: red;">4</span>	Compliance date not specified Complied on 10/14/2015 Violation Reference - HSC - 113953(c), 114099.2(b)	<b>Inspector Comments:</b> Observed a maximum hot water temperature of 83F through out the facility.  Ensure to provide hot water of a minimum of 120F in at least one sink in the facility.  Facility closure signs posted for the meat department. Facility may continue to sell prepackaged foods only. Do not remove or relocate closure signs. Do not operate meat department until clearance is received by Environmental Health. Contact Environmental Health at 800-442-2283 for a reinspection.
---	---	--

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195)

**32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114087, 114089	<b>Inspector Comments:</b> Observed repackaged sour cream without proper labeling.  Properly label all repackaged food with the common name of the item, ingredients in descending order, name and location of manufacture, and net weight.
---	--	---

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a)) Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

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

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<b>Inspector Comments:</b> Observed heavy dust accumulation on fan cover in the walk in cooler.  Clean and maintain on a routine basis.
---	--	---

**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)

**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <span style="font-size: 2em; color: red;">1</span>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	<b>Inspector Comments:</b> Observed light cover on light in walk in cooler missing.  Provide a light cover in the walk in cooler.
---	--	---

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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

FACILITY NAME SAUL'S PRODUCE AND MEAT MARKET	DATE 10/14/2015
LOCATION 11424 CHAMBERLAINE WY 13, ADELANTO, CA 92301	INSPECTOR Michelle Saltis

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

POINTS <b>1</b>	Compliance date not specified	Inspector Comments: Observed ceiling panels in the back storage area above the reach in freezers missing.  Replace missing ceiling panels.
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	

**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))

**Overall Inspection Comments**

"A" card posted.

Facility closure signs posted for the meat department. Facility may continue to sell prepackaged foods only. Do not remove or relocate closure signs. Failure to comply may result in a charged reinspection. Do not operate meat department until clearance is received by Environmental Health. Contact Environmental Health at 800-442-2283 for a reinspection.

**Signature(s) of Acknowledgement**

NAME: saul bahena  
 TITLE: owner