



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAIN ST SHELL		DATE 6/16/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 5/31/2016
LOCATION 13100 MAIN ST, HESPERIA, CA 92345			INSPECTOR Mahury Flores	
MAILING ADDRESS 1040 N BENSON AV, UPLAND CA 91786			IDENTIFIER: None	
TIME IN 2:46 PM			SERVICE: 001 - Inspection - Routine	
TIME OUT 3:38 PM			RESULT: 03 - Corrective Action / No Follow up Required	
FACILITY ID FA0000831			ACTION: 01 - No Further Action Required	
RELATED ID PR0003779			PE 1611	

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 \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 95

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	+	⊗	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 reservice 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			4 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	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
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	1
48. Food worker 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

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAIN ST SHELL	DATE 6/16/2015
LOCATION 13100 MAIN ST, HESPERIA, CA 92345	INSPECTOR Mahury Flores

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 6/16/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Maintain cold holding temperatures of potentially hazardous foods at 41F or below. Observed the following items being held in the same cold holding unit out of temperature: 1. 2 half a pound "the bom" beef and beans burrito 56.2F 2. 3 half a pound "the bom" fried chimi burritos 57F 3. 1 "Brown Bag" Ham & Cheese on wheat sandwich 60F 4. 1 "Ramona's" Potatoes & beef big burrito. 56.3F 5. 1 "Brown Bag" Turkey and cheddar cheese croissant 58.2F Corrective action: Operator set items and marked them out of stock to get credit from vendor. See VC & D.
---------------------------	--	---

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

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Clean and maintain all non- food contact surfaces. Observed excessive soda syrup accumulated underneath soda machine.
---------------------------	--	---

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

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator voluntarily set items aside and marked them out of stock to get credit from vendor. 1. 2 half a pound "the bom" beef and beans burrito 56.2 F 2. 3 half a pound "the bom" fried chimi burritos 57 F 3. 1 "Brown Bag" Ham & Cheese on wheat sandwich 60 F 4. 1 "Ramona's" Potatoes & beef big burrito. 56.3 F 5. 1 "Brown Bag" Turkey and cheddar cheese croissant 58.2 F
---------------------------	--	---

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."

Overall Inspection Comments

"A" Placard Posted.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME MAIN ST SHELL	DATE 6/16/2015
LOCATION 13100 MAIN ST, HESPERIA, CA 92345	INSPECTOR Mahury Flores

A handwritten signature in blue ink, appearing to read "Noel Shannon".

NAME: Noel Shannon
TITLE: Manager