



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN		REINSPECTION DATE Not Specified	INSPECTOR George Gonzales	DATE 11/1/2021
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 1:41 PM	TIME OUT 3:11 PM	FACILITY ID FA0013752	RELATED ID CO0080862	PE 1684
SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED				

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

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

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: A complaint was received by San Bernardino County Environmental Health on 10/28/2021.

Reference - HSC

Nature of Complaint:

Complainant stated facility sells expired food.

Findings:

Manager was unaware of the complaint. Manager stated facility sells expired food as long as it is in good condition. Manager stated employees do a walk-through daily to ensure food is in good condition.

Observations:

Observed no expired baby formula.

1. Observed four (4) cans of tomato sauce with dents along the seams ~ 15 oz each.
2. Observed one (1) can of cream of chicken with a dent along the seam ~ 15 oz.
3. Observed one (1) can of chicken noodle soup with a dent along the seam ~ 15 oz.
4. Observed one (1) can of mixed fruit with a dent along the seam ~ 15 oz.
5. Observed one (1) can of sweet potatoes with a dent along the seam ~ 15 oz.
6. Observed one (1) can of pears with a dent along the seam ~ 15 oz.
7. Observed two (2) cans of crushed pineapple with a dent along the seam ~ 15 oz each.
8. Observed two (2) bulging cans of pear slices ~ 15 oz each.

Observed no food with mold during inspection.

Results:

This concludes this complaint investigation. This complaint will be closed at this time.

Description: A complaint report has been received by Environmental Health.

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Inspector Comments: Observed no paper towels inside the dispenser inside the Men's restroom.

Not In Compliance

Violation Reference -

Provide and maintain paper towels inside dispensers to prevent possible contamination.

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)

16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments: Observed two (2) swelling cans of pear slices ~ 15 oz each.

Not In Compliance

Violation Reference - HSC - 113967, 113976,

Ensure all can goods are in good condition with no swelling or leakage.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <https://youtu.be/JrRQVxqDXy4>



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16K027 Food separated and protected

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: 1. Observed four (4) cans of tomato sauce with dents along the seams ~ 15 oz each.
2. Observed one (1) can of cream of chicken with a dent along the seam ~ 15 oz.
3. Observed one (1) can of chicken noodle soup with a dent along the seam ~ 15 oz.
4. Observed one (1) can of mixed fruit with a dent along the seam ~ 15 oz.
5. Observed one (1) can of sweet potatoes with a dent along the seam ~ 15 oz.
6. Observed one (1) can of pears with a dent along the seam ~15 oz
7. Observed two (2) cans of crushed pineapple with a dent along the seam ~ 15 oz each.

Discontinue this practice. Ensure all cans are in good condition free of dents along the seams to prevent possible contamination.

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.

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Observed several boxes of food placed on the floor throughout the facility.

Discontinue this practice. Ensure all food is a minimum of 6" above the ground to prevent possible contamination.

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))

More Information: https://youtu.be/km4FCy_IQ44

16K039 Thermometers provided and accurate

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114157, 114159

Inspector Comments: 1. Observed no thermometers inside the reach-in preparation refrigerators.
2. Observed no thermometers inside the door refrigerators.

Provide and maintain accurate thermometers inside refrigeration units to ensure minimum cold holding temperatures are met.

NOTE: Observed the ambient air temperatures in both refrigeration units below 41 F.

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>

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following was condemned and destroyed by the operator:

Reference - HSC - 113980

1. Observed four (4) cans of tomato sauce with dents along the seams ~ 15 oz each.
2. Observed one (1) can of cream of chicken with a dent along the seam ~ 15 oz.
3. Observed one (1) can of chicken noodle soup with a dent along the seam ~ 15 oz.
4. Observed one (1) can of mixed fruit with a dent along the seam ~ 15 oz.
5. Observed one (1) can of sweet potatoes with a dent along the seam ~ 15 oz.
6. Observed one (1) can of pears with a dent along the seam ~15 oz
7. Observed two (2) cans of crushed pineapple with a dent along the seam ~ 15 oz each.
8. Observed two (2) bulging cans of pear slices ~ 15 oz each.

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 complaint investigation was conducted on this date.

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](#).



Public Health
Environmental Health Services

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Signature(s) of Acknowledgement

No Sig

NAME: Maryanne
TITLE: Manager

Total # of Images: 0