385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
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SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
SWEET FACTORY	3/17/2015	Next Routine	6/30/2015

LOCATION	INSPECTOR
14400 BEAR VALLEY RD 653, VICTORVILLE, CA 92392	Melissa Nano

MAILING ADDRESS: 14400 BEAR VALLEY RD UNIT 653, VICTORVILLE CA 92392 ☐FACILITY ☐OWNER ☑ACCOUNT

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
2:42 PM	3:17 PM	FA0001991	PR0010318	1647

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action Required

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.

A

SCORE 97

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

In = In compliance | N/O = Not observed | N/A = Not applicable
COS = Corrected on-site | MAJ = Major violation | OUT = Out of compliance

			COS	MAJ	OUT
		DEMONSTRATION OF KNOWLEDGE			
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 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

			COS	MAJ	OUT
		FOOD FROM APPROVED SOURCES			
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	1
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	

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LOCATION	**INSPECTOR**
14400 BEAR VALLEY RD 653, VICTORVILLE, CA 92392	Melissa Nano

21. HOT AND COLD WATER AVAILABLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113953(c), 114099.2(b)

Inspector Comments:
Ensure to have at least 100F water at all hand wash sinks.

Observed restroom hand sink no more than 89F.
Observed three compartment able to provide 120F.

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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments:
Ensure pressurized cylinders are securely fastened to a rigid structure.

Observed one CO2 tank not securely fastened next to three compartment sink.

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)

Overall Inspection Comments

“A” grade card posted.

If there are any questions, please contact Environmental Health Services or Melissa Nano at (800) 442-2283.

Signature(s) of Acknowledgement

NAME: ashley meloserdoff
TITLE: