



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>JUST BARGAIN</b>		REINSPECTION DATE <b>Not Specified</b>		INSPECTOR <b>Steven Uhlman</b>	DATE <b>5/17/2021</b>
LOCATION <b>1250 E WASHINGTON ST, COLTON, CA 92324</b>				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN <b>9:15 AM</b>	TIME OUT <b>11:11 AM</b>	FACILITY ID <b>FA0013752</b>	RELATED ID <b>CO0078323</b>	PE <b>1684</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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: Nature of Complaint:

Reference - HSC

On May 12, 2021, our office received a complaint concerning your facility. In the complaint, the complainant alleged that he / she observed spoiled and out of date foods being sold in your store.

Please note: This facility received a routine inspection on March 4, 2021 where it received a letter grade " B" and a total score of 86/100.

Investigation / observations:

The manager was made aware of the complaint.

The back produce / refrigerated display case was examined. The temperature of the refrigerated display case was checked with a thermocouple probe thermometer with the following results: brie cheese - 62F; processed cheese balls - 62 F; whole, raw eggs at 60 F; egg salad - 54 F; cold cuts - 47 F; hot dogs - 55 F, and marinated chicken - 54 F. The entire contents of the refrigerated display case were voluntarily discarded by management. See V, C & D (photos used to document case content).

In the produce display area, raw, whole tomatoes were observed to be moldy. These were voluntarily discarded by the management upon request. Other old produce was being removed from display at the time of the investigation.

The canned good on display were examined. Approximately 15 severely dented cans were pulled from stock and discarded by management. See V, C & D.

Directive:

Discontinue using the refrigerated display case until it can be evaluated and, if needed, serviced. Once you have determined the case will hold at 41 F, please call 1-800-442-2283 to arrange for a reinspection.

Survey your store for dented, swollen or leaking cans. Immediately pull severely dented cans from the sales floor and return them to the manufacturer or discard. Dents, especially along can seams can let air into the can and allow for the growth of illness causing bacteria.

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

#### 16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the entire contents of the refrigerated display case out of temperature (brie cheese - 62F; processed cheese balls - 62 F; whole, raw eggs at 60 F; egg salad - 54 F; cold cuts - 47 F; hot dogs - 55 F, and marinated chicken - 54 F). Because of the volume of food that was discarded, documentation consists of photos taken of the case content. See V, C & D.

Immediately discontinue using the refrigerated display case until it can be evaluated and, if needed, serviced. Once you have determined the case will hold at 41 F, please call 1-800-442-2283 to arrange for a reinspection. Do not use the case to hold potentially hazardous foods (meat, dairy, etc.) until you are approved to do so by a representative of Environmental Health.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))



Public Health  
Environmental Health Services

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LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324	INSPECTOR Steven Uhlman

#### 16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113967, 113976,

Inspector Comments: Observed moldy tomatoes offered for sale at the produce display case. The tomatoes were voluntarily discarded upon request.

Withdraw from sale, and discard, any food that shows signs of spoilage, rot or contamination.

**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)

#### Overall Inspection Comments

Reinspection required for refrigerated display case (all foods above 50 F). Anticipated inspection date: May 18, 2021.

#### 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](#).

#### Signature(s) of Acknowledgement

NAME: marianne alamo

TITLE: manager

Total # of Images: 0