



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DONUT STAR		DATE 12/15/2021	REINSPECTION DATE 12/29/2021	PERMIT EXPIRATION 1/31/2070
LOCATION 2140 S WATERMAN AV, SAN BERNARDINO, CA 92408			INSPECTOR Sujin Lee	
MAILING ADDRESS 11665 MURPHY ST, LOMA LINDA CA 92354			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:40 PM	TIME OUT 3:34 PM	FACILITY ID FA0010168	RELATED ID PR0000343	PE 1620

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.



SCORE 83

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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	+	⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	⊗
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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

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	⊗
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	⊗
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 handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 12/15/2021 Violation Reference - HSC - 113996, 113998, 114037</p>	<p>Inspector Comments: 1. Measured cooked chicken at 90 F inside hot holding drawer. Per owner, this potentially hazardous food (PHF) was cooked, stored in walk-in refrigerator and brought to the hot holding drawer approximately 30 minutes prior to the inspection. The owner stated this PHF will be reheated prior to serving it to customers.</p> <p>Corrected on site. The owner was instructed to discard the PHF after 4 hours.</p> <p>2. Measured cooked beef at 129 F above grill. Per owner, this PHF was just cooked and store inside a container on the grill. The owner stated she will store this PHF inside hot holding drawer later.</p> <p>Corrected on site. The owner was instructed to reheat the PHF to 165 F prior to storing it inside the hot holding drawer.</p> <p>Maintain temperatures of PHFs at or below 41 F or at or above 135 F.</p>
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Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/RI6w5DtEs7w>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 12/15/2021 Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: Observed heavy accumulation of brown mold-like growth on ceiling behind deflector of ice machine. Observed mold-like debris inside ice cubes inside the ice machine.</p> <p>Clean and sanitize the ice machine. Discard the ice. Do not use the ice until the ice machine and ice cubes are free of mold-like growth.</p> <p>Corrected on site. The owner stated she will clean and sanitize the ice machine.</p>
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Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <https://youtu.be/Gz6zPgZtv2s>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)</p>	<p>Inspector Comments: 1. Observed two buckets of soy sauce to be stored directly below mop sink.</p> <p>2. Observed a bucket filled with take-out hot sauce to be stored directly next to the mop sink.</p> <p>Move the buckets of soy sauce and hot sauce away from the mop sink. Ensure all foods are stored so that they are protected from possible contamination.</p>
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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.



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: 1. Observed following foods to be stored directly on floor:

- 1) Box of chili sauce at cook's line
- 2) Box of pure clear frying oil adjacent to preparation sink
- 3) Two buckets of soy sauce underneath mop sink
- 4) Four boxes of raw chicken in walk-in refrigerator
- 5) Box of beef rib eye in walk-in freezer

Store all foods at least 6 inches off the floor to prevent splash, dust, vermin or other forms of contamination or adulteration.

2. Observed a black plastic container of salt without a label.

Provide a label for food or ingredients that have been removed from original package and not easily recognizable.

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

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114087, 114089

Inspector Comments: Observed several clear packaged bags of fried noodles without following label information: name of the food, weight, quantity and name of business.

Label information shall include the following: (a) Common name of the food or descriptive identity statement (b) If made with two or more ingredients, a list of ingredients in descending order of predominance by weight (c) An accurate declaration of the quantity of contents (d) The name and place of business of the manufacturer, packer, or distributor (e) The statement "Perishable Keep Refrigerated" for PHF preserved by refrigeration (f) Nutritional labeling, unless exempted in the Federal Food, Drug, and Cosmetic Act.

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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1. Observed accumulation of dust on fan inside Coca cola refrigerator and a fan located in front of 3-compartment sink.

2. Observed accumulation of black mold-like growth on stainless steel panel above 3-compartment sink.

Maintain all nonfood-contact surfaces in a clean and sanitary condition.

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



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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: Observed handle of scoop(s)/strainer/brush in direct contact with following food items: 1. Mocha powder 2. Strawberry blended cream 3. Flour
	Store all scoop(s)/strainer/brush so that the handles do not come in contact with food.	

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: 1. Observed hot water pressure to be very weak at the front handwashing sink. Note: Both hot and cold water was observed to be supplied at the handwashing sink. Repair the handwashing sink. 2. Insufficient air gap was observed in between clear drain tube of Coca cola soda fountain machine and floor sink. Provide a minimum of one inch air gap between all drain tube/pipe and floor sinks.
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Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed one food handler certification to be expired on January 2021. Per owner, this employee began employment more than one week prior to the inspection. Provide a valid San Bernardino County food handler cards within fourteen (14) days. A missing food handler cards-inspector handout was provided to fill out. Email the completed handout and a copy of valid food handler card to sbcfoodworker@gmail.com. Failure to comply shall result in a billable follow up inspection at an hourly rate of \$245 with 30 minute-minimum.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.



Public Health
Environmental Health Services

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Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

A "B" grade card was posted.

Following handouts were provided:

1. Top 5 CDC risk factor
2. Request for rescore grade inspection

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

No Sig

NAME: Kim
TITLE: Owner