



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|---|---------------------|--------------------------|---|---------------------------------|
| FACILITY NAME SPOT | | DATE 10/15/2019 | REINSPECTION DATE 10/29/2019 | PERMIT EXPIRATION 10/31/2019 |
| LOCATION 2346 E MAIN ST, BARSTOW, CA 92311 | | | INSPECTOR Dawn LaFlower | |
| MAILING ADDRESS 1220 ARUBA COVE #8, CHULA VISTA CA 91915 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 6:13 PM | TIME OUT 7:49 PM | FACILITY ID FA0007939 | RELATED ID PR0006074 | PE 1621 |

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.

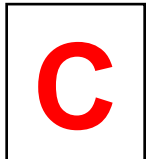
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

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



SCORE 74

| DEMONSTRATION OF KNOWLEDGE | | COS | MAJ | OUT |
|--|----------------------------------|----------------------------------|----------------------------------|----------------------------------|
| In | N/O | | | <input checked="" type="radio"/> |
| 1. Demonstration of knowledge; food safety certification | | | | |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| <input checked="" type="radio"/> | | | 4 | |
| 2. Communicable disease; reporting, restrictions & excl | | | | |
| <input checked="" type="radio"/> | N/O | | | 2 |
| 3. No discharge from eyes, nose, and mouth | | | | |
| <input checked="" type="radio"/> | N/O | | | 2 |
| 4. Proper eating, tasting, drinking or tobacco use | | | | |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| <input checked="" type="radio"/> | N/O | | 4 | 2 |
| 5. Hands clean and properly washed; gloves used prop | | | | |
| In | | | | <input checked="" type="radio"/> |
| 6. Adequate handwashing facilities supplied & accessib | | | | |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| <input checked="" type="radio"/> | N/O | N/A | 4 | 2 |
| 7. Proper hot and cold holding temperatures | | | | |
| In | N/O | <input checked="" type="radio"/> | 4 | 2 |
| 8. Time as a public health control; procedures & record | | | | |
| In | <input checked="" type="radio"/> | N/A | 4 | 2 |
| 9. Proper cooling methods | | | | |
| In | <input checked="" type="radio"/> | N/A | 4 | |
| 10. Proper cooking time & temperatures | | | | |
| In | <input checked="" type="radio"/> | N/A | 4 | |
| 11. Proper reheating procedures for hot holding | | | | |
| PROTECTION FROM CONTAMINATION | | | | |
| In | <input checked="" type="radio"/> | N/A | | 2 |
| 12. Returned and reserve of food | | | | |
| In | | | <input checked="" type="radio"/> | 2 |
| 13. Food in good condition, safe and unadulterated | | <input checked="" type="radio"/> | | |
| In | N/O | N/A | 4 | <input checked="" type="radio"/> |
| 14. Food contact surfaces: clean and sanitized | | | | |

| FOOD FROM APPROVED SOURCES | | COS | MAJ | OUT |
|--|----------------------------------|----------------------------------|----------------------------------|-----|
| <input checked="" type="radio"/> | | | 4 | |
| 15. Food obtained from approved source | | | | |
| In | N/O | <input checked="" type="radio"/> | | 2 |
| 16. Compliance with shell stock tags, condition, display | | | | |
| In | N/O | <input checked="" type="radio"/> | | 2 |
| 17. Compliance with Gulf Oyster Regulations | | | | |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| In | <input checked="" type="radio"/> | | | 2 |
| 18. Compliance with variance, specialized process, and HACCP Plan | | | | |
| CONSUMER ADVISORY | | | | |
| In | N/O | <input checked="" type="radio"/> | | 2 |
| 19. Consumer advisory provided for raw or undercooked foods | | | | |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| In | <input checked="" type="radio"/> | | 4 | |
| 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | | | |
| WATER/HOT WATER | | | | |
| <input checked="" type="radio"/> | | | 4 | 2 |
| 21. Hot and cold water available | | | | |
| LIQUID WASTE DISPOSAL | | | | |
| <input checked="" type="radio"/> | | | 4 | 2 |
| 22. Sewage and wastewater properly disposed | | | | |
| VERMIN | | | | |
| In | | <input checked="" type="radio"/> | <input checked="" type="radio"/> | 2 |
| 23. No rodents, insects, birds, or animals | | | | |

| SUPERVISION | OUT |
|---|----------------------------------|
| 24. Person in charge present and performs duties | <input checked="" type="radio"/> |
| 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 | <input checked="" type="radio"/> |
| 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 | <input checked="" type="radio"/> |
| 31. Consumer self-service | 1 |
| 32. Food properly labeled & honestly presented | 1 |

| EQUIPMENT/UTENSILS/LINENS | OUT |
|--|----------------------------------|
| 33. Nonfood contact surfaces clean | <input checked="" type="radio"/> |
| 34. Warewashing facilities: installed, maintained, used | 1 |
| 35. Equipment/Utensils approved; installed; clean; good repa | <input checked="" type="radio"/> |
| 36. Equipment, utensils and linens: storage and use | <input checked="" type="radio"/> |
| 38. Adequate ventilation and lighting; designated area | 1 |
| 39. Thermometers provided and accurate | <input checked="" type="radio"/> |
| 40. Wiping cloths: properly used and stored | 1 |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | <input checked="" type="radio"/> |
| 42. Garbage and refuse properly disposed; facilities m | <input checked="" type="radio"/> |
| 43. Toilet facilities: properly constructed, supplied, clea | <input checked="" type="radio"/> |
| 44. Premises; personal/cleaning items; vermin-proofin | 1 |

| PERMANENT FOOD FACILITIES | OUT |
|--|----------------------------------|
| 45. Floor, walls, ceilings: built, maintained, and clean | <input checked="" type="radio"/> |
| 46. No unapproved private homes/living or sleeping qu | 1 |
| SIGNS REQUIREMENTS | |
| 47. Signs posted; last inspection report available | <input checked="" type="radio"/> |
| 48. Food handler cards | 3 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED**MAJOR****POINTS****4**

Compliance date not specified
Complied on 10/15/2019
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Upright reach in refrigerator observed storing rancid raw meat. Odor of rancid meat observed inside refrigerator.
Debris accumulation observed in the bulk container of white granules.

Remove all spoiled and adulterated food from facility.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS**MAJOR****POINTS****4**

Compliance date not specified
Complied on 10/15/2019
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Live cockroach observed in the 3 compartment sink.

Clean and sanitize 3 compartment sink and ensure facility is maintained free of vermin. Employee states that facility has pest control maintenance.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113947-113947.1

Inspector Comments: Observed no one with a valid Food Safety Certification.
Obtain a valid Food Safety Certification (Food Managers Certification) within 60 days.

There are currently four ANSI-approved organizations from which to obtain a food manager's certificate:

- 360training.com, Inc.: Learn2Serve Food Protection Manager Certification Program (<<http://www.learn2serve.com/food-manager-certification>>)
- National Registry of Food Safety Professionals: Food Protection Manager Certification Program OR International Certified Food Safety Manager (<<http://www.nrfsp.com/>>)
- National Restaurant Association: ServSafe Food Protection Manager Certification Program (<<http://www.servsafe.com>>)
- Prometric Inc.: Food Protection Manager Certification Program (<<http://www.prometric.com>>)

For more information, please visit: <<https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4>>

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Grime accumulation observed on the hot and cold handles at the hand sink in the kitchen.

Clean and maintain hand sinks in clean and sanitary condition to prevent contamination of hands after washing.

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)



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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS**2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Mold accumulation observed inside the soda nozzles.

Clean and maintain in clean and sanitary condition.

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: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113945-113945.1, 113984.1

Inspector Comments: A designated person in charge was not on site at the time of the routine inspection.

Ensure to designate a person in charge during all hours of operation.

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

27. FOOD SEPARATED AND PROTECTED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Numerous uncovered containers of food observed in the preparation refrigerator and the reach in refrigerator.

Store food covered and protected from 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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS**1**

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

Inspector Comments: Bulk container of white granules observed unlabeled.

Label all containers.

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))

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS**1**

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

Inspector Comments: Food debris and dried liquid spills observed on the bottom of the reach in freezer and refrigerator.
Grease and dried food accumulation observed on the cooking equipment and inside microwave oven.

Clean and maintain non-food contact surfaces in clean condition.

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

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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Non-functional residential freezer observed in the back storage room.
Non-functional ice machine observed in the back storage room.
Residential microwave observed being used in the kitchen.

Remove or repair all non-functional equipment facility. Use only NSF commercial equipment.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

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: Soiled utensils observed stored on preparation surfaces in the kitchen.
Soiled tongs observed stored over the handle of the oven.

Clean and sanitize all soiled utensils prior to after use. Store utensils in a clean and sanitary manner.

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)

39. THERMOMETERS PROVIDED AND ACCURATE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Thermometers observed missing in the preparation refrigerator, reach in refrigerator and freezer.

Provide thermometers for all equipment that stores potentially hazardous foods.

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>

41. PLUMBING; PROPER BACKFLOW DEVICES**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114171, 114189.1

Inspector Comments: Air gap between the waste water pipes from the preparation sink, 3 compartment sink, ice machine, and floor sinks observed missing.

Repair to provide a minimum 1 inch air gap between pipe and rim of floor sinks.

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)

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114244, 114245

Inspector Comments: Bags of trash/empty bottles and cans stored outside by the back door.
Trash and debris accumulation observed outside the back of facility by back door.

Provide and store trash or recyclables in designated and covered containers that are rodent proof and leak proof.

Remove trash and debris from premises and maintain exterior of facility clean of litter and rubbish.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Toilet tissue dispenser observed missing in the men's restroom.
Toilet tissue dispensers in the women's and the multi-use restroom. Toilet tissue stored on top and on hand rails.

Replace missing toilet tissue dispenser in men's restroom. Provide toilet tissue from dispensers.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Heavy debris accumulation observed on the floors in the kitchen, underneath 3 compartment sink, under and behind cooking equipment.
Heavy dead cockroaches observed on the floors in the kitchen, warewash area, and back storage room.
Remove all debris from floors and maintain in clean condition.

Hole in wall underneath light switch in the kitchen.
Repair all damaged walls.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113725.1, 113953.5

Inspector Comments: The most recent routine inspection report observed not available.

Maintain a copy at this facility at all times.

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

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.

Overall Inspection Comments



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"C" grade placard posted behind bar - Do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

Due to this facility receiving a score below an "80", this facility must submit a Request for Re-score Inspection within 30 days of this inspection and no later than November 14, 2019. Failure to comply with submitting the Request for Rescore Inspection will result in closure of facility and/or further legal action.

A re-score inspection is a new, complete routine inspection. The re-score inspection will address any un-corrected violations as noted on the prior Official Inspection Report as well as any additional violations observed at the re-score inspection. Facility must obtain at least a "B" on the re-score inspection, otherwise facility will be closed until a "B" grade is achieved on any future re-score inspections.

Request for Re-score Inspection form provided.
Top 5 CDC Risk Factors flier provided.
Food Facility Risk Based Inspection Frequency flier provided.
Active Managerial Control flier provided.

Signature(s) of Acknowledgement

NAME: Yuritzi
TITLE: Employee