385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
SAM'S CLUB 6624	4/16/2015	4/30/2015	12/31/2015

LOCATION	INSPECTOR
1055 E HARRIMAN PL, SAN BERNARDINO, CA 92408	Veronica Vazquez

MAILING ADDRESS: 702 SW 8TH ST, BENTONVILLE AR 72716-0500 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: Bakery
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
2:25 PM	3:04 PM	FA0010448	PR0004802	1611

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
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	**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

			FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
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	

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

www.SBCounty.gov

Public Health

Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE
SAM'S CLUB 6624	4/16/2015
LOCATION	INSPECTOR
1055 E HARRIMAN PL, SAN BERNARDINO, CA 92408	Veronica Vazquez

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: Repair/replace high temperature automatic dishwasher to reach 160F or above in final rinse cycle. Observed thermolabel read below 160F in high temperature dishwasher in bakery area.

Use 3-comartment sink until high temperature dishwasher is repaired.

Will reinspect.

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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Store personal items in designated area. Observed jacket hanging on cart in bakery area.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

Posted "A" card.

Call Veronica Vazquez at (800) 442-2283 with questions.

Signature(s) of Acknowledgement

NAME:
TITLE: