



### WHOLESALE FOOD - OFFICIAL INSPECTION REPORT

FACILITY NAME MCCAIN FOODS USA INC				REINSPECTION Next Routine	INSPECTOR Sumedha Singh	DATE 9/10/2018
LOCATION 1641 N 8TH ST, COLTON, CA 92324				PERMIT 6/30/2019	IDENTIFIER: None	
TIME IN 2:10 PM	TIME OUT 3:48 PM	FACILITY ID FA0009447	RELATED ID PR0005716	PE 1855	SERVICE: 001 - INSPECTION - ROUTINE RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED	

### WHOLESALE FOOD - Processor-Wholesale (50,000-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.

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

#### 18K061 Equipment - Handwash Supplies



Compliance Date: Not Specified

Not In Compliance

Violation Reference -

**Inspector Comments:** Observed no paper towels in the #1 hand sink in the saute area. Paper towels were replaced during the inspection. Maintain proper supplies in the dispensers at all times.

Observed 2 sinks in the womens and 1 in the mens restroom in the roasting area non operational. Work orders were placed for repairs approximately 1 week ago. Repair and maintain facilities as needed.

**Violation Description:** Handwashing stations shall be supplied with soap, warm running water, disposable towels, and shall be maintained in a clean and sanitary condition.

#### Overall Inspection Comments

Facility manufacturers and packages various types of grilled and sautéed vegetables and fruits.

Weekly pest control is conducted by Ecolab Pest Control. Reports were reviewed on site.

Temperatures in the freezer units are monitored visually daily.

Procedures are in place for the inspection for incoming and outgoing trucks for cleanliness, vermin, unusual smells/odors and general condition.

Allergens are not stored on site.

Mock recalls are conducted four times a year.

Metal detection is conducted on the final product.

Facility has procedures for a lot retention program in place.

Products are not re-worked.

Labs on site test for various quality control measures.

Employee GMP's for hygiene were observed in compliance.

Cleaning and sanitation procedures were reviewed.

Facility was observed with adequate hot water at all the sinks.

Trainings are conducted according to a master schedule.

Pallets are not stored outside of the facility that returned inside.



Public Health  
Environmental Health Services

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[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**Signature(s) of Acknowledgement**

NOT ABLE TO SIGN

NAME: Robert Negrete  
TITLE: QA Coordinator

Total # of Images: 0