



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DOVID OVED RETREAT CENTER				REINSPECTION DATE Not Specified	INSPECTOR Dawn LaFlower	DATE 7/17/2016
LOCATION 3500 SEYMOUR RD, RUNNING SPRINGS, CA 92382				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:20 AM	TIME OUT 12:45 PM	FACILITY ID FA0006928	RELATED ID CO0055028	PE 1650	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

RETAIL FOOD PROTECTION - Camp Kitchen

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: Health permit reinstated. Kitchen and all food service activities are hereby approved to operate.

Description: The health permit to operate is hereby reinstated and facility may open.

16K993 Re-Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A billable reinspection was conducted this date to determine compliance and to reopen kitchen and all food service activities is requirements are met.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

Overall Inspection Comments

Per Camp Director, HARBRO cleaned and sanitized all kitchens including the food contact surfaces with Shockwave, a quaternary ammonium and chlorine blend mixed at 400 ppm. . Observed all food service areas taped off to prevent entry and possible recontamination.

Clean and sanitize all equipment and utensils in the in all food service areas. Clean and sanitize the popcorn machine in the lodge, and empty ice machine and clean and sanitize.

Repair leak at the 2 compartment sink drain pipes in meat preparation area.

Discard dry cereals, ketchup and mustards, and dried goods from dining hall kitchen.

Food is being transported from main kitchen to dining room kitchen in hot boxes. Unless the facility can maintain food items under temperature control, facility must use Time as a Measure of Public Health Control. When using Time as a Measure of Public Health Control, food may be held out of temperature for a maximum of 4 hours. All foods must be discarded when using Time as a Measure of Public Health Control. Environmental Health will provide temperature logs and fliers in order to assist facility in monitoring food activities.

The Environmental Health Services Plan Check Department will be reviewing all documents to ensure the dining hall is at current health code. If items are lacking, the Plan Check Department will contact the facility with the requirements to bring the dining hall up to current health code.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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NAME:
TITLE:

Total # of Images: 0