



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

| | | | | | | |
|---|-----------------------------|--------------------------------|------|---|---|--|
| FACILITY NAME LA COSTA II | | | | DATE 1/15/2015 | SIGNATURE | |
| LOCATION 621 W COLTON AV, REDLANDS, CA 92374 | | | | REINSPECTION DATE 1/29/2015 | PERMIT EXPIRATION 6/30/2015 | |
| MAILING ADDRESS 621 W COLTON AV, REDLANDS, CA 92374 | | | | <input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Raelyn Nevarez | | |
| FA # FA0009270 | PR # PR0012280 | SR # | CO # | PE 1621 | PROGRAM IDENTIFIER: None | |
| TIME IN 10:38 AM | TIME OUT 12:33 PM | CONTACT Not Captured | | | SERVICE: 001 - Inspection - Routine | |
| | | | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | | | ACTION: 03 - Reinspection Required | |

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.



SCORE 88

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ 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 | | | | ⊗ |
| 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 | | | | ⊗ |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | | | |
| In | N/O | N/A | 7. Proper hot and cold holding temperatures | | 4 | ⊗ |
| 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 reserve 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 | ⊗ |
| 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 | 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 | ⊗ |
| 37. Vending machines | 1 |
| 38. Adequate ventilation and lighting; designated area | ⊗ |
| 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 | ⊗ |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



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4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed uncovered cup of employee beverage sitting on a shelf above a prep table. Ensure employees keep personal drinks in a designated area where possible food contamination cannot happen. |
| | Not In Compliance | |

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed handwash sink next to wire racks without approved separation. Wire racks contained clean dishes, and a container with lemons, onions, and salsa. Handwash sink needs a 6 inch high metal splash guard or 24 inch separation between clean dish wire rack and food to prevent possible contamination. |
| | Not In Compliance | |

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)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed 1 plastic container of salsa at 52F in the walk-in cooler. Maintain potentially hazardous food in cold holding at 41F or below. |
| | Not In Compliance | |

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf

27. FOOD SEPARATED AND PROTECTED

| | | |
|---------------------------|-------------------------------|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed metal uncovered container of raw oysters over uncovered plastic container of soup in reach-in cooler next to reach-in freezer. Observed uncovered shrimp container in walk-in cooler sitting on a box of oysters. Ensure to maintain all containers of food covered to prevent contamination. Do not store raw food over cooked food. |
| | Not In Compliance | |

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 | Inspector Comments: Observed unlabeled bulk containers throughout the facility. Ensure to label all containers with the common name of the food. Observed box of oysters on floor in walk-in cooler. Ensure to store all food items at least 6 inches off the floor. |
| | Not In Compliance | |

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))



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|---------------------------|-------------------------------|---|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed scoop handle stored in bulk containers and touching the food product. Ensure to store utensils out of food OR if using scoops / ladles, store with handle upright out of food to prevent contamination with hands. Observed zester with food debris stored with clean utensils. Ensure all utensils are clean. |
| | Not In Compliance | |

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

| | | |
|---------------------------|-------------------------------|--|
| POINTS 1 | Compliance date not specified | Inspector Comments: Observed light bulbs that were not shielded with a cover in prep area above the freezer. Provide covers for light bulbs OR utilize shatter-resistant bulbs. |
| | Not In Compliance | |

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

48. FOOD WORKER CERTIFICATION

| | | |
|---------------------------|-------------------------------|--|
| POINTS 2 | Compliance date not specified | Inspector Comments: Observed 1 employee without current, valid San Bernardino County food worker cards. Obtain a valid San Bernardino County food workers card within 14 days. Please fax form to Environmental Health Services at 909-387-4272 within 14 days to avoid a billable re-inspection of \$245 per hour. |
| | Not In Compliance | |

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker 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 Worker" form provided by the inspector and fax to 909-387-4272.

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

Overall Inspection Comments

"B" grade given.

Re-score form provided.