



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME HIGHLAND MOBIL		DATE 3/8/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 1/31/2020
LOCATION 3588 E HIGHLAND AV, HIGHLAND, CA 92346			INSPECTOR Anar Alsunna	
MAILING ADDRESS 3588 E HIGHLAND AV, HIGHLAND, CA 92346			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 9:06 AM	TIME OUT 10:41 AM	FACILITY ID FA0003623	RELATED ID PR0008506	PE 1648

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.



SCORE 82

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

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

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	⊗
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
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 handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS 4	Compliance date not specified Complied on 3/8/2019 Violation Reference -	Inspector Comments: Observed employee don gloves without first washing hands and prepare to handle food. Ensure proper hand washing is being conducted. Hand washing is required before and after wearing gloves, changing tasks, touching face, body, hair, and picking up anything off floor. Corrected on site: Operator washed hands and was educated on correct policies.
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Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS 4	Compliance date not specified Complied on 3/8/2019 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Measured multiple potentially hazardous foods (PHFs) between 53 and 60 degrees F in open reach in cold holding unit. Maintain all PHFs at a maximum of 41 degrees F for cold holding or a minimum of 135 degrees F for hot holding. Corrected on site: See VC&D for additional information.
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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/Food_Danger_Zone.pdf

11. PROPER REHEATING PROCEDURES FOR HOT HOLDING **MAJOR**

POINTS 4	Compliance date not specified Complied on 3/8/2019 Violation Reference - HSC - 114014, 114016	Inspector Comments: Measured PHFs in hot holding unit between 90 and 110 degrees F. Operator stated items had been reheated and placed in hot holding unit approximately 10 minutes prior to time of inspection. Ensure all commercially processed PHFs are reheated to a minimum temperature of 135 degrees F. All other precooked PHFs shall be reheated to at least 165 degrees F. Corrected on site: PHFs in question were reheated to an internal temperature of 165 degrees F and placed back into hot holding unit.
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Violation Description: Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS
2

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

Inspector Comments: Manager cert

A Food Safety Certification (Food Managers Certification) was observed missing.

Provide a Food Safety Certification for at least one employee within 60 day. A re-inspection will be conducted in 60 days to determine compliance. Failure to comply may result in future re-inspections billed at a rate of \$245.00 per hour with a 30 minute minimum charge until compliance is met.

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: <http://wp.sbcounty.gov/dph/programs/ehs/food-handlers-managers/>

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: 1) Observed both hand wash sinks (one by register and one by three compartment sink) filled with various items.

Maintain all hand wash sinks clear and readily accessible at all times.

2) Observed paper towel dispenser empty at hand wash sink near three compartment sink.

Ensure all hand wash supplies are stocked at all times.

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)

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: 1) Observed cardboard used as a shelf liner inside walk in cooler. Observed residue buildup on cardboard.

Discontinue practice of using cardboard and only use approved materials; smooth, non absorbent, easily cleanable materials.

2) Observed dust accumulation on fan covers inside walk in cold holding unit.

3) Observed residue buildup on cheese and chili dispenser.

Maintain all equipment clean and in good working order at all times.

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)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Observed wet wiping cloth stored on splash guard of hand wash sink. Discontinue practice. Ensure all multi-use wet wiping cloths are stored completely submerged in approved sanitizer of adequate concentration; 200 ppm minimum for quaternary ammonium or 100 ppm minimum for chlorine.
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Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Manager has agreed to the voluntary condemnation and destruction of the following items: <ol style="list-style-type: none"> 1) Three 9 ounce packages of 7-Eleven Chicken Caesar pasta salad 2) One 8 ounce package of 7-Eleven BLT salad with chicken 3) Two 7.1 ounce 7-Eleven Monster Roast beef sandwich 4) One 12.5 ounce 7-Eleven deluxe italian sub 5) Two 5.5 ounce 7-Eleven italian style sub 6) One 5.5 ounce 7-Eleven Smoked Turkey sub 7) Eight 2.85 ounce 7-Eleven sausage biscuit 8) Three 2.46 ounce 7-Eleven Grilled chicken breast
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Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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



Public Health
Environmental Health Services

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On this date a "B" grade card was posted. For a B grade (score of 80 to 89) A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance; or b) may be requested by the food facility.

PEP talk given.

Forms provided at time of inspection:

- 1) Request for re-score
- 2) Risk based inspection frequency
- 3) H.E.L.P. and L.E.A.R.N. brochures
- 4) Top 5 CDC risk factors
- 5) Active managerial control

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Erika".

NAME: erika
TITLE: PIC