



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN		REINSPECTION DATE 10/06/2020	INSPECTOR Rebecca Koo	DATE 10/1/2020
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:40 AM	TIME OUT 2:16 PM	FACILITY ID FA0013752	RELATED ID CO0072941	PE 1684
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Prepackaged (2500-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, 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: A complaint investigation was conducted on this date in response to a complaint received by Environmental Health Services on 9/29/2020. According to the complainant, the facility was observed selling expired food up to 2 years.

Reference - HSC

On this date, the person in charge stated they have received this complaint in the past and have stated the facility does sell food beyond the best by date printed on labels. The person in charge stated the facility will routinely check for spoiled produce and dairy products on a daily basis. The person in charge stated employees will also remove extremely dented or bulging cans from retail shelves daily.

During the complaint investigation, several violations were observed. See violations: 16C013, 16C015, 16C032.

A follow-up reinspection will be conducted on 10/6/2020 to verify compliance.

Description: A complaint report has been received by Environmental Health.

16C013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments: 1) Observed approximately 30 roma tomatoes with black and white mold-like growth in the produce section.

Not In Compliance

Violation Reference - HSC - 113967, 113976,

2) Observed 3 bulk containers of dented canned food products displayed for sale. Observed approximately 30 cans in the bulk containers with severe denting or bulging along the seams.

Ensure all food intended for customers are in good condition and unadulterated. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

NOTE: Corrected on site. Employees removed the spoiled food from the retail area.

Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

16C015 Food obtained from approved source

Compliance Date: Not Specified

Inspector Comments: Observed various bulk food products displayed for sale with no identifying labels. Observed that facility packaging these bulk food items in the rear of the facility. Observed the facility only permitted to handle prepackaged foods only.

Not In Compliance

Violation Reference - HSC - 113980, 113982, 114021-11

Discontinue this practice and ensure all food is obtained from an approved source.

Corrected on site: See VC&D

Violation Description: All food shall be obtained from an approved source. Liquid, frozen, and dry eggs and egg products shall be obtained pasteurized. Frozen milk products, such as ice cream, shall be obtained pasteurized. (113980, 113982, 114021-114031, 114035, 114041).



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16C032 Food properly labeled & honestly presented

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114087, 114089

Inspector Comments: 1) Observed approximately 80 packages of various dried nuts, fruits, and candies displayed for sale in the produce section with no identifying labels.
2) Observed approximately 10 packages of frozen chicken displayed for sale with no identifying labels.
3) Observed approximately 25 packages of unlabeled shredded cheese with no identifying labels.
4) Observed approximately 75 bulk boxes of sugar cookies displayed for sale with no identifying labels.

Ensure all packaged food are properly labeled to comply with labeling requirements as prescribed by the Sherman Food, Drug, and Cosmetic Law.

Label information shall include the following:

- 1) Common name of the food or descriptive identity statement
- 2) If made with 2 or more ingredients, a list of ingredients in descending order of predominance by weight
- 3) An accurate declaration of the quantity of contents
- 4) The name and place of business of the manufacturer, packer, or distributor
- 5) The statement "Perishable, Keep Refrigerated" for PHF preserved by refrigeration
- 6) Nutritional labeling, unless exempted in the Federal Food, Drug, and Cosmetic Act

Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of the following food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code:

- Approximately 30 roma tomatoes
- Approximately 100 assorted canned food products of varying sizes with severe denting or bulging along the seams
- Approximately 75 bulk boxes of sugar cookies displayed for sale with no identifying labels
- Approximately 10 packages of frozen chicken displayed for sale with no identifying labels
- Approximately 25 packages of unlabeled shredded cheese with no identifying labels

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."

16K049 Permits Available

Comply by: 10/2/2020

Not In Compliance

Violation Reference - HSC - 114067(b, c), 114381(a)

Inspector Comments: Observed the facility to be packaging dried fruit, nuts, and candies on site with a scale. The facility is permitted as a prepackaged only facility (2500-up square feet).

Cease and desist this activity at once and discontinue the sale of any facility packaged bulk foods. The facility was advised to submit plans to Environmental Health Services Plan Check Division to change from a prepackaged facility to an open food facility. A reinspection will be conducted on 10/6/2020 to verify the facility is not operating outside the scope of the permit. Failure to comply will result in billed follow up inspections and/or possible legal action.

Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381(a), 114381.2, 114387)

Overall Inspection Comments

A reinspection will be conducted on 10/6/2020 to verify compliance.



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FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

No Sig

NAME: Omar Khattab
TITLE: Manager

Total # of Images: 0