



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YUCCA KABAB AND HOOKAH INC		DATE 3/19/2021	REINSPECTION DATE 4/02/2021	PERMIT EXPIRATION 5/30/2070
LOCATION 57345 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 57345 TWENTYNINE PALMS HWY, YUCCA VALLEY CA 92284		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: None SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 11:05 AM	TIME OUT 1:10 PM	FACILITY ID FA0008063	RELATED ID PR0009272	PE 1621

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 86

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
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="radio"/> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions & excl			4
<input checked="" type="radio"/> In	N/O 3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used prop			4 2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied & accessib	<input checked="" type="checkbox"/> COS		<input checked="" type="checkbox"/> OUT
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
<input checked="" type="radio"/> In	N/O <input checked="" type="checkbox"/> N/A 8. Time as a public health control; procedures & record			4 2
<input checked="" type="radio"/> In	<input checked="" type="checkbox"/> N/O N/A 9. Proper cooling methods			4 2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time & temperatures			4
<input checked="" type="radio"/> In	N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O N/A 12. Returned and reserve of food			2
<input checked="" type="radio"/> In	13. Food in good condition, safe and unadulterated			4 2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved source			4
<input checked="" type="radio"/> In	N/O <input checked="" type="checkbox"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input checked="" type="radio"/> In	N/O <input checked="" type="checkbox"/> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In	<input checked="" type="checkbox"/> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/O <input checked="" type="checkbox"/> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="radio"/> In	<input checked="" type="checkbox"/> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available			4 2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
<input checked="" type="radio"/> In	23. No rodents, insects, birds, or animals	<input checked="" type="checkbox"/> COS		<input checked="" type="checkbox"/> OUT 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	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT
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	<input checked="" type="checkbox"/> OUT
35. Equipment/Utensils approved; installed; clean; good repa	1
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	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	<input checked="" type="checkbox"/> OUT

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<input checked="" type="checkbox"/> OUT
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	<input checked="" type="checkbox"/> OUT
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	<input checked="" type="checkbox"/> OUT
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS
4

Compliance date not specified
Complied on 3/19/2021
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed fresh dark brown rodent droppings in the following areas:

- Approximately 20-25 dark brown droppings underneath storage shelf holding plastic cups.
- Approximately 15-20 dark brown droppings underneath syrup soda boxes.
- Approximately 10 -15 droppings in the dry storage room underneath shelving.
- Two(2) dark brown dropping on a closed bag on beans.
- One(1) dark brown dropping on a lid to bulk container rice.
- One dark brown dropping on the ground in front of the Cola soda dispenser.
- Approximately 5-10 dark brown droppings underneath three compartment sink.

Ensure to clean and sanitize ALL affected areas immediately. A follow up will be conducted on Monday 3/22/21 to ensure compliance.

Corrected on site. Person in charge began cleaning dropping during the course of inspection.

Person in charge provided pest control receipts from Fullshield Incorporated ; the services were provided on 3/16/21 and 3/18/21; the type of services included are full rodent exclusion services including sealing of any and all entry points ; the facility currently has a twice a month service with this company.

The inspector spoke with the representative from Fullshield Company and noted that the service will be out on today 3//19/21 or monday 3/22/21 to seal exclusion points and also do another treatment.

On Monday 3/22/21 a follow up inspection will be conducted, during that inspection NO sign of vermin infestation shall be observed by the inspector. Failure to comply will result in an immediate closure. The following items shall be completed by Monday 3/22/21;

- 1.) Removal of ALL rodent droppings
- 2.) De-cluttering/cleaning of hookah lounge room
- 3.) Sealing of any/all gaps
- 4.) Updated pest control report

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Complied on 3/19/2021
Violation Reference -

Inspector Comments: Observed an empty paper towel dispenser at the hand wash sink.

Ensure all dispensers are properly refilled after emptied.

Note: Person in charge noted that their dispenser is non functional at this time. A new one has been ordered according to the person in charge.

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)



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114018, 114020, 114020.1

Inspector Comments: Observed approximately 50 lbs of beef with an internal temperature of 35-38F sitting in a plastic bin on a table. Person in charge noted that this meat was defrosting.

Discontinue this practice. Ensure to utilized an approved methods for defrosting potentially hazardous foods.

Defrost using one of the following approved methods:

- 1). In the refrigeration unit.
- 2). In the microwave oven.
- 3). As part of the cooking process.
- 4). Under cold running water.

Corrected on site. Beef was placed into walk in cooler.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: Observed two uncovered plastic bins of cooked beans sitting on the ground and adequately covered in the walk in refrigerator.

Ensure all product are at a minimum, six inches off the ground at all times.

Person in charge informed at this time.

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))

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Observed facility utilizing a household GE refrigerator to hold potentially hazardous foods.

Person in charge noted that they are getting rid of this fridge next week.

Discontinue this practice. Household equipment is not permitted in a restaurant, replace with approved commercial type similar to the others throughout facility.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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



Public Health
Environmental Health Services

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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: 1.) Observed back door to patio wide open upon inspection.

Discontinue this practice. All doors shall remain closed to prevent vermin harborage.

Corrected on site.

2.) Observed storage room where hookah pipes are, to be extremely cluttered.

De-Clutter and clean this area to prevent vermin harborage.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114143 (d), 114266

Inspector Comments: Floor areas specifically underneath cooking equipment, three compartment sink and soda syrup boxes observed in need of cleaning.

Clean and maintain floors throughout facility.

Person in charge informed on this day.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))



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48. FOOD HANDLER CERTIFICATION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">3</div>	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: One (1) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out, fax and return to San Bernardino County Environmental Health Services department INCLUDING copies of each missing food handler. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance. Note: Food worker cards MUST be issued by San Bernardino County to be valid. Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.
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Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler 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 Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

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

51. PLAN REVIEW

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24px; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	Inspector Comments: Facility observed to be using a vertical grill: Brand: Quantum Prepare time: 20 minutes Entire slab according to the person in charge will be sold within three hours. Type of meat: Chicken
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Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

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.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



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Letter grade "B" was posted on this day.

One (1) missing or invalid food handler cards was observed on this day.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

Handouts Provided:

- Five (5) CDC risk factors
- Request for a Re-Score Inspection
- A Quick Guide to Safe Food Handling
- Food facility self-inspection checklist
- Missing food handler paperwork

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged inspection at an hourly rate of \$245.

FOOD DONATIONS: You can help relieve hunger in your community! Nearly 5 million people in California struggle with food insecurity. YOU can help fill this gap by donating your surplus wholesome food to local nonprofits and directly to individuals. California recently passed the California Good Samaritan Food Donation Act (AB 1219), which provides liability protections for entities that make good faith donations of surplus food.

On Monday 3/22/21 a follow up inspection will be conducted, during that inspection NO sign of vermin infestation shall be observed by the inspector. Failure to comply will result in an immediate closure

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

NAME: Rani Shama
TITLE: PIC