



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BLEU PITT CAFE			REINSPECTION DATE Not Specified		INSPECTOR Rebecca Koo	DATE 2/19/2020
LOCATION 165 W HOSPITALITY LN 17, SAN BERNARDINO, CA 92408				PERMIT EXPIRATION		IDENTIFIER: None
TIME IN 11:58 AM	TIME OUT 1:03 PM	FACILITY ID FA0010217	RELATED ID CO0069108	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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 complaint CO0069108 received by Environmental Health Services on 2/12/2020.

Reference - HSC

According to the complainant, employees of this facility were not observed washing their hands properly when switching tasks and putting on gloves. The complainant stated the employees were using the same unsanitary and dirty cloth towels to wipe off knives in between each sandwich. The complainant also stated wet wiping cloths were not stored properly in sanitizer buckets.

On this date, a routine health inspection was conducted in addition to this complaint investigation (Serial number: DA1YCPZST). The manager on duty was unaware of this complaint and stated no other complaints were recently brought to the attention of management. The manager stated no recent issues with power outages, sewage backups, equipment failure or employee health. The manager stated the handwashing policy of the facility is to always wash hands when changing tasks such as going from register to sandwich preparation. The manager stated employees are required to wash hands prior to donning gloves and when switching gloves. The manager stated employees who transition from the rear kitchen area are required to rewash hands at the handwash sink in the front service area. During the routine inspection, 3 different employees were observed properly washing hands with warm water, soap, and drying with paper towels provided in dispensers. Upon questioning, employees demonstrated adequate knowledge of handwashing procedures.

Wet wiping cloths were observed stored directly on counter tops and shelves throughout the facility during the routine inspection. The manager removed all soiled, wet wiping cloths from the cutting board and next to the knives in the front service area. Upon questioning, the manager stated the knives and cutting board are cleaned every day but wiped on sanitizer rags in between uses. At this time, the facility was educated on proper cleaning and sanitizing of food contact surfaces. The manager and employees were advised to discontinue using wet sanitizer rags to wipe knives in between uses and to always store wet wiping cloths in sanitizer buckets. The manager was advised to use one knife to slice fresh bread and to use multiple knives to cut sandwiches after preparation. Employees were educated to wash, rinse, sanitize, and air dry all food contact surfaces including utensils and equipment at least once every 4 hours and before reuse.

At this time, the complaint will be closed. Please refer to the full routine inspection report conducted on this date for further information.

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



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LOCATION 165 W HOSPITALITY LN 17, SAN BERNARDINO, CA 92408	INSPECTOR Rebecca Koo

16C014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed the large cutting board on the main sandwich preparation line visibly soiled with food debris and spills. Observed an employee prepare a sandwich for a guest on top of the soiled cutting board. Upon questioning, employee stated the cutting board is washed once every day and sanitized with a wet wiping cloth in between uses throughout the day. Observed 3 visibly soiled wet wiping cloths stored directly on top of the main cutting board and next to knives used to cut sandwiches after preparation.

Ensure all food contact surfaces are cleaned, sanitized, and air dried prior to reuse. Ensure all food contact surfaces such as utensils and equipment are clean and sanitized at least once every 4 hours.

Corrected on site. Employee removed all wet wiping cloths that were stored directly on top of the food contact surface (the cutting board). Employee washed, rinsed, and sanitized the main cutting board used to prepare sandwiches. Employees were educated on the required cleaning and sanitizing frequency required for food contact surfaces such as utensils and equipment. Employees were educated not to use wet wiping cloths to wipe knives in between uses.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

16C040 Wiping cloths: properly used and stored

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed wet wiping cloths stored on counter tops and shelves throughout the facility. Observed wet wiping cloths stored directly on top of equipment used for food preparation. Observed wet wiping cloths visibly soiled with food debris.

Ensure that all food contact surfaces are properly cleaned and sanitized. Wet wiping cloths shall be free of food debris and visible soil. 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. Maintain concentration of sanitizer at a minimum of 100 ppm chlorine or a minimum of 200 ppm quaternary ammonia.

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)

Overall Inspection Comments

A routine inspection was also conducted on this date. For more information, please refer to the routine inspection report with serial number: DAIYCPZST.

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: David Tran
TITLE: Manager

Total # of Images: 0