



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN STORES				REINSPECTION DATE Not Specified	INSPECTOR Sarah Cunningham	DATE 3/6/2019
LOCATION 9154 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 9:33 AM	TIME OUT 11:29 AM	FACILITY ID FA0001377	RELATED ID CO0064975	PE 1683	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Prepackaged (500-2499 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: This visit is in regards to a complaint received by Environmental Health.

Reference - HSC

As per complainant:

It was stated that there were perishable items left on the sales floor and being sold on the shelves.

The following was observed:

- 60 cases of Kombucha (green Apple flavor) left on the sales floor over night. Bottles say Perishable and keep refrigerated. Temperature measured: 62 F
- 15 cases of various flavors of Suja cold presses juice left on the sales floor over night. Bottles say Perishable and keep refrigerated. Temperature measured: 63 F
- One case of Naked Pressed Cold Pressed Juice left on the sales floor overnight. Bottles say Perishable and keep refrigerated. Temperature measured: 63 F
- 12 cases of Jack Links Cold Crafted Cheddar flavored meat sticks on sales floor shelves. Boxes say keep refrigerated, box is NOT shelf stable. Temperature Measured 63 F.
- 13 cases of Jack Links Cold Crafted Pepper Jack flavored meat sticks on sales floor shelves. Boxes say keep refrigerated, box is NOT shelf stable. Temperature Measured 63 F.
- 49 cases of Jack Links Cold Crafted Cheddar meat and cheese sticks on sales floor shelves. Boxes say keep refrigerated, box is NOT shelf stable. Temperature Measured 63 F for meat stick and cheddar stick.
- 40 cases of Jack Links Cold Crafted Pepper Jack meat and cheese sticks on sales floor shelves. Boxes say keep refrigerated, box is NOT shelf stable. Temperature Measured 63 F for meat stick and cheddar stick.
- 9 each of pepperoni and cheese sticks on the shelves in the refrigerator on the customer side containing heavy white and green mold growth.
- Various food items throughout the store were being stored on the floor in the aisles.
- Open pepsi can half full directly on the sales floor shelves.
- two can of Lakeside Sweet Green Peas on the sales floor that were heavily dented.
- One can of La Victoria Red Chili Sauce (28 oz) on the sales floor that was heavily dented.
- Two Yoplait yogurts on the sales floor shelves not under refrigeration.

ALI item listed below were voluntarily discarded by manager. SEE VC&D.

A walk of the sales floor was conducted and no further perishable items were observed on the shelf.

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

16C007 Proper hot and cold holding temperatures



Compliance Date: Not Specified

Inspector Comments: Observed multiple items out of temperature over night or longer. See complaint description for more information.

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Ensure all potentially hazardous foods are stored in cold holding at 41 F or below or in hot holding at 135 F or above. It is recommended that employees be re-trained as to what products need to be stored in cold holding. Ensure all manufacturer labels and storage instructions are being followed.

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



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16C013 Food in good condition, safe and unadulterated



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113967, 113976,

Inspector Comments: Observed several food items that were adulterated. See complaint description for more information.

Maintain all food in good condition and free from any adulteration. It is recommended that due to the high amount of product being sold in this store that sales floor is inspected on a regular basis for food that is adulterated or product not held in good condition. Ensure to inspect all deliveries thoroughly before products are placed on shelves.

Violation Description: All food shall be manufactured, produced, 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)

16C030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: Various food product was being stored directly on the floor in the aisles.

Discontinue storing product directly on the floor. All food shall be stored 6 inches above the ground.

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))

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed open can of pepsi half consumed sitting directly on the sales floor shelves next to consumer products.

2. Observed opened Snickers brand candy bar on the floor.

3. Observed half consumed Kombucha beverage sitting directly on top of cases of Kombucha on the sales floor.

Discontinue eating and drinking near consumer products. Designate a specific location for employees to eat and drink, OR to store their beverages and food that is away from consumer products. It is also recommended that a store walk is done on a regular basis to ensure there are no opened products on the shelves that could contaminate other products or attract vermin.

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)



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16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following food item were voluntarily discarded by facility:

Reference - HSC - 113980

- 60 cases of Kombucha (green Apple flavor)
- 15 cases of various flavors od Suja cold presses juice
- One case of Naked Pressed Cold Pressed Juice
- 12 cases of Jack Links Cold Crafted Cheddar flavored meat sticks
- 13 cases of Jack Links Cold Crafted Pepper Jack flavored meat sticks
- 49 cases of Jack Links Cold Crafted Cheddar meat and cheese sticks
- 40 cases of Jack Links Cold Crafted Pepper Jack meat and cheese sticks
- 9 each of pepperoni and cheese sticks
- two can of Lakeside Sweet Green Peas on the sales floor that were heavily dented.
- One can of La Victoria Red Chili Sauce (28 oz) on the sales floor that was heavily dented.
- Two Yoplait yogurts

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."

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: omran
TITLE: Owner

Total # of Images: 0