



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 66 BAR		REINSPECTION DATE Not Specified		INSPECTOR Tamara King	DATE 5/13/2019
LOCATION 1906 NEEDLES HWY, NEEDLES, CA 92363		PERMIT EXPIRATION 2/28/2071		IDENTIFIER: None	
TIME IN 1:15 PM	TIME OUT 2:10 PM	FACILITY ID FA0009367	RELATED ID PR0000126	PE 1621	SERVICE: 999 - VOIDED ENTRY - AMENDED VERSION AVA RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: 1) Observed live cockroaches of all life stages in the following areas:

- Below the cooks line prep table on the floor.
- On the wall to the right of the cooks line behind the counter height white refrigeration unit.
- Running on the floor below the chest freezer at the cooks line.
- On the floor below the cooks line cooking equipment.
- Numerous dead and live cockroaches of various life stages in a glue trap located below the cooks line equipment.
- One cockroach egg casing was observed below the ware washing machine by the ware washing chemical containers.

2) Observed old rodent droppings on the shelf surfaces in the unused server station in the right side dining area. Droppings appear to be older; no new droppings observed at time of inspection. Droppings not observed on food contact surfaces.

3) Observed multiple dead and live black beetles in the following locations:

- In the floor sink in the unused server station.
- On the floor below equipment at the cooks line, below the ware wash station, in the dry storage area, in the bar area, below refrigeration equipment in the floor sink below the prep sink.

Owner stated pest control services facility monthly. Last invoice observed dated 4/17/19. Per employees, pest control will be contacted to have facility retreated.

Clean the facility. Eliminate all vermin from the facility. Eliminate all evidence of vermin from the facility. Use approved pest control methods to treat and eliminate all vermin and evidence of vermin from the facility.

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)

16K053 Impoundment



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114393

Inspector Comments:

Violation Description: An enforcement officer may impound food, equipment, or utensils that are found to be adulterated, unsanitary, or in disrepair.

You are hereby notified that the following equipment or material has been embargoed/impounded by this Division on this date under the provisions of the California Health and Safety Code Division 104 Part 7, Sections 113812 and 114393 and Division 104 Part 5, Section 111860.

WARNING: This material must not be moved from the premises where stored without written permission from the Director of Environmental Health Services. Violation of this order is a misdemeanor, and upon conviction shall be punished by a fine of not more than one thousand dollars (\$1,000) or imprisonment in the County jail for a term not exceeding six months, or both such fine and imprisonment.



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16K054 Permit Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114409, 114405

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas.

Remove/Eliminate all evidence of the cockroaches using approved method of pest control.
Seal any/all gaps/crevices in the facility.
Clean and sanitize all the affected areas prior to contacting this office to schedule a supervisory review. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415.

A "Notice of Closure" sign was posted.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

16K001 Demonstration of knowledge; food safety certification

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113947-113947.1

Inspector Comments:

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>

16K002 Communicable disease; reporting, restrictions & exclusions

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113949.2,
113949.5, 11395

Inspector Comments:

Violation Description: Employees with a communicable disease shall be excluded from the food facility / preparation of food (113949.5). The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. (113949.2, 113950, 113950.5, 113973(a)).

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

16K003 No discharge from eyes, nose, and mouth

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113974

Inspector Comments:

Violation Description: Employees experiencing sneezing, coughing, or runny nose shall not work with exposed food, clean equipment, utensils or linens. (113974)

16K004 Proper eating, tasting, drinking or tobacco use

Compliance Date: Not Specified
Not In Compliance
Violation Reference -

Inspector Comments:

Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)



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16K005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference -

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>

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Inspector Comments: The paper towel dispenser at the hand wash sink in the kitchen was observed empty. Paper towels were stored on the water faucet.

Complied on 5/13/2019

Violation Reference -

Maintain all paper towel dispensers fully stocked.

Corrected on site.

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)

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

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

16K008 Time as a public health control; procedures & records

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114000

Violation Description: When time only, rather than time and temperature, is used as a public health control; food must be marked or otherwise identified as to what time the food was removed from temperature control. (114000) Food items shall not exceed the time marked. (114000)

16K009 Proper cooling methods

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114000

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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



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16K010 Proper cooking time & temperatures

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114004, 114008,
114010

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20 Food Safety Final 11 29 11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food%20Safety%20Final%2011%2029%2011.pdf)

16K011 Proper reheating procedures for hot holding

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114014, 114016

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.

16K012 Returned and reservice of food

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114079

Violation Description: No unpackaged food that has been served shall be re-served or used for human consumption. (114079)

16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113967, 113976,

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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

16K014 Food contact surfaces: clean and sanitized

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113984(e), 114097,
114099

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)

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

16K015 Food obtained from approved source

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

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

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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16K016 Compliance with shell stock tags, condition, display

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114039 – 114039.5

Violation Description: Shell stock shall have complete certification tags and shall be properly stored and displayed. (114039 - 114039.5)

16K017 Compliance with Gulf Oyster Regulations

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113707

Violation Description: Comply with Gulf Oyster warning seasonal requirements (Title 17 CA Code of Regulations 13675, Cal Code Section 113707).

16K018 Compliance with variance, specialized process, & HACCP Plan

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114057

Violation Description: HACCP Plan is a written document that delineates the formal procedures developed for safe food handling approved by the National Advisory Committee on Microbiological Criteria for Foods (114419). A written document approving a deviation from standard health code requirements shall be maintained at the food facility (114057, 114057.1). Food facility operator must submit for an HACCP approval or follow an approved HACCP plan.

16K019 Consumer advisory provided for raw or undercooked

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114012, 114093

Violation Description: Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

16K020 Licensed health care facilities/public & private schools; prohibited foods not offered

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114091

Violation Description: Prohibited foods may not be offered in licensed health care facilities/public and private schools. (114091)

16K021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

16K022 Sewage and wastewater properly disposed

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114197

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



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16K024 Person in charge present and performs duties

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113945-113945.1,
113984.1

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ([113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

16K025 Personal cleanliness and hair restraints

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113969, 113971

Violation Description: All employees preparing, serving or handling food or utensils shall wear clean, washable outer garments or uniforms and shall wear a hairnet, cap, or other suitable covering to confine hair. (113969, 113971)

16K026 Approved thawing methods used, frozen food

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114018, 114020,
114020.1

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>

16K027 Food separated and protected

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113984 (a, b, c, d, f)

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

16K028 Washing fruits and vegetables

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 113992

Violation Description: Raw, whole produce shall be washed prior to preparation. (113992)

16K029 Toxic substances properly identified, stored, used

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114254, 114254.1

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.



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16K030 Food storage; food storage containers identified

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

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))

16K031 Consumer self service

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114063, 114065

Violation Description: Unpackaged food shall be displayed and dispensed in a manner that protects the food from contamination. (114063, 114065)

16K032 Food properly labeled & honestly presented

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114087, 114089

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)

16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Inspector Comments: 1) Observed the white cutting boards at the cooks line, not in use, with accumulation of brown residue/ build up.

Not In Compliance

Violation Reference - HSC - 114115 (c)

Clean and sanitize the cutting boards. Maintain all food contact surfaces in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.

Corrected on site.

2) Observed the following areas to have accumulation of food residue, dust, and debris:

- The counters at the unused server station.
- The interior of the refrigeration units at the cooks line.
- The interior of the refrigeration unit to the right of the small exhaust hood.

Clean and sanitize the areas. Maintain surfaces in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

16K034 Warewashing facilities: installed, maintained, used; test strips

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114067(f,g), 114099

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>



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16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: 1) Observed household microwaves, household upright freezers, and household upright refrigerators used for storing and preparing food.

Remove unapproved equipment. Ensure replacement equipment is ANSI approved and approved by the Division of Environmental Health.

2) Observed unused equipment no longer in operation stored in the kitchen area including:

- An inoperable ice machine
- Two (2) inoperable/ not in use microwaves

Remove the inoperable equipment from the facility.

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)

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments:

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

16K038 Adequate ventilation and lighting; designated area

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114149, 114149.1

Inspector Comments:

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

16K039 Thermometers provided and accurate

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114157, 114159

Inspector Comments:

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114135, 114185.1

Inspector Comments:

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)



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16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114171, 114189.1

Violation Description: The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

16K042 Garbage and refuse properly disposed; facilities maintained

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114244, 114245

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

16K043 Toilet facilities: properly constructed, supplied, cleaned

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114250, 114276

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

1) Gaps of light observed facility doors at the rear of facility and the front entry doors.

Seal holes to prevent possible vermin entry.

2) Observed gaps along the base of the wall at the cooks line below the pass through window.

3) Observed gaps between the stainless steel wall covering at the cooks line and the dry wall.

4) Observed the hole in the ceiling above the refrigeration units at the cooks line.

Seal all gaps to prevent entrance/ harborage of vermin in the facility.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 66 BAR	DATE 5/13/2019
LOCATION 1906 NEEDLES HWY, NEEDLES, CA 92363	INSPECTOR Tamara King

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1) The floors throughout the facility below equipment were observed with accumulation of dust, dirt, food residue, and other debris. Focus shall be paid to the following areas:

- The floors at the cooks line below and around equipment.
- The floors in the unused server station.
- The floors below the ware washing area.
- The floors in the dry storage area.

Thoroughly clean and sanitize the floors and maintain floors in customer area, walkways, and below equipment, in a clean and sanitary manner free from dust, dirt, rubbish, grease, vermin, food residue, and other debris.

2) The floors throughout the bar and kitchen areas were observed to no longer be smooth durable, or easily cleanable. The floor finishes are deteriorated revealing bare concrete below the bar mats.

Seal the floors using an approved sealant.

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))

16K046 No unapproved private homes / living or sleeping quarters

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114285, 114286

Inspector Comments:

Violation Description: No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

16K047 Signs posted; last inspection report available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113725.1, 113953.5

Inspector Comments:

Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

16K048 Food Handler Certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - SBCC - 33.0409

Inspector Comments:

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



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 66 BAR	DATE 5/13/2019
LOCATION 1906 NEEDLES HWY, NEEDLES, CA 92363	INSPECTOR Tamara King

16K050 Restrooms Required

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 114250, 114276

Description: A food facility shall provide toilet facilities for use by employees. Toilet facilities shall be provided for patrons when there is onsite consumption of food. A food facility with more than 20,000 square feet shall provide at least one separate toilet facility for men and one separate toilet facility for women. (114250, 114276)

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments:

Reference - HSC - 113980

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

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

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

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)

16K051 Plan Review

Compliance Date: Not Specified

Inspector Comments:

Not In Compliance

Reference - HSC - 114380

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)

Overall Inspection Comments



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME 66 BAR	DATE 5/13/2019
LOCATION 1906 NEEDLES HWY, NEEDLES, CA 92363	INSPECTOR Tamara King

A "Notice of Closure" sign was posted. The facility shall not deface, mar, camouflage, relocate, hide, or remove the posted grade card. Failure to comply may result in a billed reinspection to repost the grade card, supervisory review, or other legal actions.

Remove/Eliminate all evidence of the cockroaches using approved method of pest control.

Seal any/all gaps/crevices in the facility.

Clean and sanitize all the affected areas prior to contacting this office to schedule a reopening inspection. The pest control and re-entry procedures were discussed with the person-in-charge. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of past and present cockroach activity and all evidence of vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415.

A PEP talk was provided to title on this date.

The following was provided at the time of this inspection:

Top 5 CDC Risk Factors handout

Active Managerial Control Handout,

HELP Brochure

Food temperature stickers.

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: cierra esposito

TITLE: bartender shift spv

Total # of Images: 0