



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME YUCCA VALLEY NURSING & REHAB				REINSPECTION Not Specified	INSPECTOR Ulysses Rodriguez	DATE 6/10/2022
LOCATION 57333 JOSHUA LN, YUCCA VALLEY, CA 92284				PERMIT	IDENTIFIER: None	
TIME IN 1:29 PM	TIME OUT 3:30 PM	FACILITY ID FA0004952	RELATED ID CO0083565	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 01 - NO FURTHER ACTION REQUIRED	

**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,

**See the following pages for the code sections and general requirements that correspond to each violation listed below.**



Public Health  
Environmental Health Services

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**16K997 Foodborne Illness Complaint Inspection**



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Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** A foodborne illness complaint inspection was conducted on this day, 6/10/2022, regarding a complaint received by Environmental Health Services(EHS) on 6/9/2022. Complainant stated the following:

- twelve(12) individuals have previously reported having contracted a foodborne illness with eight(8) individuals exhibiting symptoms of nausea, vomiting, bloating and diarrhea, and three(3) additional individuals reporting illness the day the complaint was received
- the suspect foods are deli meats that include salami sandwiches served on 6/5, turkey sandwiches served on 6/7 and 6/9, and chicken sandwiches served on 6/9
- reported symptoms began one(1) to six(6) hours after consuming the suspect foods and persisted up to twenty-four(24) to forty-eight(48) hours afterwards

The dietary supervisor stated the following:

- No similar complaints have been recently brought to their attention
- No recent changes in food suppliers have been made. Invoices for the current food supplier were observed.
- A pest control invoice dated 5/18/2022 was provided. No issues were noted on the invoice for that service date.
- There have been no recent changes to ingredients or food processing procedures
- One(1) new food worker(dishwasher) has been recruited the past month
- Dietary supervisor provided a manual of process and procedures kitchen operation procedures and serving procedures.

The administrator stated the following:

- The mechanical dishwasher was not in use on 6/8/2022 due to a clog in a pipe exiting the building. The clog has since been repaired. Observed the dishwasher running at the minimum operating temperature of 120F as specified on the machine data plate and with an adequate chlorine concentration measuring above 50 ppm.
- One food handler called to inform the supervisor they felt sick with symptoms of nausea and vomiting. Food handler felt better on 6/9 and appeared for work but left early because a family member began exhibiting the same symptoms.

A routine inspection was also conducted on this date. The following observations were made:

- The process for serving the food includes prepping the food, serving the food onto trays and transporting the trays to nurses via a tray storage cart, who then inspect and deliver the food to patients. If nurses note anything wrong with the food, it is returned and discarded and a new tray is prepared.
- Food is served with considerations for specific diets, allergies, and food preferences.
- Food being placed onto trays include cups of milk that are plastic wrapped and placed in ice, prepackaged drinks, fruits, country fried steak, deli meat sandwiches, quesadillas and mash potatoes.
- One individual was observed plating drinks and fruit onto the trays with gloved hands.
- One individual was observed plating foods such as mashed potatoes, steak and gravy, rice, sandwiches.
- One individual was observed covering the plates with a bowl and storing the trays onto a tray storage with wheels.
- The storage tray is left with nurses that distribute the trays after inspection to individual patients.
- Once food plating begins, it takes approximately an hour before all food has been served. Food may be held up to fifteen minutes afterwards if any second servings are requested, otherwise any leftover food is discarded.
- Measured the following cold-holding violation temperatures:
  1. Shredded cheese at 47.7F stored over ice. The container of ice is on a cart beside the stove so the cook has easy access while making quesadillas
  2. Open prepackaged mushrooms at 43.3F in a plastic container stored in the walk-in refrigerator.
- Food handlers were observed properly washing their hands with soap and warm water in-between tasks and when changing gloves
- Upon questioning, food handler stated that frozen meats are thawed in the walk-in refrigerator and will occasionally thawed under col running water at the food prep sink if necessary. When thawing under cold running water, the food prep sink is cleaned and sanitized before and after thawing.
- Food is separated in the walk-in refrigerator and protected from cross-contamination.
- Each food item at the hot-holding table has its own spoon, tong or serving utensil to avoid cross-contamination
- Wiping cloths are stored in quaternary ammonium sanitizer solution. Measured one sanitizer solution bucket



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with sanitizer concentration at approximately 100 ppm.

- Supervisor stated work area surfaces are cleaned in-between tasks
- Two unlabeled chemical spray bottles.
- Walk-in refrigerator was functional and thermometers inside the walk-in measured 41F.
- Observed a box of squash with mold-like growth on the squash. Supervisor discarded the entire box of approximately eighteen(18) pounds of squash.
- Observed several flies in the kitchen. Did not observe any contamination of food during inspection. Supervisor was advised to provide further protection of the food by covering with lids or trays.
- Observed a container of leftover prepackaged mushrooms in the walk-in refrigerator with date of storage as 6/6/2022. Supervisor provided a procedure manual that specified opened canned goods are to be used within 2-3 days of opening. Supervisor discarded the mushrooms.
- No salami meats were observed at this time.
- Chicken is served in sandwiches when cooked chicken is available. Only raw chicken was observed at the facility.
- Observed ham and salami deli meats at the facility, but no turkey deli meat.
- Samples of prepackaged ham, prepackaged salami and raw frozen chicken were obtained to be sent for processing.

Refer to routine inspection report conducted on this date for additional violations. Administrator and supervisor were advised to correct violations noted on the routine inspection report and provide an invoice of the pest control service that was scheduled for 6/13/2022. Contact Environmental Health Services(EHS) at 1-800-442-2283 with any further questions. Complaint is closed.

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

### 16C013 Food in good condition, safe and unadulterated



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

**Inspector Comments:** Observed one bagged cardboard box of green squash in the walk-in refrigerator with mold-like growth on several individual pieces of squash on the top of the box.

Ensure 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.

**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)

### 16C023 No rodents, insects, birds, or animals



**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed several flies in the kitchen hovering over food prep areas. Observed food covered with lids, parchment paper, or plastic wrap. No contamination of food was observed.

Eliminate the flies and maintain the facility free of vermin.

Corrected on site: Manager provided additional protection such as trays and lids to cover pre-packaged and plastic wrapped foods that flies may land on. Pest control service has been expedited to arrive on Monday 6/13 to help eliminate flies 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)

### 16C029 Toxic substances properly identified, stored, used

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114254, 114254.1

**Inspector Comments:** Observed two(2) unlabeled chemical spray bottles on a storage cart. Tray aid identified one of the bottles as sanitizer.

Ensure all chemical containers are properly labeled as to their contents and stored separate from food items.

**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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**16C040 Wiping cloths: properly used and stored**

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

**Inspector Comments:** Observed one wiping cloth stored in a quaternary ammonium sanitizer solution with concentration measured at approximately 100 ppm. Wiping cloth was not currently in use.

Ensure the concentration of quaternary ammonium sanitizer solution measures at least 200 ppm.

Corrected on site: Cook was preparing new sanitizer solution buckets with the concentration of quaternary ammonium sanitizer solution measured at least 200 ppm.

**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)

**16K052 VC & D**

**Compliance Date:** Not Specified  
**Reference - HSC - 113980**

**Inspector Comments:** Supervisor voluntarily consented to the condemnation and destruction of the following:  
- Approximately six(6) ounces of canned mushrooms  
- Approximately forty(40) pieces of squash in the original cardboard box

**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.

**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: Bill Fredricksen  
TITLE: Administrator

Total # of Images: 0