



County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME SUPER PENNY MART				DATE 1/21/2015	SIGNATURE	
LOCATION 2060 E HIGHLAND AV, SAN BERNARDINO, CA 92404				REINSPECTION DATE 2/04/2015	PERMIT EXPIRATION 1/31/2015	
MAILING ADDRESS 14296 CARYN CR, FONTANA CA 92336				<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Sierra Clayborn		
FA # FA0009587	PR # PR0002403	SR #	CO #	PE 1611	PROGRAM IDENTIFIER: None	
TIME IN 9:23 AM	TIME OUT 11:18 AM	CONTACT Not Captured			SERVICE: 001 - Inspection - Routine	
					RESULT: 05 - Corrective Action / Follow up Required	
					ACTION: 03 - Reinspection Required	

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 94

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

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

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

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

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	⊗
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified	Inspector Comments: ****REPEAT VIOLATION**** Observed several severely dented cans on shelf in sales area, a few with signs of swelling/gas formation (large can of applesauce). Observed several packages of El Mexicano alphabet and star pasta with signs of meal moth infestation (webbing. crushed moth inside of food packaging, live moths flying in that area). Ensure that all food is safe for human consumption. Investigate/clean areas affected by meal moth infestation. Monitor condition of canned goods. Ensure that all canned foods are wholesome for human consumption. If any cans are severely dented, swelling or leaking, remove from sales area and discard OR return to distributor for credit. Corrected: All severely dented cans and infested pasta were removed from sales area. See VC&D.
	Complied on 1/21/2015	

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>

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified	Inspector Comments: ****REPEAT VIOLATION**** Observed food stored directly on floor throughout facility: in both walk-in cooler and freezer, in rear dry storage area, in all food display areas. Ensure that all food is stored at least 6 inches above the floor at all times.
	Not In Compliance	

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))

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: Observed last inspection report not available on site. Maintain a copy of the last health inspection report on site at all times. Report is public record, which may be requested at any time and must be produced upon request. Report must be printed and available on site shortly after the most recent routine health inspection has been conducted.
	Not In Compliance	

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



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49. PERMITS AVAILABLE

POINTS
0

Comply by 1/22/2015
Not In Compliance

Inspector Comments: Observed opened bulk bags of bulghur wheat for sale by the pound. Large metal food scoops and bags were provided.
Observed icee/slushie machine in front of store.

Discontinue this practice.
Observed no warewash sink available to adequately clean food scoops in facility.

REMOVE the slushie machine from facility. DISCONTINUE sale of bulk product per pound.
Facility is only permitted and has equipment for prepackaged food sale.

Inspector will return in 1 week to reinspect for compliance.

Violation Description: A food facility shall not be open for business without a valid permit. (114067(b) & (c), 114381 (a), 114381.2, 114387)

52. VC & D

POINTS
0

Compliance date not specified
Not In Compliance

Inspector Comments: The following was voluntarily discarded:

- 2 Del Monte Leaf Spinach 13.5 oz
- 1 Campbell Cream of Onion 10.75 oz
- 4 Monarch Fancy Applesauce 6lb 8 oz
- 2 El Mexicano Alphabet pasta 7oz
- 1 El Mexicano Star pasta 7 oz
- 1 La Morena Pearl pasta 7 oz

Violation 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

Placed "A" grade placard at facility.

NOTE:
Provided dented can handout and HELP brochure.

REMOVE the slushie machine from facility. DISCONTINUE sale of bulk product per pound.
Inspector will return in 1 week to reinspect for compliance.