



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN		REINSPECTION DATE Not Specified		INSPECTOR Jin Lee	DATE 7/30/2020
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 2:19 PM	TIME OUT 4:20 PM	FACILITY ID FA0013752	RELATED ID CO0071709	PE 1684	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Prepackaged (2500-Up 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: The purpose of this visit was to conduct a complaint investigation.

Reference - HSC

Nature of Complaint: Code Compliance Officer for City of Colton stated the officer received a complaint in reference to dirty restrooms at the business. The Code Compliance Officer went out there and observed toilet and urinal not working in the men's restroom, toilet overflowing with water leaking from the bottom of toilet, dirty toilet water on the floor, water leak in the ceiling, missing ceiling tiles, and silver fish in the restroom. The Code Compliance Officer issued a warning citation, and also advised the officer would contact the Health Department due to not being the first time the officer has been called out to the business. The officer stated the officer had previously been called out to the business due to business leaving rotted fruit in the rear of the business (parking lot). The officer stated the officer is hoping if Code Compliance, and the also the health department responds out there they will start maintaining.

The manager stated he knows about this complaint and repair/replace the issues.

On this date, observed old, stained, cracked, and damaged men's and women's restroom floors, but the restrooms were not dirty. Observed the functional urinal and toilet in men's restroom. Observed water damaged and/or leaking damaged in the ceiling panel between men's and women's restroom entrance, but observed no missing ceiling panels and no water leak. Observed no standing water on the floor and dirty toilet water. Observed no rotted fruits or food items in the rear parking lot outside of this facility storage area.

However, observed two (2) live nymph cockroaches in the men's restroom. Observed an opening on the wall behind the men's toilet.

Observed numerous flies on bags of potatoes, bags of carrots, and bags of chips and tortillas in the produce area at the east corner. Observed small flies in the carrot bags and rotted carrots bags stored in the produce area.

Observed damaged floors throughout the facility specially the east and north side of this facility. Observed a damaged floor with a pipe or hole on the floor between where the toilet paper and concrete fix stored.

Observed a bottom gap between the double door at west emergency exit. Observed the front automatic sliding door opened at all times.

After through inspection of whole facility including food storage and display area, observed no dead or live cockroaches at the time of this inspection. The manager stated the pest control services are performed twice a month. The pest control service reports are unable to provide at the time of this inspection. The service reports are requested to send the inspector's email.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches. Clean and sanitize affected area in an approved manner. Close and seal all gaps, holes, and openings prevent the entrance of vermin.

Eliminate all flies from this facility and maintain this facility free from vermin including but not limited to flies. All bags of carrots and potatoes were discarded by the employee and the manager at the time of this investigation.

A reinspection will be conducted on Monday, 08/03/2020 to determine compliance. Non-compliance may result in the health permit suspension and the facility closure.

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



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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 two (2) live nymph cockroaches on the floor in the men's restroom. After a thorough and complete inspection of this facility, observed no further evidence of live or dead cockroaches at this time.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches. Clean and sanitize affected area in an approved manner.

A reinspection will be conducted on Monday, 08/03/2020 to determine compliance. Non-compliance may result in the health permit suspension and the facility closure.

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)

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

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

Inspector Comments: 1. The front door to this facility was observed to be propped open.

Discontinue this practice. Maintain the front door closed during business hours to prevent the entrance of vermin.

2. Observed a gap under the rear west emergency exit door.

Enclose this gap to prevent the entrance of 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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed old, stained, cracked, and damaged men's and women's restroom floors.
2. Observed damaged floors throughout the facility specially the east and north side of this facility.
3. Observed a damaged floor with a pipe or hole on the floor between where the toilet paper and concrete fix stored.

Maintain all floors to be cleanable and in good repair.

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))

16K052 VC & D

Compliance Date: Not Specified
Reference - HSC - 113980

Inspector Comments: Approximately twenty (20) or more bags of carrots and potatoes were voluntarily condemned and destroyed by the manager.

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.



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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](#).

Total # of Images: 0