



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME REDLANDS RANCH MARKET		DATE 3/9/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 4/30/2015
LOCATION 800 E LUGONIA , REDLANDS, CA 92373			INSPECTOR Yvette Velasco	
MAILING ADDRESS 800 E LUGONIA , REDLANDS, CA 92373			IDENTIFIER: Retail Market	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 2:00 PM	TIME OUT 3:15 PM	FACILITY ID FA0009355	RELATED ID PR0010911	PE 1619

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 93

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

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊗ MAJ = Major violation
- N/A = Not applicable
⊗ 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		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		⊗	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		4	
WATER/HOT WATER					
In				4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				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	⊗
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	1
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	⊗
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	⊗
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	1
48. Food worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (REDLANDS RANCH MARKET), Location (800 E LUGONIA, REDLANDS, CA 92373), Date (3/9/2015), Inspector (Yvette Velasco)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED CRITICAL

Table with 2 columns: Points (4), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 113984(e), 114097, 114099; Inspector Comments: Observed small pieces of raw meat and other food debris on clean dishes that were air drying at the three-compartment sink in the meat department. Properly wash, rinse, and sanitize all dishes/equipment prior to air drying.

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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

27. FOOD SEPARATED AND PROTECTED

Table with 2 columns: Points (1), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 113984 (a, b, c, d, f); Inspector Comments: Observed a large plastic container with raw chicken stored above sour cream containers on rack in meat dpt. walk-in. Ensure to properly store food in order to prevent possible cross-contamination of food. Ensure to store raw meat below ready to eat food.

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.

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

Table with 2 columns: Points (1), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 114130, 114130.1, 114130; Inspector Comments: Observed built-up dust and food debris on some sale area shelves and under shelved on floor. Clean and maintain equipment throughout the facility regularly. Observed a rag being used as a drain plug at the three-compartment sink in the meat department. Obtain an appropriate drain plug for three-compartment sink. Observed build-up of rust and debris on racks in walk-in. Observed racks in walk-in damaged and coming apart in walk-in. Clean and maintain storage racks in walk-i regularly. Repair storage racks inside the walk-in as soon as possible. Observed a panel on the fans in the walk-in missing. Repair missing panel as soon as possible.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

Table with 2 columns: Points (1), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 114171, 114189.1; Inspector Comments: Observed insufficient air gap at floor sink next to walk-in at meat dept. Ensure to have an air gap of at least one inch or twice the diameter of the draining pipe, whichever is greater. Pipes had diameters of greater than a half inch, and therefore must have air gaps of at least twice the diameter of the pipes.

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)

Overall Inspection Comments

Letter grade "A" posted.



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME REDLANDS RANCH MARKET	DATE 3/9/2015
LOCATION 800 E LUGONIA , REDLANDS, CA 92373	INSPECTOR Yvette Velasco

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Cheryl Ireland".

NAME: Cheryl Ireland
TITLE: