

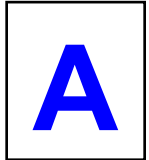


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DOLLAR GENERAL #14280		DATE 6/8/2022	REINSPECTION 6/22/2022	PERMIT 9/30/2022
LOCATION 32510 HWY 18, LUCERNE VALLEY, CA 92356			INSPECTOR Kelly Eredia	
MAILING ADDRESS 100 MISSION RIDGE, GOODLETTSVILLE TN 37072			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:26 AM	TIME OUT 12:15 PM	FACILITY ID FA0029342	RELATED ID PR0038288	PE 1683

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.



SCORE 95

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex		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 pro		4	2
○ In	6. Adequate handwashing facilities supplied & accessi			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		4	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, displa			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			⊗ 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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	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	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance	Inspector Comments: Permit suspended due to no water available in facility. Contact EHS for reinspection prior to opening and operating facility.
	Violation Reference - HSC - 114409, 114405	

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)

21. HOT AND COLD WATER AVAILABLE ⚠ MAJOR ⚠

POINTS 4	Compliance date not specified Not In Compliance	Inspector Comments: Observed no running water available in facility. Manager stated water has not been functioning since 6/2/22 due to small opening in horizontal seam of the exterior, secondary water tank, which caused water to escape. According to manager, seal was compromised by a person after hours while was closed. Manager stated an unsuccessful attempt to repair seam was made by using silicone, however, opening was still observed present. Manager stated a repair request has been made to properly weld seam to eliminate leak. Due to exterior water tank in disrepair, facility does not have running water available. Facility shall not operate without a constant supply of hot and cold water, with a minimum hot water temperature of 120F available at janitorial sink, and minimum of 100F warm water at handwashing sinks (see permit suspension comment).
	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)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance	Inspector Comments: Observed dried milk on shelves containing milk gallons in reach-in-coolers. Clean all nonfood-contact surfaces.
	Violation Reference - HSC - 114115 (c)	

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

IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments



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Complaint investigation conducted at this time.

Food and beverage portion of facility closed due water in facility not functional.

"Notice of Closure" sign posted. Do not remove, relocate or obscure closure sign. Charged reinspection will be conducted to replace sign if required.

Contact EHS at 800-442-2283 for reinspection prior to providing food and beverages to the public.

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: Gina Turner
TITLE: Manager