



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SUPER PENNY MART		REINSPECTION DATE 10/20/2015	INSPECTOR Sierra Clayborn	DATE 10/13/2015
LOCATION 2060 E HIGHLAND AV, SAN BERNARDINO, CA 92404		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 3:47 PM	TIME OUT 4:17 PM	FACILITY ID FA0009587	RELATED ID CO0052443	PE 1611
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

### RETAIL FOOD PROTECTION - Food Handling PI (500-2499 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

Not In Compliance

Reference - HSC

**Inspector Comments:** Complaint received EHS stated that there were altered labels on both fresh and frozen meat sold at the facility.

During complaint inspection, observed that a majority of the items both reach-in sections of walk-in cooler and walk-in freezer to be expired, though none of the dates on the products looked altered. A few of the expired items, such as Lactaid 1% milk were expanded and some frozen hot dogs were slightly green, were in poor condition; operator agreed to discard those items.

Other violations were observed; see the following sections of this report.

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

#### 16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** Observed all items in walk-in cooler with reach-in display doors holding between 46-48 F. Thermostat on walk-in cooler was observed at 45 F.

Ensure that all potentially hazardous food is kept at 41 F or below for cold holding.

\*Inspector will return in 1 week to reinspect unit for appropriate holding temperatures.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

#### 16K030 Food storage; food storage containers identified

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114047, 114049, 114051

**Inspector Comments:** Observed an innumerable amount of boxes of food stored directly on the floor in both walk-in cooler and walk-in freezer.

Ensure that all food is stored at least 6 inches above the floor at all times.

**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))

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME: Wegdan Mildes  
TITLE: Person in Charge

Total # of Images: 0