



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CENTREPOINTE CAR WASH		DATE 1/12/2021	REINSPECTION DATE 1/26/2021	PERMIT EXPIRATION 7/31/2020
LOCATION 1140 S MT VERNON AV, COLTON, CA 92324			INSPECTOR Steven Uhlman	
MAILING ADDRESS 1140 S MT VERNON AV, COLTON CA 92324			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 3:00 PM	TIME OUT 5:18 PM	FACILITY ID FA0002373	RELATED ID PR0010001	PE 1646

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 77

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

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

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

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	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
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
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	⊗
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 handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	⊗



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CENTREPOINTE CAR WASH	DATE 1/12/2021
LOCATION 1140 S MT VERNON AV, COLTON, CA 92324	INSPECTOR Steven Uhlman

54. PERMIT SUSPENSION

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: The permit for all food sales is suspended due to a rodent infestation. Immediately cease the sale of all prepackaged / non-prepackaged food and beverages. A reinspection will be conducted on January 15, 2021 to ensure the rat infestation is controlled. A supervisory review with the owner or manager will be required prior to the reinstatement of the permit. You will be contacted to arrange this meeting.

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)

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">4</div>	Compliance date not specified Complied on 1/12/2021 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed a rat chewed box of "Spitz" sunflower seeds in the back room storage area (photos taken). The rats chewed through the cardboard box and plastic packs of seeds. The box was discarded in the trash upon request. Do not offer for sale any foods that exhibit evidence of adulteration or spoilage. Violation corrected on site. See V, C & D.

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>

21. HOT AND COLD WATER AVAILABLE **MAJOR**

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">4</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)	Inspector Comments: Observed a maximum hot water temperature of 64 F (via thermocouple probe thermometer) at any sink in the facility. Immediately restore hot water. The minimum hot water temperature at all sinks is 120 F. A reinspection will be conducted on January 15, 2021 (Friday) to ensure compliance. For questions, please call 1-800-442-2283.

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)



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CENTREPOINTE CAR WASH	DATE 1/12/2021
LOCATION 1140 S MT VERNON AV, COLTON, CA 92324	INSPECTOR Steven Uhlman

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425	<p>Inspector Comments: Observed numerous rodent fecal pellets throughout the facility. Also observed rat chewed box and bags of sunflower seeds in the back storage room.</p> <p>Directive:</p> <p>Immediately cease the sale of all prepackaged and non-prepackaged food and beverages. Your health permit is suspended until food sales are allowed.</p> <p>Immediately clean up all rodent fecal pellets. Remove any dead rodents. Rodent proof the facility. Clean and sanitize all horizontal surfaces throughout the facility.</p> <p>A reinspection will be conducted on January 15, 2021 to ensure compliance.</p> <p>You will also be required to attend a meeting with Environmental Health supervision. At this meeting you will be required to submit a plan to ensure that the rodent infestation will not reoccur. You will be contacted to schedule a date and time for this meeting.</p> <p>For questions, please call 1-800-442-2283.</p>
---------------------------	--	---

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)

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	<p>Inspector Comments: Observed no certified food manager certificate on site.</p> <p>Obtain a ANSI accredited food manager certificate no later than sixty (60) days from todays date.</p>
---------------------------	--	--

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Not In Compliance Violation Reference -	<p>Inspector Comments: Observed the following:</p> <p>1) The paper towel dispenser in both the men's and woman's restroom were empty.</p> <p>Stock the towel dispenser and keep it stocked.</p> <p>2) The sink in the woman's restroom is non-functional.</p> <p>Repair the sink and keep it maintained.</p>
---------------------------	---	---

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: Observed many surfaces (tables, charis, counters, etc.) to be littered with rat fecal pellets.</p> <p>Clean and sanitize all horizontal surfaces in the facility.</p>
---------------------------	---	---

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CENTREPOINTE CAR WASH	DATE 1/12/2021
LOCATION 1140 S MT VERNON AV, COLTON, CA 92324	INSPECTOR Steven Uhlman

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified	Inspector Comments: Observed the mop sink to have very little running water and no hot water. Also, observed the three compartment sink to be very slow to drain. Repair these plumbing issues and maintain the plumbing in clean condition.
	Not In Compliance Violation Reference - HSC - 114171, 114189.1	

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified	Inspector Comments: Observed the following: 1) The woman's restroom door is not self closing. Obtain, install and maintain the necessary hardware to make the door self closing. 2) The urinal in the men's room is non-functional. Restore (repair or replace) the urinal and keep it maintain. 3) Observed bare rolls of toilet paper placed on top of the toilet paper dispenser adjacent to the toilet in the men's restroom. Discontinue the unsanitary practice of offering toilet paper outside of an approved dispenser. This practice requires that the roll be handled by many unclean hands. 4) The woman's restroom sink is completely non-functional. Restore the sink to full functionality Keep the toilet paper dispenser stocked at all times.
	Not In Compliance Violation Reference - HSC - 114250, 114276	

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS 1	Compliance date not specified	Inspector Comments: A copy of the latest San Bernardino County Health Department inspection report was not available for review. Ensure to keep a copy of the latest inspection report on site and make it available to the public for review upon request.
	Complied on 1/12/2021 Violation Reference - HSC - 113725.1, 113953.5	

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



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CENTREPOINTE CAR WASH	DATE 1/12/2021
LOCATION 1140 S MT VERNON AV, COLTON, CA 92324	INSPECTOR Steven Uhlman

48. FOOD HANDLER CERTIFICATION

POINTS	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409
3	

Inspector Comments: Observed that the facility possesses a convenience store health permit (1646), but has no food handler cards. The person in charge stated that they quit selling anything but prepackaged foods because of a rat infestation. She said they planned to return to non-prepackaged food sales once the rat problem has been controlled.

Provide a valid San Bernardino County Food Handler Card for this worker within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department. This completed form must be received by our department no later than January 26, 2021.

Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.

Failure to return the form by January 26, 2021 will result in a charged re-inspection to verify compliance.

Violation Description: This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

52. VC & D

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980
0	

Inspector Comments: One box of rat chewed sunflower seeds containing an estimated two dozen individual seed packs.

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."

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
- A permit suspension (closure) on your last graded inspection.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CENTREPOINTE CAR WASH	DATE 1/12/2021
LOCATION 1140 S MT VERNON AV, COLTON, CA 92324	INSPECTOR Steven Uhlman

"C" letter grade card posted. Do not remove or obstruct this notice.

NOTICE: YOU WILL BE REINSPECTED ON JANUARY 15, 2021 TO ENSURE THE HOT WATER HAS BEEN RESTORED TO THE FACILITY AND THAT RODENT FECAL PELLETS HAVE BEEN COMPLETELY REMOVED.

County ordinance requires that a food facility may not keep a letter grade of "C" for more than thirty (30) days. You must arrange for Public Health / Environmental Health Services to conduct a re-score inspection of your facility.

This inspection can be conducted no later than February 11, 2021. The request for re-score form must be received by our office no later than February 1, 2021.

If you do not received a grade higher than "C" upon reinspection, your permit may be revoked.

You will be required to attend a supervisorial review meeting. At this meeting, you will be required to submit a plan of action outlining how you will prevent further rodent infestations. You will be contacted with a date and time for this meeting.

PEP talk given for several critical violations and receiving a letter grade of "C".

Request for re-score left with person in charge.

Missing food handler card form left with person in charge.

For questions, please call 1-800-442-2283.

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

NAME: crystal kennedy
TITLE: PERSON IN CHARGE