



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MANNA DONUTS		REINSPECTION DATE 1/08/2019	INSPECTOR Emmily Phan	DATE 1/4/2019
LOCATION 3205 W KENDALL DR 6, SAN BERNARDINO, CA 92407		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:55 AM	TIME OUT 1:10 PM	FACILITY ID FA0005401	RELATED ID CO0064454	PE 1620
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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

Reference - HSC

Inspector Comments: COMPLAINT INVESTIGATION

This purpose of this visit was to conduct a complaint investigation. On this date, a routine inspection was conducted.

NATURE OF COMPLAINT-PER THE COMPLAINANT-

The complainant purchased a milk carton and observed green mildew inside the milk carton and observed the milk to be of a green/grey color.

FINDINGS-

Spoke to the Manager who had heard of this complaint.

The expiration dates for the milk cartons inside the reach-in refrigerator were observed ranging from 01/17/19 to 03/07/19.

The temperature gauge on the reach-in refrigerator was observed at the level "4".

Two milk cartons were taken from the front of the display case and from the back of the display case and were measured at a range of 43-44F.

No signs of adulteration or spoilage was observed inside the milk cartons or inside the display case at this time.

The display thermometer inside the case was observed holding at 44F.

The knob of the temperature gauge has been adjusted at this time to the coldest level "7".

After adjustment, the display thermometer inside the case was not yet observed to be holding at 41F and below.

Discontinue placing potentially hazardous food items inside the reach-in refrigerator until repairs have been made.

A reinspection will be required to verify that the reach-in refrigerator is properly holding at 41F and below.

This complaint will be closed.

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

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed no paper hand towels at the front hand wash sink. The operator provided paper hand towels inside the dispenser at this time.

Maintain paper hand towels inside the dispenser at all times.

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)

16K036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Observed ice cream scoops being stored inside a container of water holding at 64F. The operator replaced the water with fresh ice.

Store all utensils in an approved manner such as on a clean portion of the food preparation table-and wash, rinse, and sanitize at least once every four (4) hours- or in such a manner such that the scoop is stored below 41 F or above 135 F.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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16K039 Thermometers provided and accurate

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114157, 114159

Inspector Comments: Observed no thermometer inside the back reach-in refrigerator. Outer display thermometer was reading an incorrect value of 50F. All potentially hazardous food items inside the refrigerator were measured holding at 41F and below.

Maintain a display thermometer at all reach-in cooler units to be displayed at the warmest part of the refrigeration unit.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

16K040 Wiping cloths: properly used and stored

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114135, 114185.1

Inspector Comments: Observed wet towels being stored on the side of the hand wash sink.

Store all wiping cloths completely submerged in between uses inside a sanitizer bucket containing 100 ppm chlorine or 200 ppm quaternary ammonium.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

16K044 Premises; personal/cleaning items; vermin-proofing

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

Inspector Comments: Observed multiple employee belongings, such as a container of lunch, open cups of soda, half empty water bottles, stored on top of or adjacent to food items available for consumer consumption throughout the kitchen and inside the back reach-in refrigerator.

Store all employee drinks and personal belongings away from food prep and storage areas.
Provide a designated space for employee's personal items separate from customer food and food contact surfaces.

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)

16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: Approximately 32 oz of vanilla ice cream was voluntarily discarded by the operator.

Reference - HSC - 113980

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."



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16H112 Food in Good Condition, Safe, and Unadulterated

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments: Observed one (1) fruit fly inside a container of vanilla ice cream inside the reach-in freezer. All ice cream containers inside the reach-in freezer were lidded except the container of vanilla ice cream. A strand of hair was observed hanging on the side of the ice cream container. The operator voluntarily discarded the ice cream. See VC&D.

Ensure that all food is maintained in good condition and unadulterated.

Description: All food shall be manufactured, produced, 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.

16H113 Food Contact Surfaces

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments: Observed orange slime and black mold-like accumulation on the front and side of the ice deflector shield inside the front ice machine.

Discard ice, drain, clean, rinse, and sanitize the ice machine.

Ensure that all food contact surfaces are cleaned and sanitized.

Description: The following topics were discussed as it relates to food contact surfaces: cleaned and sanitized, ware washing requirements, and minimum hot water requirements.

HOT WATER REQUIREMENTS - The following hot water requirements were discussed:

- 1) Janitorial sinks and food preparation sinks must provide a minimum of 120 degrees F.
- 2) Ware washing sinks must provide a minimum of 100 degrees F.
- 3) Hand wash sinks must provide a minimum of 100 degrees F.

MANUAL WAREWASH REQUIREMENTS - The following ware wash regulations were discussed this date:

- 1) Manual Ware washing is accomplished by the use of a 3-compartment sink where utensils are first pre-cleaned then washed, rinsed, sanitized, and air dried.
- 2) The wash compartment hot water shall be a minimum of 100 degrees F.
- 3) The sanitizer concentration shall be a minimum of 100 ppm when using chlorine sanitizer, and a minimum of 200 ppm when using quaternary ammonium sanitizer.
- 4) All utensils shall be air dried.

CLEAN IN PLACE MANUAL WAREWASH REQUIREMENTS - The following clean in place ware wash regulations were discussed this date:

- 1) Clean in place equipment procedures must be designed so that all interior food contact surfaces are being effectively cleaned.

MECHANICAL WAREWASH REQUIREMENTS - The following ware wash regulations were discussed this date:

- 1) Food contact surfaces of utensils must be cleaned and sanitized in accordance with Cal Code regulations.
- 2) Chlorine sanitizer must be measured at a minimum of 50 ppm chlorine.
- 3) High temperature dish machine sanitizing shall be accomplished during the sanitizing rinse with the temperature not less than 160 degrees F as measured at the utensil.
- 4) Mechanical ware washing temperature specifications must be in accordance with the manufacturer's instructions.

FOOD CONTACT SURFACE SANITIZING REQUIREMENTS - The following food contact surface sanitizing requirements were discussed on this date:

- 1) Wiping cloth sanitizer concentration must be measured at a minimum of 100 ppm for chlorine sanitizers and 200 ppm for quaternary ammonium.
- 2) Wiping towels in use must be stored in the sanitizer bucket(s) between uses.

CLEANING AND SANITIZING FREQUENCY - Food contact surfaces and utensils shall be cleaned and sanitized at the following times:

- 1) Before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry.
- 2) Each time there is a change working with raw foods to ready to eat foods.
- 3) Between uses with raw produce and with potentially hazardous food (PHF).
- 4) If using PHF, equipment food contact surfaces and utensils shall be cleaned and sanitized throughout the day at least every 4 hours.

NOTE: Sanitizer test strips must be provided to adequately measured chlorine and quaternary ammonium sanitizer levels utilized in the food facility.

Overall Inspection Comments

This complaint will be closed.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

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

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NAME: vann chhen
TITLE: owner

Total # of Images: 0