



CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|----------------------|--------------------------|---|---------------------------------|
| FACILITY NAME PHILS | | DATE 9/3/2020 | REINSPECTION DATE 9/17/2020 | PERMIT EXPIRATION 12/31/2070 |
| LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410 | | | INSPECTOR Mechelle Rouse | |
| MAILING ADDRESS 835 E 3RD ST, SAN BERNARDINO CA 92410 | | | IDENTIFIER: None | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 05 - Corrective Action / Follow up Required | |
| | | | ACTION: 03 - Reinspection Required | |
| TIME IN 10:30 AM | TIME OUT 11:45 AM | FACILITY ID FA0007746 | RELATED ID PR0006142 | PE 1621 |

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.

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
☒ COS = Corrected on-site

☐ N/O = Not observed
☒ MAJ = Major violation

☐ N/A = Not applicable
☒ OUT = Out of compliance

B

SCORE 83

| DEMONSTRATION OF KNOWLEDGE | | COS | MAJ | OUT |
|--------------------------------------|-----|--|--------------------------------------|-----|
| <input checked="" type="radio"/> In | N/O | 1. Demonstration of knowledge; food safety certification | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| <input checked="" type="radio"/> In | | 2. Communicable disease; reporting, restrictions & excl | | 4 |
| <input checked="" type="radio"/> In | N/O | 3. No discharge from eyes, nose, and mouth | | 2 |
| <input checked="" type="radio"/> In | N/O | 4. Proper eating, tasting, drinking or tobacco use | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| <input checked="" type="radio"/> In | N/O | 5. Hands clean and properly washed; gloves used prop | <input checked="" type="radio"/> COS | 2 |
| <input checked="" type="radio"/> In | | 6. Adequate handwashing facilities supplied & accessib | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| <input checked="" type="radio"/> In | N/O | 7. Proper hot and cold holding temperatures | | 4 |
| <input checked="" type="radio"/> In | N/O | 8. Time as a public health control; procedures & record | | 2 |
| <input checked="" type="radio"/> In | N/O | 9. Proper cooling methods | | 2 |
| <input checked="" type="radio"/> In | N/O | 10. Proper cooking time & temperatures | | 4 |
| <input checked="" type="radio"/> In | N/O | 11. Proper reheating procedures for hot holding | | 4 |
| PROTECTION FROM CONTAMINATION | | | | |
| <input checked="" type="radio"/> In | N/O | 12. Returned and reserve of food | | 2 |
| <input checked="" type="radio"/> In | | 13. Food in good condition, safe and unadulterated | <input checked="" type="radio"/> COS | 2 |
| <input checked="" type="radio"/> In | N/O | 14. Food contact surfaces: clean and sanitized | | 4 |

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

| 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 | <input checked="" type="radio"/> COS |
| 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 | 1 |
| 36. Equipment, utensils and linens: storage and use | <input checked="" type="radio"/> COS |
| 38. Adequate ventilation and lighting; designated area | <input checked="" type="radio"/> COS |
| 39. Thermometers provided and accurate | 1 |
| 40. Wiping cloths: properly used and stored | <input checked="" type="radio"/> COS |
| PHYSICAL FACILITIES | |
| 41. Plumbing: proper backflow devices | 1 |
| 42. Garbage and refuse properly disposed; facilities m | 1 |
| 43. Toilet facilities: properly constructed, supplied, clea | <input checked="" type="radio"/> COS |
| 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 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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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

POINTS

4

Compliance date not specified
Complied on 9/3/2020
Violation Reference -

Inspector Comments: 1.) Observed facility to have one cook, the cook was observed touching other surfaces while returning back to prepare food on the grill. The cook did not wash hands frequently throughout the inspection, all employees must thoroughly wash hands when changing tasks and before resuming food handling activities.

2.) In another occasion during the inspection, the cook went to wash hands and did not use handsoap.

Corrected on site. Cook was instructed to use handsoap while washing hands. Person in charge was informed and reminded to ensure that employees are washing hands frequently throughout the day.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

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

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

MAJOR

POINTS

4

Compliance date not specified
Complied on 9/3/2020
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Upon inspection while standing outside of the kitchen, observed slices of stacked cheese placed on a wet towel placed at the cook line. Upon questioning cook, he stated that this cheese is to be tossed out.

Discontinue this practice. Ensure that food is placed or stored in a way to prevent cross contamination. If an item is to be discarded, ensure to discard it immediately.

Corrected on site. Cook informed on this day, and indicated that the cheese was tossed out.

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>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS

2

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed a plastic container of shredded cheese sitting under the flat top grill holding at an internal temperature of 49F. Upon questioning cook, he stated that the cheese was placed there about 30 minutes ago.

Ensure all potentially hazardous foods are held at 41F a all times.

Note: REPEAT VIOLATION

Discontinue placing potentially hazardous food items underneath cook line.

Corrected on site. Cheese placed back underneath prep unit for cooling.

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/Food_Danger_Zone.pdf



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21. HOT AND COLD WATER AVAILABLE

POINTS**2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: Observed low water pressure at handsink for both hot and cold water.

Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Repair in good working order. A follow up will be conducted to ensure compliance.

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)

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114254, 114254.1

Inspector Comments: Observed spray bottle (purple substance) without a proper label.

Ensure to provide a label as to the common name.

Violation Description: All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1.) Observed cut plastic milk cartons being used as scoops in flour bulk containers.

Discontinue this practice. Ensure to provide a food grade scoop with handle to transfer foods.

2.) Observed unchained CO2 tanks.

Ensure all pressurized cylinders are chained properly.

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)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS**1**

Compliance date not specified
Complied on 9/3/2020
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: Observed large gap in ventilation hood.

Ensure filters are placed properly.

Corrected on site.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS**1**

Compliance date not specified
Complied on 9/3/2020
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet wiping cloths placed on cook line.

Discontinue this practice. Ensure wet towels are placed back into their respective sanitizer bins after each use.

Cook informed on this day.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS**1**

Compliance date not specified
Complied on 9/3/2020
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed no handsoap, unplugged air dryer and tissue sitting outside of dispenser in restroom.

Ensure to properly stock restroom.

Corrected on site.

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)

CV. COVID-19 OBSERVATIONS

POINTS**0**

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: No site plan posted, template will be emailed.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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

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Letter grade "B" was posted on this day.

A re-score grade inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score or elevated risk inspection. This request is optional on the part that the facility which may wish to attempt to improve their score or letter grade. A health Official will complete the rescore inspection with ten (10) county days of the food Facility submitting a request for a re-score inspection.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue(s):

Received a letter score of 89 or below

Cited for any 4 point critical violation (violations 1-23)

Handouts Provided:

Five (5) CDC risk factors

Request for a Re-Score Inspection

A Quick Guide to Safe Food Handling

Decal Provided:

Handwashing

Cold/Hot holding temperatures

Is It Done Yet? Cooking Temperatures

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

Official Inspection Reports are made public on San Bernardino County Environmental Health Web page- Click on: Restaurant Grades- View All Inspections-Type the name or address of facility and print report.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged inspection at an hourly rate of \$245.

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:

TITLE: