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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
GOLDEN CORRAL BUFFET & GRILL	2/14/2020	2/28/2020	8/31/2020

LOCATION	INSPECTOR
12845 MAIN ST, HESPERIA, CA 92345	Matthew Covach

MAILING ADDRESS: 10722 ARROW ROUTE STE 312, RANCHO CUCAMONGA CA 91730 ☐FACILITY ☐OWNER ☑ACCOUNT

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
12:34 PM	3:40 PM	FA0021367	PR0028581	1622

IDENTIFIER: None
SERVICE: 001 - Inspection - Routine
RESULT: 05 - Corrective Action / Follow up Required
ACTION: 03 - Reinspection Required

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.

B

SCORE 85

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			2
			EMPLOYEE HEALTH & HYGIENIC PRACTICES			
In			2. Communicable disease; reporting, restrictions & excl		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 prop		4	2
In			6. Adequate handwashing facilities supplied & accessib	+		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 reservice 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, display			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		4	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, 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	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	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 m	1
43. Toilet facilities: properly constructed, supplied, clea	1
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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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED ⚠ MAJOR ⚠

POINTS 4

Compliance date not specified
Complied on 2/14/2020
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Measured high temperature mechanical dishwasher reach less than 160 F.

Discontinue using mechanical dishwasher. Ensure high temperature mechanical dishwasher reaches a minimum of 160 F for proper sanitation.

Corrected on site. Operator discontinued using mechanical dishwasher, rewashed utensils in three compartment sink, and utilized three compartment sink for ware-washing.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2

Compliance date not specified
Complied on 2/14/2020
Violation Reference -

Inspector Comments: Observed no paper towels available at hand washing sink near two compartment prep sink.

Ensure all hand washing sinks are fully stocked with soap and paper towels at all times.

Corrected on site. Paper towel were provided to hand washing sink.

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)

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS 2

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114197

Inspector Comments: Observed standing wastewater but not backing up in back room at floor sinks under ice machine and mechanical dishwasher.

Ensure all liquid wastewater drains are fully functional at all times.

Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1

Compliance date not specified
Complied on 2/14/2020
Violation Reference - HSC - 114018, 114020, 114020.1

Inspector Comments: Observed frozen soup thawing in standing water.

Discontinue this practice. Thaw using the following approved methods only:

a) Under refrigeration that maintains the food temperature at 41°F or below.
b) Completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain.
c) In a microwave oven if immediately followed by immediate preparation.
d) As part of a cooking process.

Corrected on site. Food item was placed under cool running water.

Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

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

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27. FOOD SEPARATED AND PROTECTED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 113984 (a, b, c, d, f)

Inspector Comments: 1) Observed stored cans dented. Note: Cans were not severely dented.

Upon delivery, reject all dented cans from facility.

2) Observed numerous vegetable food items stored on racks uncovered where employees brushed up upon passing.

Discontinue this practice. Store all food so as to be protected from any potential cross contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed door handles on reach-in cooler with accumulation of food debris.

Clean door handles on reach-in cooler and maintain clean.

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

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed gaskets on reach-in cooler in disrepair.

Repair/ replace gaskets on reach-in cooler.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114149, 114149.1

Inspector Comments: 1) Observed gap in filters in hood above hamburger grill.

Ensure filters in hood are seated properly with no visible gaps.

2) Observed grease buildup on filters in hood above fryer.

Clean filters in hood above fryer and maintain clean.

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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41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114171, 114189.1

Inspector Comments: Observed hot water handle in disrepair in meat prep room on single compartment sink.

Repair/ replace hot water handle on single compartment prep sink in meat prep room.

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)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed broken/ missing tile on floor near mechanical dishwasher.

Repair replace missing tile on floor near mechanical dishwasher.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

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

Grade "B" posted.
DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.
Non-compliance will result in a charged follow-up inspection at an hourly rate of $245.
Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-sore inspection within ten county business days of the food facility submitting a request for a re-sore inspection.
A Pep talk was presented.
A Re-Score form was presented.

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.

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Signature(s) of Acknowledgement

NAME: Humberto Gonzaga
TITLE: Kitchen Manger