



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ROCKS PLACE		DATE 5/2/2018	REINSPECTION DATE 5/16/2018	PERMIT EXPIRATION 10/31/2018
LOCATION 32800 HWY 247 6, LUCERNE VALLEY, CA 92356			INSPECTOR Tamara King	
MAILING ADDRESS 10072 TRADE POST RD, LUCERNE VALLEY CA 92356			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 1:33 PM	TIME OUT 5:00 PM	FACILITY ID FA0007601	RELATED ID PR0007761	PE 1620

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](#).

CLOSURE

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 63

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		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		⊗	2
In		6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		⊗	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/O	N/A			2
In		13. Food in good condition, safe and unadulterated		⊗	2
In	N/O	N/A		4	⊗

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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		⊗	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	⊗
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	⊗
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	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
39. Thermometers provided and accurate	⊗
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	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	<p>Inspector Comments: Reason for closure: Cockroach activity in multiple critical areas (See violation 23), and for score below 69. Observed numerous live and dead cockroaches in the following areas: -On the floors, walls, ceilings, and in bus bins in the dry storage areas, prep kitchen, and kitchen area.</p> <p>In order to have this health permit reinstated you must comply with the following: 1) Eliminate all evidence of cockroach infestation from the affected areas noted. Clean and sanitize all affected utensils and surfaces. 2) Use an approved method of pest control and provide an invoice detailing the measures that were performed. 3) Seal the gaps in the floors walls and ceilings noted in dada field 44. 4) Attend the mandatory supervisory consultation meeting scheduled for 5/3/201 at 2:00 located at 385 N. Arrowhead Ave San Bernardino, CA.</p> <p>Maintain the facility free of vermin; rodents (rats, mice), cockroaches, flies. All affected areas must be cleaned and sanitized. For this reason the health permit has been temporarily suspended and the facility shall cease all food handling immediately, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.</p>
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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)

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **MAJOR**

POINTS 4	Compliance date not specified Not In Compliance Violation Reference -	<p>Inspector Comments: 1)Observed employee handle cash and the telephone followed by food preparation without washing hands between changing tasks. 2)Observed employee donn gloves without washing hands prior to donning.</p> <p>Ensure employees are washing hands with warm water and soap prior to beginning work, 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.</p>
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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>



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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed the following items located in the top compartment of the cold holding unit in the rear portion of the kitchen to be at the following respective temperatures. The person in charge stated that the items had been held in this unit since the night prior to the inspection.

- sliced canadian bacon measured at 54F
- sliced cheese measure at 56F
- grated mozzarella cheese measured at 49F
- sliced tomatoes measured at 49F

This was corrected on site by the person in charge voluntarily discarding the respective food items. See violation 52.

2) Observed cooked meatballs held in a warming unit in the rear prep kitchen to be held at temperatures ranging from 109F -135F.

This item was corrected by the person in charge reheating the meatballs to 165 before returning them to the warming unit.

Ensure all potentially hazardous foods are held below 41F or above 135F.

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

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

POINTS
4
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113967, 113976,

Inspector Comments: Observed can of food in the rear dry storage area to have severe indentation on the bottom seam.

Remove dented or damaged cans from shelves and ensure all food products are kept in a good, clean, and safe condition free from adulteration and spoilage.

This violation was corrected on site by the person in charge removing the can from the shelf for return to the vendor.

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>



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

POINTS 4	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: Observed numerous live and dead cockroaches in the following areas: -On the floors, walls, ceilings, and in bus bins in the dry storage areas, prep kitchen, and kitchen area.</p> <p>In order to have this health permit reinstated you must comply with the following: 1) Eliminate all evidence of cockroach infestation from the affected areas noted. Clean and sanitize all affected utensils and surfaces. 2) Use an approved method of pest control and provide an invoice detailing the measures that were performed. 3) Seal the gaps in the floors walls and ceilings noted in dada field 44. 4) Attend the mandatory supervisory consultation meeting scheduled for 5/3/201 at 2:00 located at 385 N. Arrowhead Ave San Bernardino, CA.</p> <p>Maintain the facility free of vermin; rodents (rats, mice), cockroaches, flies. All affected areas must be cleaned and sanitized. For this reason the health permit has been temporarily suspended and the facility shall cease all food handling immediately, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health.</p>
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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	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Manager was unable to demonstrate adequate knowledge of thermometer calibration. Education on proper thermometer calibration was provided at the time of the inspection.</p>
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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	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p>Inspector Comments: Observed the handwashing sink to be obstructed by an accumulation of soiled dishes.</p> <p>Observed the permanently installed paper towel dispenser at the handwash sink to be empty.</p> <p>Refill the paper towel dispenser and ensure the handwash sink is kept accessible, clean and fully supplied at all times.</p>
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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)

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: Observed food residue on contact surface of meat slicer. Ensure food contact surfaces are cleaned and sanitized at all times.</p>
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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>



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26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114018, 114020, 114020.1	<p>Inspector Comments: Observed sausage thawing at room temperature on a food prep counter without any other form of intervention. The person in charge stated that the sausage had been thawing for 20 minutes.</p> <p>The violation was corrected by the sausage being placed in the reach in refrigerator to continue the thawing process.</p> <p>Ensure food is thawed using one of the approved thawing methods noted below</p>
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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>

27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: Observed prepared, uncooked pizza stored uncovered in reach in cooler beneath cold holding unit. Ensure all food is stored covered to protect from possible contamination.</p>
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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.

29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114254, 114254.1	<p>Inspector Comments: 1) Observed Home Defense insect spray in the office of the facility.</p> <p>Ensure all insecticides, rodenticide, or other pesticides are approved for commercial use and are used in accordance with the manufacturer's instructions.</p> <p>2) Observed a container of rubbing alcohol located on a shelf directly next to plastic wrap above the cold holding unit. This violation was corrected by the person in charge relocating the alcohol.</p> <p>Ensure all poisonous substances, detergents, bleaches, and cleaning compounds are stored separately from food, utensils, packing material, and food-contact surfaces.</p>
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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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	<p>Inspector Comments: The following non-food contact surfaces were observed to have an accumulation of dust, food residue, or other debris:</p> <ul style="list-style-type: none"> -The non food contact portion of the floor mixer -The non-food contact portion of the meat slicer -The top cover area/non-food contact portion of the cold-top cooler located in the rear prep kitchen -The gaskets of the cold-top cooler located in the rear prep kitchen -The permanently installed can opener and can opener blade -The bottom shelves of the prep tables throughout the facility <p>Clean and sanitize the affected areas and ensure all non-food contact surfaces of equipment are kept free from an accumulation of dust, dirt, food residue, or other debris.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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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	<p>Inspector Comments: 1) Observed two (2) knives in disrepair located on the magnetic strip at the rear prep area. The violation was corrected on site at the time of the inspection by the person in charge voluntarily discarding the knives.</p> <p>2) Observed the bottom shelf of the prep table under the soda machine in the kitchen to be in disrepair.</p> <p>3) Observed the left reach-in cooler door of the cold-top cooler located in the rear kitchen to be in disrepair. The person in charge stated that a work order has been submitted for this cooler.</p> <p><u>Repair/replace the equipment and maintain all equipment in working order and fully operative.</u></p>
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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)

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	<p>Inspector Comments: Observed the handle of the sugar scoop in direct contact with the sugar. Observed a to-go container without a handle located in the sugar container.</p> <p><u>Ensure food scoops are stored with handles out of the food.</u></p>
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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 Not In Compliance Violation Reference - HSC - 114149, 114149.1	<p>Inspector Comments: Observed both vent hoods in the front kitchen to have an accumulation on grease build up on the filters.</p> <p>Observed the vent hood above the fryer to be inoperable. The person in charge stated a work order had been submitted to have the hood repaired.</p> <p>Observed the fryer under the inoperable vent hood to not extend a minimum of 6 inches beyond all cooking equipment.</p> <p>Observed a vent cover above the handwash sink to be missing.</p> <p><u>Observed a light fixture above the handwash sink to not be protected with a shatterproof cover.</u></p>
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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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39. THERMOMETERS PROVIDED AND ACCURATE

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	Inspector Comments: Observed the thermometer located in the bottom portion of the cold-top cooler to be not calibrated. Maintain an accurate easily readable and calibrated thermometers in all refrigeration units holding potentially hazardous foods.
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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>

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed the pipe under the warewashing sink to have an active leak. Repair/replace the leaking pipe and maintain all plumbing in good repair.
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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 Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed the toilet handle in the employee restroom to be in missing. Repair/replace the toilet/ toilet parts and maintain toilet clean and in good repair.
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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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1) Observed holes in walls and ceiling throughout facility allowing for possible vermin entry. 2) Observed the screen door at the back office area to have a large gap allowing for potential vermin entry. Ensure the food facility is not constructed, equipped, maintained, and operated in a manner that prevents the entrance or harborage of vermin. 3) Observed personal bag of candy located at the rear kitchen prep table. Remove personal belongings from all areas used for the storage and preparation of food. Recommended to facility to designate a specific area for personal storage of clothing and/or personal effects.
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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)



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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 the floors throughout the facility to have an accumulation of dust, dirt, food residue, and other debris. Clean and sanitize the floors throughout the facility and maintain the floors throughout the facility in a clean a sanitary manner free of an accumulation of debris, dust, dirt, and food debris.
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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))

48. FOOD HANDLER CERTIFICATION

POINTS 3	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed four (4) employees without a current San Bernardino County food worker card. Provide a current valid San Bernardino County Food Worker Card for each of these workers within two (2) weeks. A missing food handler card information and verification sheet was provided to fill out then fax and return to San Bernardino County Environmental Health Services department OR email to sbcfoodworker@gmail.com. San Bernardino County Fax # is 909-387-4323. Failure to do so will result in a charged re-inspection to verify compliance.
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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 fax to 909-387-4272.

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

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: The following foods were voluntarily discarded by the person in charge and measured at the following respective temperatures. -sliced canadian bacon measured at 54F -sliced cheese measure at 56F -grated mozzarella cheese measured at 49F -sliced tomatoes measured at 49F
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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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME ROCKS PLACE	DATE 5/2/2018
LOCATION 32800 HWY 247 6, LUCERNE VALLEY, CA 92356	INSPECTOR Tamara King

Overall Inspection Comments

The purpose of this visit was to conduct a routine inspection.

You are hereby notified that your health permit is temporarily suspended due to live and dead cockroaches observed in the following areas and the facility shall cease all food handling immediately, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health:

-On the floors, walls, ceilings, and in bus bins in the dry storage areas, prep kitchen, and kitchen area.

A closure seal was posted on this date and the letter grade was removed.

The pep talk video was presented and shown to the person in charge at the time of the inspection.

- Missing Food handler card form provided
- Top 5 CDC flyer provided
- Active Managerial control flyer provided
- Re-score form provided

Signature(s) of Acknowledgement

NAME: jaryd nichols
TITLE: cook