385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323
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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	REINSPECTION DATE	PERMIT EXPIRATION
NEKTER JUICE BAR	10/2/2018	10/16/2018	12/31/2018

LOCATION	INSPECTOR
27511 SAN BERNARDINO RD 220, REDLANDS, CA 92374	Steven Uhlman

MAILING ADDRESS: 27511 SAN BERNARDINO RD STE 220, REDLANDS CA 92374 ☐FACILITY ☐OWNER ☑ACCOUNT

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

TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE
9:48 AM	11:17 AM	FA0029534	PR0038519	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.

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 89

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

POINTS 2

Compliance date not specified
Complied on 10/2/2018
Violation Reference - HSC - 113984(e), 114097, 114099

Inspector Comments: Observed no detectable sanitizer (quaternary ammonia) in the three compartment sanitizing basin. No active warewashing was going on at the time of the inspection. This was corrected by adding quaternary ammonia to the basin water.

Ensure the sanitizing basin has a sanitizer concentration of at least 200 parts per million.

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

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114018, 114020, 114020.1

Inspector Comments: Observed frozen cut fruit in a malfunctioning Traulsen refrigeration unit (a freezer) thawing and at 26 - 30 F. Internal temperature of the refrigerator was above 50 F by it own internal thermometer and confirmed by IR thermometer. All thawing product was allowed to be placed in the walk-in refrigerator.

Staff said that the refrigerator went out the day before and is scheduled for service.

A reinspection will be required to confirm that it has been fixed. Call our office as soon as repairs have been made.

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)

Inspector Comments: Observed uncovered frozen fruit in the reach-freezer.

Ensure all food in storage is covered to prevent 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.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114047, 114049, 114051

Inspector Comments: 1) Observed plastic bags of bulk carrots being placed directly on the store room floor.

Ensure all food is stored at least six inches off the ground.

2) Observed several unlabeled food containers in the back storage area.

Ensure all containers are labeled with the common name of their contents.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

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 a badly scored and discolored plastic cutting board in storage.

Discard or refinish the cutting board. The surface must be smooth and easily cleanable.

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)

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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1

Compliance date not specified
Not In Compliance
Violation Reference - HSC - 114250, 114276

Inspector Comments: Observed that the facility's only toilet was non-operational at the time of the inspection.

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
Not In Compliance
Violation Reference - HSC - 113725.1, 113953.5

Inspector Comments: Observed that a copy of the latest inspection report was unavailable at the time of the inspection.

Ensure that a copy of the most recent inspection is kept on site and is made available to the pubic for review.

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

48. FOOD HANDLER CERTIFICATION

POINTS 3

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

Inspector Comments: Observed one expired San Bernardino Public Health food handlers card.

Obtain a current card within 14 days. Fax the completed missing food handler card form to Public Health by October 16, 2018 or be subject to a billable reinspection 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 readableto sbcfoodworker@gmail.com

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

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.

Overall Inspection Comments

"B" grade card posted.

Reinspection required for missing food handler card on or around October 16, 2018.

Signature(s) of Acknowledgement

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NAME: jenteal lopez
TITLE: shift manager