



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN		REINSPECTION DATE 6/03/2021		INSPECTOR Edith Lopez	DATE 5/20/2021
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324				PERMIT EXPIRATION 6/30/2021	IDENTIFIER: None
TIME IN 10:30 AM	TIME OUT 5:07 PM	FACILITY ID FA0013752	RELATED ID PR0018197	PE 1684	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit on 05/20/2021, was to conduct a reinspection to verify if facility has approved food sources.

Observations: Upon inspection, manager was able to provide 12 different invoices of 12 different vendors. Out of the 12 invoices, only 2 invoices were from an approved sources. A couple of invoices that were provided had food/non-food items.

Result: Facility was unable to provide proof of an approved source for all food inside the facility. All food items have been impounded/embargoed. Impounded/embargo signs were placed throughout the facility, facility staff placed "NOT FOR SALE" signs throughout the facility as well.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

Inspector Comments: The following items were/will be voluntarily discarded by manager:

- 16 boxes (15 individuals) of Kaukauna Port Wine cheese (60F)
- 18 boxes of Strongfield organic kids yogurt (12 individuals)(58F)
- 12 individual containers of egg salad (57F)
- 32 (1lb) packets of sour cream (8 individual containers) (58F)
- 38 containers Land Lakes Plain Yogurt (7 inside) (58F)
- 30 individual Hummus the sprouted organic (58F)
- 50 Boxes of Cauliflower Kung Pao (10 individuals) (58F)
- 13 Kodiak Cakes Protein waffles (8 inside box) (60F)
- 15 boxes of uncured Jumbo Wieners (60F)
- 200+ Yoplair packets (6 individuals) 58F)
- 100+ Oscar Mayer Ham (8 packets in box) (60F)
- 11 boxes of chia milk (6 individuals inside box) (58F)
- 26 New York Style Sausage boxes (30 lbs. / box) (58F)
- 4 boxes of presliced meat (6lbs inside the box) (58F)

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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16H107 Hot and Cold Holding Temperatures

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments: The following items were observed to be stored at improper temperatures inside the walk-in refrigerator located in the back:

- 16 boxes (15 individuals) of Kaukauna Port Wine cheese (60F)
- 18 boxes of Strongfield organic kids yogurt (12 individuals)(58F)
- 12 individual containers of egg salad (57F)
- 32 (1lb) packets of sour cream (8 individual containers) (58F)
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Upon interview, manager stated that items have been stored inside 3 days prior to inspection. Operator stated a power outage occurred the night before.

Discontinue this practice. Ensure all cold potentially hazardous food is stored below 41F at all times.

Some of the following items were voluntarily discarded inside the outside dumpster. Due to dumpster reaching maximum capacity, not all food items in the walk-in were discarded. Walk-in refrigerator will be sealed with 5 impounded/embargo stickers to prevent tampering with food products inside of the walk-in. VC&D will continue the following date.

Note: Walk-in refrigerator must remain closed at all times. Do not open or tamp with walk-in refrigerator.

Description: The following topic was discussed with the person in charge:

HOT AND COLD HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

- 1) Potentially hazardous food shall be maintained at or above 135 degrees F, or at or below 41 degrees F with exceptions noted below (#3).
- 2) Roasts cooked to a minimum temperature of 145 degrees F for 3 minutes must be held at 130 degrees F or above.
- 3) The following foods may be held at or below 45 degrees F:
 - Raw shell eggs.
 - Unshucked live Molluscan shellfish.
 - Pasteurized milk and pasteurized milk products in original sealed containers.
 - Potentially hazardous foods held during transportation.
- 4) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41 degrees F, but not above 45 degrees F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

Overall Inspection Comments

-A billable re-inspection will be conducted on or after 05/20/2021.

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

No Sig.

NAME: Kennedy Otero
TITLE: Manager



Public Health
Environmental Health Services

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

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Total # of Images: 0