



Public Health
Environmental Health Services

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

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

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME STAR CRAB		DATE 10/16/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 7/31/2020
LOCATION 242 E HOSPITALITY LN, SAN BERNARDINO, CA 92408			INSPECTOR Rima Elkass	
MAILING ADDRESS 242 E HOSPITALITY LN, SAN BERNARDINO CA 92408			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:11 PM	TIME OUT 4:20 PM	FACILITY ID FA0010193	RELATED ID PR0005473	PE 1622

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 84

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		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	+	⊗
○ In	N/O	N/A	8. Time as a public health control; procedures & record		4
○ In	N/O	N/A	9. Proper cooling methods		4
○ 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 reserve of food		2
○ In			13. Food in good condition, safe and unadulterated		4
○ In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4

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	+	⊗
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
LIQUID WASTE DISPOSAL					
○ In			22. Sewage and wastewater properly disposed		4
VERMIN					
○ 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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	⊗
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	⊗

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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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7. PROPER HOT AND COLD HOLDING TEMPERATURES



POINTS

4

Compliance date not specified
Complied on 10/16/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: 1) Observed ranch dressing filled from a large bulk container into small single serve containers being stored on the counter in the server counter area. The dressing measured 73 F at the time of inspection. The food worker stated that the dressing was moved out of temperature 1.5 hours prior.

2) Observed dry bread mix stored at the prep table across from the stove. The cook stated that it is used to dip crab before it is cooked. He also stated that the bread mix gets changed weekly, last time changed was a week ago. The item was held at room temperature which was approximately 73 F.

Maintain all potentially hazardous foods (PHF) at or above 135 F for hot holding, or 41 F and below for cold holding at all times. The food worker was educated on temperature holding requirements.

Issue was corrected and the dressing was transferred to the cooling unit for fast cooling to 41 F. The bread mix was voluntarily disposed of by the cook for being unfit for human consumption. See VC&D.

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

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified
Complied on 10/16/2019
Violation Reference - HSC -
113947-113947.1

Inspector Comments: 1) The cook demonstrated lack of knowledge in the sanitizing step of manual ware washing. He stated that dishes are sanitized for 30 seconds during manual ware washing while using quaternary ammonium sanitizer.

Ensure all dishes are sanitized for a minimum of one minute when using quaternary ammonium at a concentration of 200 ppm.

Issue was corrected and the operator was educated to the proper sanitizing process.

2) Food cooking utensils such as tongs and baskets stored next to the cooking unit (burners) get washed once at the end of the day as per the cook.

Ensure to wash all food contact utensils every four hours or maintain utensils held in hot water at or above 135 F to prevent bacterial growth.

Issue was corrected and the utensils were washed and the cook was educated on the proper holding.

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>

19. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED

POINTS

2

Compliance date not specified
Complied on 10/16/2019
Violation Reference - HSC -
114012, 114093

Inspector Comments: The facility served raw oysters and did not have a consumer raw advisory posted.

Ensure to post an advisory to inform consumers of the raw and undercooked items on the menu.

The person in charge will be printing a sign to be posted in clear view of the consumers.

Violation Description: Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

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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: Observed the food worker to portion ranch dressing from a bulk container into single serve portions next to the register while the food was unprotected and in reach of passing costumers.

Ensure that foods are protected from contamination .

The food item was moved to the back area and the food worker was educated to the proper procedure.

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 food debris build up inside of the two door cooler located in the kitchen across from the burners.

Ensure all non food contact surfaces are kept clean at all times. Clean and sanitize on regular basis.

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

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067(f,g), 114099

Inspector Comments: Quaternary ammonium test strips were not observed at the facility at the time of inspection. Quaternary ammonium was used in the warewashing sink and the sanitizer buckets. The sanitizer buckets measured 200 ppm when tested during the inspection.

Ensure to provide the correct test strips.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

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

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 the following:

1)A power drill being used to blend sauces by attaching a mixer whisk to the drill.

Ensure to use only NSF approved equipment.

2) Observed two burners in use while they were around one foot out from under the ventilation hood.

Ensure all cooking equipment is placed under the ventilation hood to aid in efficient grease and vapors ventilation while cooking.

3) Observed non NSF approved cut resistant gloves hanging in the kitchen by te prep sink. the operator stated that they are used while prepping food.

Ensure to use only NSF approved gloves, should non-disposable gloves be used.

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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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 a household microwave at the lower shelf of the work table in the kitchen across from the stove. and a household coffee maker in use at the server station among food and single serve utensils used for the consumer.
The person in charge stated that the items were being used by the employees for their personal food. The menu did not contain any coffee drinks.

Ensure to store all employee items in a designated area away from consumer food area.

2) The air curtain was observed non operational at the time of inspection while a delivery was being delivered through the back door.
The food worker stated that it has been out for two weeks and that the owner will be installing a new air curtain.

Ensure to have an air curtain that is in operational condition to prevent vermin from entering the facility.

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)

48. FOOD HANDLER CERTIFICATION**POINTS****3**

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

Inspector Comments: Observed two food handlers to be missing valid san bernardino food handler cards.

Ensure all food handlers have a valid San Bernardino Food Handler Certification within 14 calendar days of employment. Failure to provide proof of a food handler certificate will result in an unannounced billable re-inspection to verify compliance at the rate of \$ 245 per hour with a minimum of \$ 122.50 for 30 minutes. Deadline to provide the completed form and a copy of the food handler card is 10/30/2019 by 5:00 PM. Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.

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 readable) to sbcfoodworker@gmail.com

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: Around one pound of breeding mix was voluntarily destroyed by the cook.

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."



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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

On this date a "B" grade card was posted. For a B grade (score 80-89) a re score inspection may be requested by a food facility who receives a "B" grade. This request is optional on the part of a facility that wishes to improve their score or letter grade. The inspection rate is \$ 245.00 per hour. A minimum of \$ 122.50 will be charged for the first 30 minutes of inspection time.

Pep talk was provided

Missing food handler cards inspector handout and Request for re inspection handouts were provided.

Signature(s) of Acknowledgement

NAME: Joan Yu
TITLE: Head Server