



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>JACK'S LIQUOR MARKET</b>		DATE 9/27/2022	REINSPECTION 9/30/2022	PERMIT 7/31/2022
LOCATION 320 S ARROWHEAD AV, SAN BERNARDINO, CA 92408			INSPECTOR Christine Pascua	
MAILING ADDRESS 320 S ARROWHEAD AV, SAN BERNARDINO CA 92408			IDENTIFIER: Market	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:10 PM	TIME OUT 4:46 PM	FACILITY ID FA0010109	RELATED ID PR0000397	PE 1648

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.



**SCORE 84**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 <span style="color: blue;">○</span> N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<span style="color: green;">○</span> In	2. Communicable disease; reporting, restrictions & ex		4	
<span style="color: green;">○</span> In N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
In <span style="color: blue;">○</span> N/O	5. Hands clean and properly washed; gloves used pro		4	2
In	6. Adequate handwashing facilities supplied & accessi			<span style="color: red;">⊗</span>
TIME AND TEMPERATURE RELATIONSHIPS				
<span style="color: green;">○</span> In N/O N/A	7. Proper hot and cold holding temperatures		4	2
In N/O <span style="color: blue;">○</span> N/A	8. Time as a public health control; procedures & record		4	2
In N/O <span style="color: blue;">○</span> N/A	9. Proper cooling methods		4	2
In N/O <span style="color: blue;">○</span> N/A	10. Proper cooking time & temperatures		4	
In N/O <span style="color: blue;">○</span> N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
In N/O <span style="color: blue;">○</span> N/A	12. Returned and reserve of food			2
In	13. Food in good condition, safe and unadulterated	<span style="color: blue;">+</span>	<span style="color: red;">⊗</span>	2
<span style="color: green;">○</span> In N/O N/A	14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<span style="color: green;">○</span> In	15. Food obtained from approved source		4	
In N/O <span style="color: blue;">○</span> N/A	16. Compliance with shell stock tags, condition, displa			2
In N/O <span style="color: blue;">○</span> N/A	17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In <span style="color: blue;">○</span> N/A	18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
In N/O <span style="color: blue;">○</span> N/A	19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In <span style="color: blue;">○</span> 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	<span style="color: red;">⊗</span>
LIQUID WASTE DISPOSAL				
<span style="color: green;">○</span> In	22. Sewage and wastewater properly disposed		4	2
VERMIN				
In	23. No rodents, insects, birds, or animals		<span style="color: red;">⊗</span>	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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	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, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	1
36. Equipment, utensils and linens: storage and use	1
38. Adequate ventilation and lighting; designated area	<span style="color: red;">⊗</span>
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	1
43. Toilet facilities: properly constructed, supplied, c	<span style="color: red;">⊗</span>
44. Premises; personal/cleaning items; vermin-proof	<span style="color: red;">⊗</span>

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊗</span>
46. No unapproved private homes/living or sleeping	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	<span style="color: red;">⊗</span>
52. VC&D	<span style="color: red;">⊗</span>
53. Impoundment	
54. Permit Suspension	



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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 9/27/2022 Violation Reference - HSC - 113967, 113976,</p>	<p><b>Inspector Comments:</b> Observed the following prepackaged food items to be adulterated and ripped open located on the customer display shelf: kit kat, snickers, reese's, mounds, almond joy, butterfinger, three musketeers, twix and cheetos flaming hot.</p> <p>Discard adulterated food immediately. Maintain food to be safe and unadulterated. See VC &amp; D.</p> <p>Re inspection will be conducted on Friday September 27, 2022. Non compliance will result in future billable inspections and or closure.</p>
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**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:** <https://youtu.be/JrRQVxqDXy4>

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

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p><b>Inspector Comments:</b> Observed heavy accumulation of dry rodent droppings throughout the facility in the following areas:</p> <ul style="list-style-type: none"> <li>- Shelving of food.</li> <li>- Floor shelving aisle.</li> <li>- Back storage of liquor storage area.</li> <li>- Cabinet near three compartment sink.</li> <li>- Shelving behind the front cashier area.</li> </ul>
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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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p><b>Inspector Comments:</b> Observed the following to be missing from the handwashing sink in toilet room:</p> <ul style="list-style-type: none"> <li>- Hot water/Cold water.</li> <li>- Paper towel in a dispenser and or hand dry device.</li> <li>- Soap in a dispenser.</li> </ul> <p>Obtain and maintain portable hot and cold water, paper towel in a dispenser/hand drying device, soap/cleanser in a dispenser.</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)

**21. HOT AND COLD WATER AVAILABLE**

<b>POINTS</b> <b>2</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113953(c), 114099.2(b)</p>	<p><b>Inspector Comments:</b> Observed no hot water available at the handwashing sink in the toilet room. Measured warmest water at 85.5 F.</p> <p>Maintain hot water availability at all sinks at 120 F (degrees Fahrenheit).</p>
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**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)



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**38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - <b>114149, 114149.1</b>	Inspector Comments: Observed no ventilation system in the toilet room. Employee stated there was a fan ventilation system originally.  Maintain ventilation system in the toilet room at all times.
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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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - <b>114250, 114276</b>	Inspector Comments: Observed the following to be missing in the toilet room: - No self closing door. - Toilet tissue installed in a dispenser.  Maintain a self closing door to prevent contamination of vermin, dust and odor. Provide toilet paper in a dispenser at all time.
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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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - <b>114067 (j), 114123</b>	Inspector Comments: Observed front door to be propped open during time of inspection.  Maintain doors to be closed at all times when not in use to prevent entrance of harboring.
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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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - <b>114143 (d), 114266</b>	Inspector Comments: Observed water deterioration on the floor/walls board of the cabinet near the three compartment sink.  Maintain floors/walls to be clean and maintained.
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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))



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#### 51. PLAN REVIEW

POINTS <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed the following equipment in the facility: - One 3 compartment sink in with sprayer hose attachment only. - One handwashing sink in the toilet room. - Water heater Serial No. M282102436. Model: XG40T06EN38U1. INPUT: BTUH 38,000 - Cold holding unit condenser waste pipe draining into the handwashing sink of the toilet room.
	Not In Compliance Violation Reference - HSC - 114380	

**Violation Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

#### 52. VC & D

POINTS <b>0</b>	Compliance date not specified	<b>Inspector Comments:</b> Person in charge voluntarily consented to the condemnation and destruction of the following item(s): - Approximately 100 chocolate candy and one bag of chips.
	Not In Compliance Violation Reference - HSC - 113980	

**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

#### 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

#### Overall Inspection Comments

"B" card posted on this date. DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance may result in charged follow-up inspection at an hourly rate of \$245. Please contact us at 1(800) 442 -2283 for questions.

No signature was taken at this time due to COVID-19. Report was reviewed with the person in charge.

Re inspection required on Friday, September 30, 2022. Non compliance will result in future billable inspection.

Re-score form left on site.

#### 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](#).



**Public Health**  
Environmental Health Services

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**Signature(s) of Acknowledgement**

A handwritten signature in blue ink, appearing to read "Gladys".

NAME: Gladys  
TITLE: Employee