

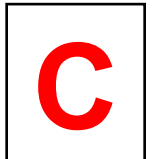


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PHILS		DATE 2/23/2018	REINSPECTION DATE 3/09/2018	PERMIT EXPIRATION 12/31/2018
LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410			INSPECTOR Danica Leon	
MAILING ADDRESS 835 E 3RD ST, SAN BERNARDINO, CA 92410			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:15 AM	TIME OUT 1:50 PM	FACILITY ID FA0007746	RELATED ID PR0006142	PE 1621

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 72

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

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT	
In	N/O	1. Demonstration of knowledge; food safety certification			⊗	
EMPLOYEE HEALTH & HYGIENIC PRACTICES						
Ⓢ		2. Communicable disease; reporting, restrictions & excl		4		
Ⓢ	N/O	3. No discharge from eyes, nose, and mouth			2	
Ⓢ	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	
Ⓢ		6. Adequate handwashing facilities supplied & accessib			2	
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures	+	⊗	2
In	Ⓢ	N/A	8. Time as a public health control; procedures & record		4	2
In	N/O	N/A	9. Proper cooling methods	+	4	⊗
In	N/O	N/A	10. Proper cooking time & temperatures	+	4	
Ⓢ	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
Ⓢ	N/O	N/A	12. Returned and reservice of food			2
Ⓢ			13. Food in good condition, safe and unadulterated		4	2
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			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		⊗
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		⊗
36. Equipment, utensils and linens: storage and use		⊗
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		⊗
PHYSICAL FACILITIES		
41. Plumbing: proper backflow devices		1
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		



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PHILS	DATE 2/23/2018
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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

⚠ MAJOR ⚠

POINTS

4

Compliance date not specified
Complied on 2/23/2018
Violation Reference -

Inspector Comments:

Observed the cook handle raw meat patties and ready to eat foods, while wiping hands on wiping cloth in between tasks.

Discontinue handling raw meat and ready to eat food without hand washing intervention in between tasks.

Ensure employees are washing hands with soap and warm water for at least 10-15 seconds when changing tasks and before donning clean gloves.

Corrected on site: Employee was educated on proper hand washing procedure.

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>

7. PROPER HOT AND COLD HOLDING TEMPERATURES

⚠ MAJOR ⚠

POINTS

4

Compliance date not specified
Complied on 2/23/2018
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments:

1) Observed beans in a hot holding unit near the front counter to be measured at 112. Beans were placed in hot holding unit approximately five (5) hours prior to inspection.

Corrected-on-site: Beans were disposed of see VC&D

2) Observed tomatoes cold holding at 57 degrees F. Tomatoes were sliced about five (5) hours prior to inspection.

Corrected on site: Tomatoes were disposed of see VC&D

Ensure all potentially hazardous foods are held at 41 degrees F or below when cold holding or 135 degrees F or above when hot holding.

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 2/23/2018
Violation Reference - HSC -
113947-113947.1

Inspector Comments:

Upon interview cook/employee couldn't demonstrate knowledge for proper cooking temperatures, and proper cold/hot holding temperatures.

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

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>

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME PHILS	DATE 2/23/2018
LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410	INSPECTOR Danica Leon

9. PROPER COOLING METHODS**POINTS****2**

Compliance date not specified
Complied on 2/23/2018
Violation Reference - HSC -
114000

Inspector Comments:

Observed (2) large metal containers of cooked potatoes with lids, stacked on top of each other in the walk in refrigerator. Potatoes were measured at 61 degrees F, employee stated these potatoes had been cooked at 8:00 AM and placed in walk in refrigerator to cool.

Discontinue covering and stacking large quantities of food while in the process of cooling.

When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site: employees removed lids and separated containers to facilitate rapid cooling.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

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

10. PROPER COOKING TIME & TEMPERATURES**MAJOR****POINTS****4**

Compliance date not specified
Complied on 2/23/2018
Violation Reference - HSC -
114004, 114008, 114010

Inspector Comments:

Observed patty directly off the flat grill ready to be served temping at 135 degrees F.

Ensure to thoroughly cook all comminuted meat at 155 degrees for 15 sec.

Corrected on site: Employee was instructed to properly cook meat patties to 155F for 15 sec.

Violation Description: Comminuted meat, raw eggs, or any food containing comminuted meat or raw eggs, shall be heated to 155F for 15 sec. Single pieces of meat, and eggs for immediate service, shall be heated to 145F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165F. Other temperature requirements may apply. (114004, 114008, 114010)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Cooking%20Food_Safely_Final_11_29_11.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed the following food contact surfaces with heavy build up and debris:

- 1) Meat slicer located at the back prep table
- 2) Cheese slicer stored beneath the back prep table
- 3) Multiple knives and cooking utensils throughout the facility

Ensure to maintain clean and sanitize all food contact surfaces every 4 hours or as need.

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>

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 raw sausage links stored over produce in the walk in refrigerator

Ensure to store all raw foods beneath all ready to eat foods to avoid possible cross 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.



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME PHILS	DATE 2/23/2018
LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410	INSPECTOR Danica Leon

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:

1) Observed silver tape placed around handwashing sink.

Discontinue using unapproved sealant to seal crevices around the handwashing sink.

Ensure all equipment used are approved, installed properly and meet applicable standards.

2) Observed the exhaust hood vent not intact.

Ensure to maintain exhaust ventilation system in so that it is fully functional.

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

Inspector Comments:

Observed rice scoop stored in plastic cup.

Discontinue storing utensils in an unapproved manner during pauses in food preparation or dispensing.

Ensure to store utensils in a container of water if the water is maintained at a temperature of at least 135 °F or below 41°F (ice water) and the container is cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of residues.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments:

Observed wet wiping towels stored on prep table on cooks line.

Ensure wet wiping towels are returned to sanitizer bucket after each use.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS**1**

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

Inspector Comments:

No paper towels were observed in the employee restroom.

Ensure paper towels are always stocked in dispenser

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)

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME PHILS	DATE 2/23/2018
LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410	INSPECTOR Danica Leon

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed employee's personal food stored among food items intended for customers in the reach in freezer. Provide designated space for employee's personal items separate from customer food and food contact surfaces.
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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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed excessive debris/buildup under shelving throughout the facility. Ensure that all flooring is maintained clean, in good repair and easily cleanable.
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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) missing food handler card. Fax (909-387-4323) or email (sbcfoodworker@gmail.com) missing food handler card form with valid food handler card within 14 days, by 1/23/18, to avoid a future charged follow-up inspection at an hourly rate of \$245 with a 30 minute minimum. Note: Food handler cards MUST be issued by San Bernardino County to be valid. Missing food handler card form provided. Food Handler Card verification form provided.
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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

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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52. VC & D**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments:

A container of sliced tomatoes were discarded due improper cold holding temperatures, measuring at 57 degrees F.

A container of refried beans were discarded due improper hot holding temperatures, measuring at 112 degrees F.

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.

Overall Inspection Comments

At the time of inspection a "C" grade card posted - Do not remove, relocate, obscure from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

Request for Rescore Inspection form provided.

Food Handler Card verification form provided.

Food Facility Risk Based Inspection Frequency flier provided.

Active Managerial Control flier provided.

Top 5 CDC Risk Factors flier provided.

Signature(s) of Acknowledgement

NAME: Kim Yang
TITLE: Owner