



**County of San Bernardino • Department of Public Health  
Division of Environmental Health Services  
COMMUNITY ENVIRONMENTAL HEALTH  
CAL CODE OFFICIAL INSPECTION REPORT**

**(800) 442-2283**

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

|   |                             |                                |      |  |                                       |  |
|---|-----------------------------|--------------------------------|------|--|---------------------------------------|--|
| FACILITY NAME<br><b>STATER BROS MARKET 110</b>                  |                             |                                |      | DATE<br><b>2/3/2015</b>                                | SIGNATURE                             |  |
| LOCATION<br><b>21602 BEAR VALLEY RD, APPLE VALLEY, CA 92308</b> |                             |                                |      | REINSPECTION DATE<br><b>8/03/2015</b>                  | PERMIT EXPIRATION<br><b>8/31/2015</b> |  |
| MAILING ADDRESS<br><b>PO BOX 150, SAN BERNARDINO CA 92402</b>   |                             |                                |      | REHS<br><b>Michelle Saltis</b>                         |                                       |  |
| FA #<br><b>FA0005134</b>  | PR #<br><b>PR0007566</b>    | SR #                           | CO # | PE<br><b>1620</b>                                      | PROGRAM IDENTIFIER: <b>Deli</b>       |  |
| TIME IN<br><b>10:31 AM</b>                                      | TIME OUT<br><b>11:15 AM</b> | CONTACT<br><b>Not Captured</b> |      |  | SERVICE: 001 - Inspection - Routine   |  |
|   |                             |                                |      | RESULT: 03 - Corrective Action / No Follow up Required |                                       |  |
|   |                             |                                |      | ACTION: 01 - No Further Action Required                |                                       |  |

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 97**

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                                  |
|---|-----|--|---|--------------------------------------|-----|--------------------------------------|
| <span style="color: green;">○</span> In | 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 & excl  |   |                                      | 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       |     |  |   |                                      |     |                                      |
| <span style="color: green;">○</span> In | N/O | 5. Hands clean and properly washed; gloves used prop     |   |                                      | 4   | 2                                    |
| <span style="color: green;">○</span> In |     | 6. Adequate handwashing facilities supplied & accessib   |   |                                      |     | 2                                    |
| TIME AND TEMPERATURE RELATIONSHIPS      |     |  |   |                                      |     |                                      |
| In                                      | N/O | N/A  | 7. Proper hot and cold holding temperatures             | <span style="color: green;">+</span> | 4   | <span style="color: red;">⊘</span> 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                                    |
| <span style="color: green;">○</span> 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                                    |
| <span style="color: green;">○</span> In |     | 13. Food in good condition, safe and unadulterated       |   |                                      | 4   | 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 | 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                         |     |   |  |     |     |     |
| <span style="color: green;">○</span> In |     | 21. Hot and cold water available            |  |     | 4   | 2   |
| LIQUID WASTE DISPOSAL                   |     |   |  |     |     |     |
| <span style="color: green;">○</span> In |     | 22. Sewage and wastewater properly disposed |  |     | 4   | 2   |
| VERMIN                                  |     |   |  |     |     |     |
| <span style="color: green;">○</span> 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                                  |
| 37. Vending machines   | 1                                  |
| 38. Adequate ventilation and lighting; designated area       | 1                                  |
| 39. Thermometers provided and accurate                       | 1                                  |
| 40. Wiping cloths: properly used and stored                  | <span style="color: red;">⊘</span> |
| 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 worker cards                                    | 2                                  |
| COMPLIANCE & ENFORCEMENT                                 |                                    |
| 49. Permits Available                                    |                                    |
| 50. Restrooms Required                                   |                                    |
| 51. Plan Review  |                                    |
| 52. VC&D   | <span style="color: red;">⊘</span> |
| 53. Impoundment  |                                    |
| 54. Permit Suspension                                    |                                    |



County of San Bernardino • Department of Public Health  
 Division of Environmental Health Services  
**COMMUNITY ENVIRONMENTAL HEALTH  
 CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

[www.sbcounty.gov/dph/dehs](http://www.sbcounty.gov/dph/dehs)

|   |                                 |           |
|---|---------------------------------|-----------|
| FACILITY NAME<br><b>STATER BROS MARKET 110</b>                  | DATE<br><b>2/3/2015</b>         | SIGNATURE |
| LOCATION<br><b>21602 BEAR VALLEY RD, APPLE VALLEY, CA 92308</b> | REHS.<br><b>Michelle Saltis</b> |           |

**7. PROPER HOT AND COLD HOLDING TEMPERATURES**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>2</b> | Compliance date not specified | <b>Inspector Comments:</b> Observed cooked chicken in hot holding unit with temperatures between 113F-127F. Operator discarded chicken. See VC&D.<br><br>Store potentially hazardous hot foods at 135F or above. |
|                           | Complied on 2/3/2015          |  |

**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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

|                           |                               |   |
|---------------------------|-------------------------------|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified | <b>Inspector Comments:</b> Observed wet towel in prep sink in deli kitchen. Corrected on site.<br><br>Store wet towels for reuse in an approved sanitizer solution. |
|                           | Complied on 2/3/2015          |   |

**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)

**52. VC & D**

|                           |                               |  |
|---------------------------|-------------------------------|--|
| <b>POINTS</b><br><b>0</b> | Compliance date not specified | <b>Inspector Comments:</b> 1 tray of orange chicken<br><br>_____ |
|                           | Not In Compliance             |  |

**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."

**Overall Inspection Comments**

"A" card posted