

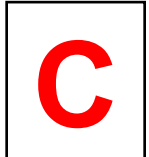


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME YE OLDE LAMPLIGHTER		DATE 12/27/2018	REINSPECTION DATE 1/10/2019	PERMIT EXPIRATION 8/31/2019
LOCATION 255 E 40TH ST, SAN BERNARDINO, CA 92404			INSPECTOR Danica Leon	
MAILING ADDRESS 255 E 40TH ST, SAN BERNARDINO CA 92404			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 3:55 PM	TIME OUT 5:51 PM	FACILITY ID FA0009609	RELATED ID PR0001587	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 77

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	⊗
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	2
23. No rodents, insects, birds, or animals				

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	⊗
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	1

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	



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5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY MAJOR

POINTS 4	Compliance date not specified Complied on 12/27/2018 Violation Reference -	Inspector Comments: Observed cook stick their bare hand inside a large container of improperly cooling ground beef to verify the temperature of the food product. Cook then proceeded to stick his finger in his mouth. Ensure all food employees minimize bare hand contact by using utensils or equipment. Employees are required to wash their hands with soap and warm water for at least 10-15 seconds when changing tasks and before donning clean gloves. Corrected on site: Instructed cook to wash hands at this time. Cook was educated on adequate hand washing procedure and proper tasting of food products.
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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>

1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1	Inspector Comments: Upon questioning kitchen staff could not demonstrate adequate knowledge of manual warewashing procedure. Manual warewashing is accomplished by the use of a three compartment sink where utensils are first pre-cleaned, then washed, rinsed, and sanitized with an adequate concentration of sanitizer (100 ppm when using chlorine and 200 ppm when using quaternary ammonia). When utilizing alternative manual warewashing (2-compartment sink), equipment must fulfill the same requirements of the manual ware washing procedure. Note: A two-compartment sink shall not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of utensils in an ongoing warewashing process. Corrected on site: Employee was educated at this time.
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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>

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS 2	Compliance date not specified Complied on 12/27/2018 Violation Reference -	Inspector Comments: Observed a bucket and various dishes stored inside kitchen handsink. Discontinue storing items inside the handwash sink. Ensure all handwashing facilities are free from obstruction, easily accessible, and used for hand washing purposes only. Corrected on site: Items were relocated to two-compartment sink at this time.
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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)



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9. PROPER COOLING METHODS

POINTS	Compliance date not specified Complied on 12/27/2018 Violation Reference - HSC - 114000
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Inspector Comments:
Observed a large covered metal container of cooked ground beef (measuring at 96.2 degrees F) and a large covered metal container of chicken soup (measuring at 100.7 degrees F) stored inside the walk-in cooler.

Discontinue this practice.

Ensure potentially hazardous foods are cooled rapidly from 135 degrees F to 70 degrees F within two hours and then cooled from 70 degrees F to 41 degrees F or below for a total of six hours using approved cooling methods.

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

Note: 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: Items were loosely covered to facilitate heat transfer.

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

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

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

1. Observed ice deflector of bulk-ice machine to have unidentifiable pink/ brown debris .

Discontinue utilizing ice as a food ingredient from bulk ice machine until unit is thoroughly cleaned and sanitized.

2. Observed both soda nozzle spouts provided at the bar to have excessive food build-up.

Maintain soda nozzles.

Ensure all food contact surfaces of equipment and utensils maintained clean and sanitized.

A follow-up inspection will be conducted within 24-hours to verify compliance

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>



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22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - HSC - 114197	Inspector Comments: Observed floor sink below stocking refrigerator with standing grey water. Sewage was not observed to be backing up. Maintain floor sink in so it is fully functional. All liquid waste must drain to an approved fully functioning sewage disposal system. A follow-up inspection will be conducted within 24-hours to verify compliance.
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Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: The following was observed: - Food debris accumulation and hand prints on the handles of the upright refrigeration unit located in the back storage room - Excessive debris and dust accumulation on make up air ventilation system located above food preparation line Clean and maintain affected areas. Ensure all non-food contact surfaces of equipment and utensils are maintained clean in order to prevent possible food contamination.
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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: Mechanical warewashing unit was observed to be unable to reach manufacturer's required sanitizer concentration of 50 parts per million chlorine. At this time facility is instructed to discontinue utilizing the mechanical warewashing machine and manually ware wash equipment and utensils by utilizing the two compartment sink via the batch method. Maintain unit in so it can adequately sanitize equipment and utensils. A follow-up inspection will be conducted within 24-hours to verify compliance. Ensure to operate mechanical warewashing unit per manufacturer's instructions.
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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 duct tape being used to repair gaskets of walk-in cooler. Repair/ maintain gaskets using approved material. Ensure all equipment used are approved, installed properly and meet applicable standards.
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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)



Public Health
Environmental Health Services

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

POINTS 1	Compliance date not specified	Inspector Comments: Observed holes exposing raw wall material in the following locations: - Near the back door of facility. - Behind the upright two door refrigerator located in the dry storage room
	Not In Compliance Violation Reference - HSC - 114143 (d), 114266	
Ensure that all holes/ walls are sealed and maintained in good repair.		

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	Inspector Comments: Observed one (1) food handler(s) without current, valid San Bernardino County food handler card(s). Ensure that food handler(s) maintain current, valid San Bernardino County food handler card(s). Provided operator with information on how to obtain San Bernardino County food handler cards, and provided the Missing Food Handler Card form. Facility must provide current, valid food handler card information within 14 calendar days of today's date. If current, valid food handler card information is not faxed to the Division of Environmental Health Services at 909-387-4272 or e-mailed at sbcfoodworker@gmail.com on or before January 10, 2019, there may be a re-inspection charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.
	Not In Compliance Violation Reference - SBCC - 33.0409	

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

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



Public Health
Environmental Health Services

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"C" grade card posted- DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.
Non-compliance may result in a charged follow-up inspection at an hourly rate of \$245.

- PEP talk video demonstrated at this time.
- Top 5 CDC risk factor information sheet provided.
- Cooling hot food safely handout provided.
- Active managerial control form provided.
- Food facility risk based inspection frequency information sheet provided
- Missing food handler from provided.
- Request for re-score form provided.

Signature(s) of Acknowledgement

NAME: Dillon Swope
TITLE: Person in charge