County of San Bernardino • Department of Public Health
Division of Environmental Health Services

# COMMUNITY ENVIRONMENTAL HEALTH
# CAL CODE OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

**(800) 442-2283**

| FACILITY NAME | DATE | SIGNATURE | |
|---|---|---|---|
| JASPER ELEMENTARY SCHOOL | 2/17/2015 | | |
| LOCATION: 6881 JASPER ST, RANCHO CUCAMONGA, CA 91701 | | REINSPECTION DATE: 8/17/2015 | PERMIT EXPIRATION: 9/30/2015 |
| MAILING ADDRESS: 9390 BASELINE RD, ALTA LOMA CA 91701 | ☐FACILITY ☐OWNER ☑ACCOUNT | REHS: Tin Nguyen | |

| FA # | PR # | SR # | CO # | PE |
|---|---|---|---|---|
| FA0006463 | PR0006754 | | | 1656 |

| TIME IN | TIME OUT | CONTACT |
|---|---|---|
| 9:49 AM | 10:47 AM | Not Captured |

PROGRAM IDENTIFIER: None
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.

**A**

**SCORE 99**

**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

| | | | | COS | MAJ | OUT |
|---|---|---|---|---|---|---|
| **DEMONSTRATION OF KNOWLEDGE** | | | | | | |
| In | N/O | | 1. Demonstration of knowledge; food safety certification | | | 2 |
| **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 | | 4 | 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 |
| 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 reservice of food | | | 2 |
| In | | | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| In | N/O | N/A | 14. Food contact surfaces: clean and sanitized | | 4 | 2 |

| | | | | COS | MAJ | OUT |
|---|---|---|---|---|---|---|
| **FOOD FROM APPROVED SOURCES** | | | | | | |
| 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 | 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 | ⊘ |
| 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 | 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 | 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 | |
| 53. Impoundment | |
| 54. Permit Suspension | |

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## 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 probe thermometer not working properly. Repair or replace probe thermometer to ensure proper reading of internal food temperatures.

NOTE:
-Consider calibrating probe thermometer in ice at 32°F.

**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)

## Overall Inspection Comments

"A" grade posted.