



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THE TEA & COFFEE EXCHANGE			REINSPECTION DATE Not Specified	INSPECTOR Sierra Clayborn	DATE 10/8/2015
LOCATION 40568 VILLAGE DR B, BIG BEAR LAKE, CA 92315			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:28 PM	TIME OUT 1:05 PM	FACILITY ID FA0000752	RELATED ID CO0052351	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Complaint received by Environmental Health Services (EHS) stated that they observed an employee at the facility handle money at the register and then immediately began making a coffee drink without washing their hands.

During complaint inspection, person in charge on site stated that they hadn't received any complaints related to hand washing within the last week. Informed person in charge that all employees must wash their hands and change their gloves between changing tasks, such as handling money and handling food.

Observed an employee come from the back of the food facility to the front to make a sandwich with a container of cheese. Employee rinsed his hands and then shook the water off of them and immediately began putting on new gloves. Employee was immediately corrected to wash his hands with soap and water, dry them thoroughly before putting on gloves to prepare food.

Recommended for facility to undergo a HELP consultation before the next routine inspection. Provided hand washing stickers and handout.

Description: A complaint report has been received by Environmental Health.

16K005 Hands clean and properly washed; gloves used properly

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed an employee come from the back of the food facility to the front to make a sandwich with a container of cheese. Employee rinsed his hands and then shook the water off of them and immediately began putting on new gloves.

DISCONTINUE PRACTICE.

Ensure that all employees are washing hands properly with warm water (at least 100 F) and soap for at least 20 seconds, and drying their hands with paper towels PRIOR to handling food or putting on new gloves.

*Corrected on site: Employee was immediately corrected to wash his hands with soap and water, dry them thoroughly before putting on gloves to prepare food.

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/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Harvey Durand
TITLE: Owner



Public Health
Environmental Health Services

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Total # of Images: 0