



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WALMART #4392		REINSPECTION DATE Not Specified		INSPECTOR Kelly Eredia	DATE 7/30/2020
LOCATION 12234 PALMDALE RD, VICTORVILLE, CA 92392				PERMIT EXPIRATION	IDENTIFIER: None
TIME IN 11:16 AM	TIME OUT 12:48 PM	FACILITY ID FA0027937	RELATED ID CO0071451	PE 1684	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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

Inspector Comments: Environmental Health received a complaint stating roast beef that was ordered and delivered via delivery service was spoiled. Complainant is concerned packages are not properly being rotated.

Reference - HSC

Discussed nature of complaint with manager on duty.

When questioned about food storage and rotation, manager stated all food is rotated first in, first out. Roast beef observed stored on shelf for sale observed stored with oldest dates in front, newer dates in back. No packages observed expired. Temperatures of roast beef stored on shelf observed at proper cold holding temperature.

Large walk-in-cooler where additional inventory is stored for cold holding prior to being stored on shelf was observed not properly functioning, with three temperature gauges for the three condenser units reading 69F, 69F, and 71F. Ambient air temperature of walk-in-cooler observed at 71.7F. Discontinue storing potentially hazardous cold holding items in walk-in-cooler until unit is properly repaired to maintain proper holding temperature of 41F or below. Inventory stored in unit, which was delivered at 3AM, was observed ranging from 42F-44F. All product was relocated to other walk-in units that were properly functioning.

Manager stated unit has a temperature monitoring system that alarms when temperature becomes too high. Unit was not activated in this particular case. Record log of unit does show alert from 4 hours prior to inspection.

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

Overall Inspection Comments

Reinspection required to ensure walk-in-cooler is properly functional. Contact EHS at 800-442-2283 for reinspection to ensure unit is functional.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0