



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN			REINSPECTION DATE Not Specified	INSPECTOR Jin Lee	DATE 8/5/2020
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:12 PM	TIME OUT 1:27 PM	FACILITY ID FA0013752	RELATED ID CO0071709	PE 1684	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This reinspection was conducted as a result of the complaint inspection conducted on 07/30/2020.

On 07/30/2020, observed two (2) live nymph cockroaches on the floor in the men's restroom. Observed cracks between flooring and an opening on the wall behind the toilet. Observed numerous flies in the produce department.

On this date, the previously noted violations were observed to have been corrected. After thorough inspection of this facility, observed only one (1) merely dead cockroach on men's restroom floor by the toilet. The manager provided recent (08/04/2020) pest control service report. The report stated cockroaches and water bugs were targeted and treated interior, storage room, and warehouse.

Observed floors and walls in the men's and women's restrooms were sealed at the time of this inspection. Observed approximately seven (7) flies on tortilla bags, apples, and peppers at the time of this inspection. Observed only few items (potatoes, apples, bags of tortillas, peppers, and onions) stored in the produce department. Observed the employees are organizing and cleaning the produce department at that time.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches and flies. Clean and sanitize affected area in an approved manner.

No further action warranted at this time. The case is closed.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: 1. Observed only one (1) merely dead cockroach on men's restroom floor by the toilet. The manager provided recent (08/04/2020) pest control service report. The report stated cockroaches and water bugs were targeted and treated interior, storage room, and warehouse. Observed no other evidence of cockroach infestation at the time of this inspection.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to cockroaches. Clean and sanitize affected area in an approved manner.

2. Observed approximately seven (7) flies on tortilla bags, apples, and peppers at the time of this inspection. Observed only few items (potatoes, apples, bags of tortillas, peppers, and onions) stored in the produce department.

Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to flies. Clean and sanitize affected area in an approved manner.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: 1. The front door to this facility was observed to be propped open.

Not In Compliance

Discontinue this practice. Maintain the front door closed during business hours to prevent the entrance of vermin.

Violation Reference - HSC - 114067 (j), 114123

2. Observed a gap under the rear west emergency exit door.

Enclose this gap to prevent the entrance of vermin.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: 1. Observed damaged floors throughout the facility specially the east and north side of this facility.

Not In Compliance

2. Observed a damaged floor with a pipe or hole on the floor between where the toilet paper and concrete fix stored.

Violation Reference - HSC - 114143 (d), 114266

The manager stated they are going to replace the floor soon. The manager provided the flooring sample.

Maintain all floors to be cleanable and in good repair.

Contact Plan Check Department at 1-800-442-2283 prior to replace the floor and verify the materials are approved.

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))

Overall Inspection Comments

No summary comments have been made for this inspection.

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