



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JELLY DONUT		DATE 2/13/2019	REINSPECTION DATE 2/18/2019	PERMIT EXPIRATION 9/30/2018
LOCATION 56153 29 PALMS HWY, YUCCA VALLEY, CA 92284			INSPECTOR Tamara King	
MAILING ADDRESS 56153 29 PALMS HWY, YUCCA VALLEY, CA 92284			IDENTIFIER: None	
TIME IN 9:55 AM	TIME OUT 11:35 AM	FACILITY ID FA0007845	RELATED ID PR0011943	PE 1621
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 84

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			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	+	4	⊗
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+	⊗	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
In	N/O	N/A			2
In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		N/A			2
CONSUMER ADVISORY					
In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		N/A		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	⊗
34. Warewashing facilities: installed, maintained, used	1
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	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
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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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS	Compliance date not specified Complied on 2/13/2019 Violation Reference - HSC - 113984(e), 114097, 114099
4	

Inspector Comments: 1) Observed food handler wash equipment in the 2-compartment ware wash sink incorrectly. Employee was observed washing equipment in hot soapy bleach water followed by rinsing. Not third sanitation step was conducted. The facility was unable to test the chlorine sanitizer concentration when the sink was set up due to lack of test strips. The water concentration was tested by the health inspector.

Corrected on site: Employee was educated on proper batch washing method using a 2-compartment sink and re-washed the equipment under supervision of the health inspector.

Obtain test strips to measure sanitizer concentrations.

Ensure ware washing of equipment and utensils is accomplished using the following steps:

- 1) Scrape
- 2) Wash using hot soapy water
- 3) Rinse using clear water
- 4) Soak in sanitizer solution of 100 ppm chlorine for a minimum of 30 seconds, or 200 ppm quaternary ammonia for a minimum of 60 seconds.
- 5) Air dry.

2) Observed equipment used daily for donut making including the donut sticks and pots, stored on top of the oven with accumulation of food residue. Upon further questioning of the cleaning frequency of the equipment the operator indicated that they are washed every 3 days.

Ensure all food contact surfaces are washed, rinsed, and sanitized at least every 24 hours. Food contact surfaces that come into contact with potentially hazardous foods shall be washed, rinsed and sanitized at least every 4 hours during use.

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>

7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS	Compliance date not specified Complied on 2/13/2019 Violation Reference - HSC - 113996, 113998, 114037
4	

Inspector Comments: Observed creamer stored separately from any other potentially hazardous foods, required to be kept refrigerated, at 45 degrees F in the self-service area.

Corrected on site: Creamer was relocated to the display refrigeration unit to be rapidly cooled to below 41 degrees F. Methods to maintain creamer at required temperatures discussed with manager on this date.

Maintain all cold potentially hazardous foods at 41 degrees F or below.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)
1	

Inspector Comments: Observed the following non-food contact surfaces to have an excess accumulation of dust, dirt, food residue, and or other debris:

- The wood storage shelves below the donut display cases
- The metal shelf under the donut preparation table in the rear of the facility
- The interior of the donut storage rack located in front of the oven.
- The shelves above the donut filling preparation table.

Clean the noted areas. Maintain all non-food contact surfaces in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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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 the 3-door True Manufacturing Co Display refrigeration unit, Model GDM-69; SN 13404156, in the front of the facility behind the donut display cases to not be used in accordance with manufacturer recommendations and NSF standards. The unit is listed under NSF No 7 for the storage and/or display of packaged or bottled products only. The unit was observed holding open potentially hazardous foods and other non-prepackaged products.

Discontinue using this unit for the storage or display of any items that are not packaged or bottled products prior to 8/13/2018. Provide adequate approved refrigeration units for the storage of non-prepackaged products.
All new and replacement food-related and utensil-related equipment shall be certified by an ANSI accredited certification program and approved by the Division of Environmental Health.

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)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed wet wiping cloths stored on counter top in front of the coffee machine.

Corrected on site: cloths were placed in the sanitizer bucket measuring above 100 ppm chlorine sanitizer.

Discontinue this practice. Wiping cloths used to wipe service counters, scales, or other surfaces that may come into contact with food shall be used only once, unless kept in clean water with sanitizer. Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

Violation Description: Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (114135, 114185.1, 114185.3 (d-e)) Sponges shall not be used in contact with cleaned and sanitized or in-use food contact surfaces. (114135)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed the toilet paper in the employee restroom to not be stored in the dispenser.

Discontinue this practice. Ensure toilet paper is stored in the dispenser to prevent potential contamination.

Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: Observed the floors throughout the facility especially below equipment and shelving to have an accumulation of dust, dirt, food residue, and other debris, noted areas of heavy accumulation include the following: <ul style="list-style-type: none"> - The floors below the ware wash sink especially long the juncture of the floor and wall - The coping tiles behind the ware wash sink - The floors below the cooking equipment - The floor below the fryer and the coping behind the fryer. - The floors below the shelving units to the right of the ware wash sink where the rolling batter storage containers are stored. - The floors below the equipment and shelves in the front of house behind the display shelves. <p style="margin-top: 10px;">Thoroughly clean the floors and maintain the floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris.</p>
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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 Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed one (1) food handlers without current, valid San Bernardino County food handler cards. <p style="margin-top: 10px;">Ensure that food handlers maintain current, valid San Bernardino County food handler cards.</p> <p style="margin-top: 10px;">Provided operator with information on how to obtain San Bernardino County food handler cards, and provided the Missing Food Handler Card – Inspector Handout form to the operator for the facility to complete with the missing information.</p> <p style="margin-top: 10px;">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 on or before 02/27/2019, there will 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.</p>
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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



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49. PERMITS AVAILABLE

POINTS	Comply by 2/14/2019 Not In Compliance Violation Reference - HSC - 114067(b, c), 114381 (a)	<p>Inspector Comments: The facility is currently operating without a valid health permit. The facility is delinquent in the amount of \$725.00. The owner/facility shall pay all past due fees within 72 hours. Failure to pay full balance due will result in closure of the facility.</p> <p>The facility has also undergone a transfer of ownership. The old owner listed as C. Hard on the account is no longer active owner. New owner name is Houth Yi.</p> <p>A transfer of Ownership application was provided this date and shall be submitted within 72 hours. Failure to submit application and pay all applicable fees will result in closure of the facility.</p> <p>Contact DEHS to provide payment and to submit the transfer of ownership application. Payments can be made online using an electronic check or credit card at www.sbcounty.gov/dehs/verify. Allow for 24 hours for payment to reflect on the facility account record.</p>
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Violation Description: A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

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



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Grade card replaced on this date, a "B" grade card was posted this date.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Missing Food Handler Card Inspector form, Request for Rescore form, Food temperature stickers.

Notes:

The facility has undergone a transfer of ownership. A transfer of Ownership application was provided this date and shall be submitted within 72 hours. Failure to submit application and pay all applicable fees will result in closure of the facility.

Hot water in the facility measured 128 degrees F at the ware wash sink.

Hot water measured 100 degrees F at the hand wash sink located in the employee restroom.

The facility is equipped with a 2-compartment sink and one lavatory in the kitchen for employee use and one restroom available for public use upon request.

For a B grade (score of 80 to 89)

A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

Signature(s) of Acknowledgement

NAME: houth yi
TITLE: president