



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME STONES & CHINS JAMAICAN RESTAURANT & BAKERY		DATE 4/4/2018	REINSPECTION DATE 4/18/2018	PERMIT EXPIRATION 7/31/2018
LOCATION 763 W HIGHLAND AV, SAN BERNARDINO, CA 92405			INSPECTOR Judith Dickson	
MAILING ADDRESS 763 W HIGHLAND AV, SAN BERNARDINO CA 92405			IDENTIFIER: Restaurant	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 11:40 AM	TIME OUT 2:35 PM	FACILITY ID FA0001853	RELATED ID PR0010478	PE 1620

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](#).



SCORE 88

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.

- 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 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 reserve of food			2
In	13. Food in good condition, safe and unadulterated	+	⊗	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ 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	+	⊗	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	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	⊗

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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	⊗



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54. PERMIT SUSPENSION

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114409, 114405	Inspector Comments: The permit has been suspended and the facility is closed pending supervisory review.
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Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	Compliance date not specified Complied on 4/4/2018 Violation Reference - HSC - 113967, 113976,	Inspector Comments: Observed 5 live nymph and 3 live adult cockroaches within the one door reach in refrigerator to the right of the large bakery oven located in the kitchen. The refrigerator contained the following: 1) 5 lb of cooked rice 2) 16 lb of commercially prepared macaroni salad 3) 8 lb commercially prepared potato salad 4) 5 lbs of prepared gumbo 5) 5 lbs raw chicken Ensure food intended for customer is in good condition and unadulterated. Corrected on Site: The operator voluntarily discarded the food items stored within the affected refrigerator. (See VC&D)
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	Compliance date not specified Complied on 4/4/2018 Violation Reference - HSC - 114259.1, 114259.4, 11425	Inspector Comments: Observed live cockroaches in the following area: 1) 5 nymph and 3 adults within the one door reach-in refrigerator to the right of the bakery oven in the kitchen area 2) 2 adults on the floor underneath the drain board connected to the food preparation sink 3) 3 adults in the gap between the side wall and the clean pan storage shelf above the 3-compartment sink 4) 1 nymph underneath the 4 four drawer cooling unit and preparation table located across from the single burner stove in the kitchen area Observed deceased cockroaches in the following areas: 1) 1 adult underneath the 4 four drawer cold holding unit and preparation table located across from the single burner stove in the kitchen area 2) 2 nymph on pan with dried rice debris located on the shelving to the right of the 4 drawer cold holding preparation table within the kitchen Ensure to take effective steps to eliminate roaches from the facility and maintain the facility clear of vermin. Ensure that all affected areas and equipment are cleaned and sanitized. Note: Recommend if pest control is provided, provide adequate paperwork on site for review. Owner stated that a pest control service is scheduled on a monthly treatment basis. Owner will schedule an immediate service and treat on a more frequent basis until infestation has been abated.
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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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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Observed heavy debris build-up in the following areas: 1) On the shelving beneath the single burner stoves in the kitchen area. 2) On the exterior of the drawers connected to the 4-drawer cold holding unit across from the single burner stoves 3) On the door to the single door cold holding refrigerator located to the right of the bakery oven in the kitchen area 4) On the shelving rack located to the left of the kitchen door leading to the front service area 5) On the cans of food stored on the shelving located to the left of the kitchen door leading to the front service area 6) On the interior of the drawers connected to the 4-drawer cold holding unit, especially in the gaskets, across from the single burner stoves 7) On the interior of the single door cold holding refrigerator, especially in the gaskets, located to the right of the bakery oven in the kitchen area Clean and maintain clean.
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	Inspector Comments: Observed torn gaskets on the following equipment: 1) On the door to the single door cold holding refrigerator located to the right of the bakery oven in the kitchen area 2) On the drawers connected to the 4-drawer cold holding unit across from the single burner stoves Repair or replace the gaskets. Observed the two left drawers of the 4-drawer cold holding unit across from the single burner stoves to be in disrepair. Repair.
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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)

44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed gaps in the following areas: 1) Underneath the serving window located between the front customer service area and the kitchen. 2) Between the shelving and the adjacent wall located above the 3-compartment sink. Fill all gaps and holes throughout the facility to prevent vermin infestation.
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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)



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Table with 2 columns: Facility Name (STONES & CHINS JAMAICAN RESTAURANT & BAKERY), Date (4/4/2018), Location (763 W HIGHLAND AV, SAN BERNARDINO, CA 92405), Inspector (Judith Dickson)

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

Table with 2 columns: Points (1), Compliance status (Not In Compliance), Violation Reference (HSC - 114143 (d), 114266), Inspector Comments (Observed heavy debris build-up on the floor underneath and behind equipment throughout the kitchen. Clean and maintain clean. Observed broken base cove tile in the following areas: 1) To the left of the mop sink 2) At the entrance to the bakery. Replace all damaged or missing base cove tiles.)

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))

52. VC & D

Table with 2 columns: Points (0), Compliance status (Not In Compliance), Violation Reference (HSC - 113980), Inspector Comments (The following items were voluntarily discarded by the operator due to possible contamination from cockroaches. 1) 5 lb of cooked rice 2) 16 lb of commercially prepared macaroni salad 3) 8 lb commercially prepared potato salad 4) 5 lbs of prepared gumbo 5) 5 lbs raw chicken)

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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

The facility was closed at this time for a violation resulting in the suspension of the permit.

Signature(s) of Acknowledgement

Handwritten signature in blue ink

NAME: Georgette Chin
TITLE: owner