



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DJ'S RESTAURANT		DATE 9/10/2020	REINSPECTION DATE 9/24/2020	PERMIT EXPIRATION 10/31/2070
LOCATION 265 E 40TH ST, SAN BERNARDINO, CA 92404		INSPECTOR Steven Uhlman		
MAILING ADDRESS 265 E 40TH ST, SAN BERNARDINO CA 92404		IDENTIFIER: Open Food SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 9:15 AM	TIME OUT 11:47 AM	FACILITY ID FA0010187	RELATED ID PR0005475	PE 1621

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.

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
☒ COS = Corrected on-site

☐ N/O = Not observed
☒ MAJ = Major violation

☐ N/A = Not applicable
☒ OUT = Out of compliance

B

SCORE 86

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
<input checked="" type="radio"/> In	N/O	1. Demonstration of knowledge; food safety certification		2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/> In		2. Communicable disease; reporting, restrictions & excl	4	
<input checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth		2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use		2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O	5. Hands clean and properly washed; gloves used prop	4	2
<input checked="" type="radio"/> In		6. Adequate handwashing facilities supplied & accessib		2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O	7. Proper hot and cold holding temperatures	4	2
<input checked="" type="radio"/> In	N/O	8. Time as a public health control; procedures & record	4	2
<input checked="" type="radio"/> In	N/O	9. Proper cooling methods	4	2
<input checked="" type="radio"/> In	N/O	10. Proper cooking time & temperatures	4	
<input checked="" type="radio"/> In	N/O	11. Proper reheating procedures for hot holding	4	
PROTECTION FROM CONTAMINATION				
<input checked="" type="radio"/> In	N/O	12. Returned and reserve of food		2
<input checked="" type="radio"/> In		13. Food in good condition, safe and unadulterated	4	2
<input checked="" type="radio"/> In	N/O	14. Food contact surfaces: clean and sanitized	4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved source	4	
<input checked="" type="radio"/> In	N/O	16. Compliance with shell stock tags, condition, display		2
<input checked="" type="radio"/> In	N/O	17. Compliance with Gulf Oyster Regulations		2
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In		18. Compliance with variance, specialized process, and HACCP Plan		2
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/O	19. Consumer advisory provided for raw or undercooked foods		2
HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="radio"/> In		20. Licensed health care facilities/public and private schools; prohibited foods not offered	4	
WATER/HOT WATER				
<input checked="" type="radio"/> In		21. Hot and cold water available	4	2
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In		22. Sewage and wastewater properly disposed	4	2
VERMIN				
<input checked="" type="radio"/> 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		1
34. Warewashing facilities: installed, maintained, used		1
35. Equipment/Utensils approved; installed; clean; good repa		1
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		1

PERMANENT FOOD FACILITIES		OUT
45. Floor, walls, ceilings: built, maintained, and clean		1
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		

**Public Health**
Environmental Health Services**CAL CODE OFFICIAL INSPECTION REPORT**

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7. PROPER HOT AND COLD HOLDING TEMPERATURES**MAJOR****POINTS****4**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the temperature of the reach-in refrigeration unit directly behind the service counter (below the butter holding unit) to be holding at 47 - 54 F via an IR thermometer. The unit did not have a thermometer inside the refrigeration compartment.

A temperature check (thermocouple probe thermometer) of the product being held in the unit (juice that had been placed in the unit for at least twenty-four (24) hours) showed it to be holding at 52 F. This juice was marked "refrigerate after opening". Orange juice marked "perishable" was observed to be holding at 48 F. Cream cheese being held in the display unit directly above the reach-in was checked with a thermocouple probe thermometer and was observed to be holding at 62.4 F. The cream cheese was marked "keep refrigerated".

The majority of the content of the refrigerator was non-potentially hazardous and was allowed to remain in the unit. The dairy products that had been stocked from the walk-in were allowed to be returned to the walk-in. The cream cheese was discarded (see V, C & D).

Immediately stop using the unit to hold potentially hazardous foods until adjustments or repair restores the unit's ability to hold at or below 41 F. A reinspection will be done on Monday, September 14, 2020 to ensure compliance.

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

6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**POINTS****2**

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: Observed one of the kitchen handwash sink paper towel dispensers was observed to be out of paper towels. The manager filled the dispenser during the inspection.

Ensure all paper towel dispensers are kept stocked at all times.

Violation corrected on site.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

27. FOOD SEPARATED AND PROTECTED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: Observed uncovered foods (corn dogs, batter and other items) being stored in the walk-in refrigerator. Also observed uncovered raw meat being stored in a reach-in freezer.

Cover all foods in storage to prevent accidental contamination.

Violation Description: All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114047, 114049, 114051

Inspector Comments: 1) Observed a bag of raw onions placed on the dry good storeroom.

Store foods at least six (6) inches off the floor on approved storage racks.

2) Observed several unlabeled / mislabeled containers of food / spices (an unlabeled "Farmer Brothers" container and a re-purposed sour cream container with unknown spice content) on the shelf above the waffle maker.

Label all food container with the common name of its content.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS**1**

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

Inspector Comments: Observed the following areas to be excessively dirty:

- * The reach-in and walk-in refrigerators throughout the facility.
 - * Dirty fan guards in the walk-in.
 - * Filth and dirt accumulating in the cabinet under the front counter ice bin.
- Clean and maintain in clean condition.

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

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: Observed the handle of a food scoop (in the cracker mill bin) to be touching the product being stored.

If scoops are to be stored along with the product being scooped, be sure the unclean handle does not touch the product.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

39. THERMOMETERS PROVIDED AND ACCURATE

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114157, 114159

Inspector Comments: Observed a malfunctioning refrigeration unit (the one directly behind the front service counter / below the butter display to be without a thermometer. The manager placed a thermometer inside the unit during the inspection.

Ensure all refrigeration units are equipped with an accurate thermometer placed in the warmest portion of the refrigeration compartment.

Violation corrected on site.

Violation Description: An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer +/- 2 F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. (114157, 114159)

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

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

POINTS**1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114244, 114245

Inspector Comments: Observed the dumpsters to be overflowing with garbage and trash with the surrounding ground littered with trash.

Cleanup the dumpster area and keep it clean. Keep the lids closed when not dumping trash.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114067 (j), 114123

Inspector Comments: Observed a ball cap and a pad of paper being stored on a shelf immediately above the food preparation sink.

Ensure all personal items are stored segregated away from food preparation / storage areas.

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)

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: 1) Observed the ceiling in the kitchen to be peeling.

Repair the ceiling. Ensure the results are smooth and easily cleanable.

2) Observed the floors throughout the facility to be dirty.

Clean the floor and maintain it in clean condition.

3) Observed the floor sink underneath the service counter ice bin to be excessively dirty.

Clean floor sinks and maintain them in clean condition.

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))

CV. COVID-19 OBSERVATIONS**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: COVID-19 Compliant Business placard observed.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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.



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Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

"B" letter grade card posted. "A" card removed. Request for re-score form left with manager.

PEP talk given for critical violation.

Reinspection required to check the temperature status of the reach-in refrigerator immediately behind the service counter (below the butter display case). Temperature observed to be between 48 - 53 F. Reinspection will be conducted on or around September 14, 2020.

General observations:

- * Hot water temperature as measured with a thermocouple probe thermometer: greater than 120 F at three compartment sink.
- * Wiping cloth bucket / sanitizer dispensing system tested for sanitizer concentration using chemical test strip and verified to be greater than 200 parts per million quaternary ammonia.
- * Mechanical chemical sanitizing (chlorine) dishwasher observed during a complete wash cycle. The rinse water at the end of the cycle was tested for chlorine concentration using a chemical test strip and was verified to be above 50 parts per million.
- * The temperature of product being held in the cook line cold holding drawers and walk-in refrigerator was evaluated with a thermocouple probe thermometer and observed to be holding at or below 41 F.
- * All hot holding units verified to be holding at or above 135 F.
- * All food handler cards and food manager certification were observed to be current. The staff displays good food knowledge and exhibited good food handling practices.

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](#).

Signature(s) of Acknowledgement

NAME: chris hegler
TITLE: manager