



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

FACILITY NAME FARMER BOYS 1034		DATE 3/16/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 12/31/2015
LOCATION 12916 HESPERIA RD, VICTORVILLE, CA 92392			INSPECTOR Patrick Baccari	
MAILING ADDRESS 12916 HESPERIA RD, VICTORVILLE CA 92392			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 12:25 PM	TIME OUT 2:19 PM	FACILITY ID FA0010266	RELATED ID PR0005409	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



**SCORE 95**

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

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	⊗
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 reservice of food			2
In			13. Food in good condition, safe and unadulterated		4	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		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
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	⊗
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 worker cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



**Public Health**  
**Environmental Health Services**

[www.SBCounty.gov](http://www.SBCounty.gov)

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME FARMER BOYS 1034	DATE 3/16/2015
LOCATION 12916 HESPERIA RD, VICTORVILLE, CA 92392	INSPECTOR Patrick Baccari

**7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠**

<b>POINTS</b> <b>4</b>	Compliance date not specified Complied on 3/16/2015 Violation Reference - HSC - 113996, 113998, 114037	<b>Inspector Comments:</b> Tomato slices between lettuce 50°F, Sliced tomatoes 60°F, in well of preparation table, and behind preparation table. Do not fill containers above fill line. Use a thermometer capable of determining thin masses of perishable foods. Tomatoes were reduced in volume and placed into a refrigerated container in the preparation table. Sliced tomatoes on lettuce should be rotated to another refrigerated pan at a scheduled time to allow for up to two hours of preparation time.
---------------------------	---	--

**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/510012\\_how\\_to\\_keep\\_food\\_out\\_of\\_danger\\_zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

**39. THERMOMETERS PROVIDED AND ACCURATE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114157, 114159	<b>Inspector Comments:</b> Provide a temperature measuring device with a suitable probe designed to measure the temperature of thin masses of food is not provided and readily accessible to measure thin foods such as meat patties and sliced tomatoes. Glass dial thermometer is not adequate to verify thin sliced foods for required temperatures.
---------------------------	---	---

**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>

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: peter philippou  
 TITLE: