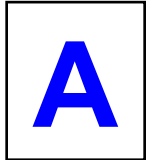




**CAL CODE OFFICIAL INSPECTION REPORT**

|  |                     |                          |  |                                 |
|--|---------------------|--------------------------|--|---------------------------------|
| FACILITY NAME<br>FARMER BOYS #1033                     |                     | DATE<br>1/31/2017        | REINSPECTION DATE<br>2/14/2017   | PERMIT EXPIRATION<br>12/31/2016 |
| LOCATION<br>32711 YUCAIPA BL, YUCAIPA, CA 92399        |                     |                          | INSPECTOR<br>Lourdes Laninovich  |                                 |
| MAILING ADDRESS<br>32711 YUCAIPA BL, YUCAIPA, CA 92399 |                     |                          | IDENTIFIER: Resturant<br>SERVICE: 001 - Inspection - Routine<br>RESULT: 05 - Corrective Action / Follow up Required<br>ACTION: 13 - Permit Suspended / Facility Closed |                                 |
| TIME IN<br>2:10 PM                                     | TIME OUT<br>4:00 PM | FACILITY ID<br>FA0010383 | RELATED ID<br>PR0004986  | PE<br>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](#).



**SCORE 90**

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

| FOOD FROM APPROVED SOURCES              |  | COS | MAJ | OUT                                    |
|---|--|-----|-----|--|
| <span style="color: green;">○</span> In | 15. Food obtained from approved source   |     | 4   |  |
| In                                      | N/O <span style="color: blue;">○</span> N/A 16. Compliance with shell stock tags, condition, display                                 |     |     | 2                                      |
| In                                      | N/O <span style="color: blue;">○</span> N/A 17. Compliance with Gulf Oyster Regulations  |     |     | 2                                      |
| CONFORMANCE WITH APPROVED PROCEDURES    |  |     |     |  |
| In                                      | <span style="color: blue;">○</span> N/A 18. Compliance with variance, specialized process, and HACCP Plan                            |     |     | 2                                      |
| CONSUMER ADVISORY                       |  |     |     |  |
| In                                      | N/O <span style="color: blue;">○</span> N/A 19. Consumer advisory provided for raw or undercooked foods                              |     |     | 2                                      |
| HIGHLY SUSCEPTIBLE POPULATIONS          |  |     |     |  |
| In                                      | <span style="color: blue;">○</span> 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   | <span style="color: red;">⊗</span> OUT |
| LIQUID WASTE DISPOSAL                   |  |     |     |  |
| <span style="color: green;">○</span> In | 22. Sewage and wastewater properly disposed  |     | 4   | 2                                      |
| VERMIN                                  |  |     |     |  |
| <span style="color: green;">○</span> 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  | <span style="color: red;">⊗</span> OUT |
| 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 | <span style="color: red;">⊗</span> OUT |
| 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                        | <span style="color: red;">⊗</span> OUT |
| 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                                   | <span style="color: red;">⊗</span> OUT |
| COMPLIANCE & ENFORCEMENT                                 |  |
| 49. Permits Available                                    |  |
| 50. Restrooms Required                                   |  |
| 51. Plan Review  |  |
| 52. VC&D   |  |
| 53. Impoundment  |  |
| 54. Permit Suspension                                    | <span style="color: red;">⊗</span> OUT |



**CAL CODE OFFICIAL INSPECTION REPORT**

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| LOCATION<br>32711 YUCAIPA BL, YUCAIPA, CA 92399 | INSPECTOR<br>Lourdes Laninovich |

**54. PERMIT SUSPENSION**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>0</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114409, 114405 | <b>Inspector Comments:</b> This facility is closed due to lack of hot water. |
|---------------------------|---|--|

**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)

**21. HOT AND COLD WATER AVAILABLE**



|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>4</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>113953(c), 114099.2(b) | <b>Inspector Comments:</b> Observed maximum water temperature of 66.4F at 3-compartment sink. Manager stated water heater stopped working approximately one half hour prior to the beginning of the inspection. Facility was still preparing food at this time. |
|---------------------------|---|---|

Ensure that hot water at a minimum 120F is available at all times.

Facility was closed at this time due to lack of hot water. Owner contacted a plumber, who arrived before end of inspection.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

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

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114047, 114049, 114051 | <b>Inspector Comments:</b> Observed open bags of flour in dry storage area.<br><br>Once bags have been opened, transfer product to a food grade container with a lid to prevent possible contamination. |
|---------------------------|---|---|

**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))

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

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114130, 114130.1, 114130 | <b>Inspector Comments:</b> Observed freezer in kitchen to have excess ice build-up.<br><br>Remove ice build-up to allow freezer to function properly. |
|---------------------------|---|---|

**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

|                           |   |  |
|---------------------------|---|--|
| <b>POINTS</b><br><b>1</b> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - HSC -<br>114171, 114189.1 | <b>Inspector Comments:</b> Observed insufficient air gap at ice machine drain lines.<br><br>Provide at least a one inch air gap between bottom of drain lines and top of floor sink. |
|---------------------------|---|--|

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



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**48. FOOD HANDLER CERTIFICATION**

|   |  |  |
|---|--|--|
| <b>POINTS</b><br><br><div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold; color: red;">3</div> | Compliance date not specified<br>Not In Compliance<br>Violation Reference - SBCC - 33.0409 | <b>Inspector Comments:</b> Observed two missing food handler cards.<br><br>Ensure employees obtain valid San Bernardino County food handler cards within 14 days of this inspection. Fax or email completed Missing Food Handler Card form to this department on or before 2/14/17. Failure to comply will result in a billed reinspection at a rate of \$245 per hour, half hour minimum. |
|---|--|--|

**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 fax to 909-387-4272.

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

**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 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
- More than three (3) critical violations (codes 1-23) noted during an inspection.

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME:  
TITLE: