



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME OUTPOST CAFE		DATE 4/29/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 7/31/2015
LOCATION 8685 HWY 395, HESPERIA, CA 92345			INSPECTOR Michelle Saltis	
MAILING ADDRESS 13611 PANORAMA CR, OAK HILLS CA 92344			IDENTIFIER: None	
TIME IN 2:18 PM			SERVICE: 001 - Inspection - Routine	
TIME OUT 3:44 PM			RESULT: 03 - Corrective Action / No Follow up Required	
FACILITY ID FA0007764			ACTION: 01 - No Further Action Required	
RELATED ID PR0006137			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 91

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	+	⊗	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 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		⊗
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	1	
36. Equipment, utensils and linens: storage and use		⊗
37. Vending machines	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		⊗
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

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME OUTPOST CAFE	DATE 4/29/2015
LOCATION 8685 HWY 395, HESPERIA, CA 92345	INSPECTOR Michelle Saltis

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

POINTS 4	Compliance date not specified Complied on 4/29/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Maintain potentially hazardous cold foods at 41F or below and potentially hazardous hot foods at 135F or above. Observed salsa with an internal temperature between 47F-51F in the front counter cold holding table. Observed sour cream with an internal temperature of 4F in the front counter cold holding table. Observed cooked sausage patties with an internal temperature between 116F-134F in the hot holding table in the kitchen cook line. Operator discarded salsa, sour cream and sausage patties. See VC&D.
---------------------------	--	---

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

24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113945-113945.1, 113984.1	Inspector Comments: Ensure to designate a person in charge in facility at all times. Observed no person in charge at time of arrival.
---------------------------	---	--

Violation Description: A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. ((113945.1(b), 114075)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)	Inspector Comments: Clean and maintain on a routine basis. Observed dust accumulation on the fan covers inside of the standing freezer in the back kitchen.
---------------------------	--	--

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 Complied on 4/29/2015 Violation Reference - HSC - 114074, 114081, 114119	Inspector Comments: Store scoop handles upright or on a cleanable surface to prevent possible contamination. Observed scoop handles stored inside of food in bulk food containers. Corrected on site. Ensure to chain pressurized cylinders to a rigid structure. Observed 3 cylinders not chained up.
---------------------------	--	---

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)



Public Health
Environmental Health Services

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME OUTPOST CAFE	DATE 4/29/2015
LOCATION 8685 HWY 395, HESPERIA, CA 92345	INSPECTOR Michelle Saltis

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS 1	Compliance date not specified Complied on 4/29/2015 Violation Reference - HSC - 114135, 114185.1	Inspector Comments: Maintain quaternary ammonia sanitizer concentration at 200ppm. Observed quaternary ammonia sanitizer concentration below 100ppm in sanitizer bucket in cook area. Corrected to 200ppm.
		Store all wet towels for reuse in an approved sanitizer solution. Observed 2 wet towels for reuse stored on cook line counter top. Corrected on site.

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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Provide a one inch air gap to prevent backflow. Observed pipe lines at the dishwasher, ice machine and front counter soda machine drain below the rim of the 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)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: 5 sausage patties. 1 container of sour cream 1 container of salsa
---------------------------	--	---

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."

Overall Inspection Comments

"A" card posted.
 All food worker cards are valid.
 Referral to food safety help program and information provided.

Signature(s) of Acknowledgement

NAME: Mike Dandurand
 TITLE: Owner