



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME LLU CAMPUS CAFETERIA		DATE 5/9/2019	REINSPECTION DATE 5/23/2019	PERMIT EXPIRATION 6/30/2019
LOCATION 24945 MOUND ST, LOMA LINDA, CA 92354		INSPECTOR Mechelle Rouse		
MAILING ADDRESS 101 E REDLANDS BL STE 1800, SAN BERNARDINO CA 92408		IDENTIFIER: Food Prep SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN 1:46 PM	TIME OUT 3:41 PM	FACILITY ID FA0009383	RELATED ID PR0005742	PE 1622

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 87

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

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In			4	
15. Food obtained from approved source				
<input checked="" type="radio"/> In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
<input checked="" type="radio"/> In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="radio"/> In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
<input checked="" type="radio"/> In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="radio"/> In	N/A		4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
<input checked="" type="radio"/> In			<input checked="" type="radio"/> MAJ	<input checked="" type="radio"/> OUT
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/> In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="radio"/> In			4	2
23. No rodents, insects, birds, or animals				

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		<input checked="" type="radio"/> OUT
36. Equipment, utensils and linens: storage and use		1
37. Equipment, utensils and linens: storage and use		1
38. Adequate ventilation and lighting; designated area		1
39. Thermometers provided and accurate		<input checked="" type="radio"/> OUT
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		<input checked="" type="radio"/> OUT
COMPLIANCE & ENFORCEMENT		
49. Permits Available		
50. Restrooms Required		
51. Plan Review		
52. VC&D		<input checked="" type="radio"/> OUT
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
Complied on 5/9/2019
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following food items out of temperature(48-50F) in the tall reach in self service cooler located outside the register area. Manager stated items had been placed in the unit the day prior.

- Breakfast Burrito(3)
- English muffin(2)
- Combination Plate (3)
- Thai Crispy Noodle Salad (6)
- Deluxe Avocado Salad (4)
- Chipotle Chicken Sandwich- (3)
- Vege Tuna Sandwich- (4)
- Protein Pack(5)
- Egg salad Croissant - (2)
- Overnight Oat Parfait- (4)
- Greek Original yogurt- (13)
- Chobani Yogurt- (6)

Ensure that potentially hazardous foods are maintained at 41F and below or 135F and above at all times. Potentially hazardous foods(PHF) are food products that require time or temperature control to limit pathogenic micro-organism growth or toxin formation. Examples include: protein based food (meat, poultry, seafood, and eggs), dairy products (cheese, milk), cooked vegetables, cooked beans, cooked rice, and cooked pasta.

Corrected on site. Items were voluntarily condemned and discarded.

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

21. HOT AND COLD WATER AVAILABLE**MAJOR****POINTS****4**

Compliance date not specified
Complied on 5/9/2019
Violation Reference - HSC -
113953(c), 114099.2(b)

Inspector Comments: 1.) Observed non adjustable hand sink at grill preparation station to be above 108F(water observed 112F).

2.) Observed a second handsink located in the food preparation area to not reach 100F (water observed 87-89F)

Corrected on site. Food preparation room handsink adjusted to reach the required temperature of 100F.

Ensure hot water within the facility is kept at the following proper temperatures:

- 100F+ Facility in general
- 120F+ at prep sink and janitorial sink
- 100F+ at hand sink or ware washing sink
- 100F+ while hand washing
- 100F+ during active ware washing

Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.

Note: Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Note: Facility has one other handsink(adjustable) in warewashing area. Restroom handsink observed to reach a high 98F (+/-2).

A work order has been placed for all handwash stations.

A follow up will be conducted to ensure compliance.

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)

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35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY**POINTS****1**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114130, 114130.1, 114130

Inspector Comments: Gaskets in mini True refrigeration unit located across from mini grill at service line observed to be separating from door.

Repair in good condition.

Corrected on site.

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)

39. THERMOMETERS PROVIDED AND ACCURATE**POINTS****1**

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

Inspector Comments: Observed a non- functional thermometer in the Defiled refrigeration unit located at the front cook line where potentially hazardous food items such as tomatoes and cheese were observed.

Provide a working display thermometer for adequate temperature readings.

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>

48. FOOD HANDLER CERTIFICATION**POINTS****3**

Compliance date not specified
Not In Compliance
Violation Reference - SBCC -
33.0409

Inspector Comments: One (1) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card.
Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.

A missing food handler card information and verification sheet was provided to fill out, fax and return to San Bernardino County Environmental Health Services department INCLUDING copies of each missing food handler.

Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com. Failure to do so will result in a charged re-inspection to verify compliance.

Note: Food worker cards MUST be issued by San Bernardino County to be valid.

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

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 email an electronic copy (scans or photos are ok as long as they are readable) to sbcfoodworker@gmail.com

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx



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52. VC & D**POINTS****0**

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113980

Inspector Comments: The following food items were VC&D due to improper temperature holding(48-50F):

- Breakfast Burrito(3)
- English muffin(2)
- Combination Plate (3)
- Thai Crispy Noodle Salad (6)
- Deluxe Avocado Salad (4)
- Chipotle Chicken Sandwich- (3)
- Vege Tuna Sandwich- (4)
- Protein Pack(5)
- Egg salad Croissant - (2)
- Overnight Oat Parfait- (4)
- Greek Original yogurt- (13)
- Chobani Yogurt- (6)

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

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Letter Grade "B" was posted on this day.

Manager was educated on the major food allergens this day which include: milk, eggs, fish, crustacean shellfish, tree nuts, wheat, peanuts, soybeans, and any food ingredient that contains protein derived from these foods. (§113820.5)

A re-score grade inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score or elevated risk inspection. This request is optional on the part that the facility which may wish to attempt to improve their score or letter grade. A health Official will complete the rescore inspection with ten (10) county days of the food Facility submitting a request for a re-score inspection.

Do NOT remove or relocate grade card.

Non- compliance will result in a charged follow up inspection at an hourly rate of \$245.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

The top five CDC risk factors handout was provided on this date. Video was shown to manager due to the following issue:

Received a letter score of 89 or below

Handouts Provided:

Five (5) CDC risk factors

Request for a Re-Score Inspection

Missing food handler paperwork

Signature(s) of Acknowledgement

NAME: Ryan Villalobos
TITLE: Manager