



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN		DATE 3/27/2019	REINSPECTION DATE 4/10/2019	PERMIT EXPIRATION 6/30/2019
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324			INSPECTOR Kathryn Gutierrez	
MAILING ADDRESS 2426 MOUNTAIN AV, UPLAND CA 91784			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 10:15 AM	TIME OUT 1:05 PM	FACILITY ID FA0013752	RELATED ID PR0018197	PE 1684

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.



SCORE 86

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
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊗ MAJ = Major violation
- ⊗ 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		4	2
○ In	N/O	○ N/A		4	2
○ In	N/O	○ N/A		4	2
○ In	N/O	○ N/A		4	
○ In	N/O	○ N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated	+	⊗	2
○ In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
○ In		15. Food obtained from approved source		4	
○ In	N/O	○ N/A			2
○ In	N/O	○ N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
○ In		○ N/A			2
CONSUMER ADVISORY					
○ In	N/O	○ N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
○ In		○ N/A		4	
WATER/HOT WATER					
○ In				4	2
LIQUID WASTE DISPOSAL					
○ In				4	⊗
VERMIN					
○ In				4	⊗

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	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	⊗

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	⊗
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	⊗
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	⊗
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	



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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 3/27/2019 Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: 1) Observed many severely dented cans stored on food storage racks intended for customer purchase located throughout the sales area. Details regarding dented items are as follows:</p> <ul style="list-style-type: none"> - Approximately 30 (8 oz.) Nestle evaporated milk - Approximately 15-20 Muir Glen organic Tomato paste - Approximately 10 (6 oz.) Rosarita enchilada sauce - Approximately 15 (10 oz.) La Costena Jalapenos - One 1 (15 oz.) Que bueno nacho cheese sauce - Other severely damaged food canned items were observed throughout the sales area. <p>Discard, refuse or separate dented cans and ensure food intended for customer is in good condition and unadulterated.</p> <p>Corrected on site. Employees were instructed to survey the sales floor for items that may have been missed by inspector at this time. Above items were voluntarily removed/discarded by employee.</p> <p>2) Observed the following pre-packaged food items opened and stored for sale on shelving:</p> <ul style="list-style-type: none"> - One (1) bag of cheeto chips - One (1) bag of popcorn chips <p>Note: Many other food items intended for customers were opened throughout the sales area.</p> <p>Ensure food intended for customer is in good condition and unadulterated.</p>
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Violation Description: All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>

22. SEWAGE AND WASTEWATER PROPERLY DISPOSED

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114197</p>	<p>Inspector Comments:</p> <p>1) Observed waste water line draining from the cooler into a pump like apparatus that further leads to a tubing line which runs directly into the ceiling.</p> <p>Ensure all liquid waste (not sewage) is disposed of through an approved plumbing system.</p> <p>Contact Environmental Health Services plan check program regarding approved plumbing systems or the possible installation of a floor sink.</p> <p>2) Observed front service mop sink to be inoperable, dismantled from the wall. Additional floor sink is provided in back stock area.</p> <p>Repair/maintain mop sink in so it is fully functioning.</p>
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Violation Description: All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments:</p> <p>Observed one live cockroach in womens' restroom floor.</p> <p>Eliminate vermin from facility and maintain facility free of vermin.</p> <p>Clean and sanitize affected area. A follow-up inspection will be conducted within 24-hours to verify that an active vermin infestation does not exist.</p>
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Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051	Inspector Comments: Observed several boxes of chips, canned foods, bagged flour, bagged sugar, stored directly on the ground in the back storage area, walk in coolers, and sales floors area. Ensure that all food and equipment is stored at least 6 inches above floor.
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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))

32. FOOD PROPERLY LABELED & HONESTLY PRESENTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114087, 114089	Inspector Comments: Observed approximately 30-40 unlabeled pre-packaged frozen meal items on shelving accessible to customers in the walk-in freezer Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug, and Cosmetic Law. Label information shall include the following: (1) The common name of the food, or absent a common name, an adequately descriptive identity statement. (2) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food. (3) An accurate declaration of the quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor.
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Violation Description: Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

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 an unsecured helium tank in the back storage area adjacent to the back storage area entry doors. Fasten all pressurized cylinders to a rigid structure.
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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)



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43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	Inspector Comments: Observed customer restrooms for both men and women inaccessible. During time of inspection, womens restroom was blocked with pallets and mens restroom was currently being cleaned. Upon entering restrooms, toilets were observed clogged and inoperable. Toilet facilities shall be maintained clean, sanitary, and in good repair for use by employees and patrons. Repair and maintain all restrooms in good repair. A follow-up inspection will be conducted within 24-hours to verify compliance. Note : A restroom must be provided for consumer, invitees, or guest restrooms (separate toilet facility for men and a separate toilet facility for women) when facility has 20,000 square feet of floor space or more.
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Violation Description: Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)

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: Observed food debris and dust under various food storage racks used for display of pre-packaged food items on sale. Clean and maintain all floors clean.
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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))

46. NO UNAPPROVED PRIVATE HOMES / LIVING OR SLEEPING QUARTERS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114285, 114286	Inspector Comments: Observed a pillow and sleeping bag on the floor by a corner next to the walk in cooler. Employee stated that the sleeping bag and pillow belong to a co-worker that utilizes them for resting on breaks. Remove and maintain facility free of sleeping accommodations.
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Violation Description: No sleeping accommodations shall be in any room where food is prepared, stored or sold. (114285, 114286) A private home, a room used as living or sleeping quarters, or an area directly opening into a room used as living or sleeping quarters shall not be used for conducting food facility operations. (114285)

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

"B" grade card posted.



Public Health
Environmental Health Services

www.SBCounty.gov
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Signature(s) of Acknowledgement

NAME: Mahmoud Shehadie
TITLE: manager