385 N. Arrowhead Ave. 2nd Floor, San Bernardino, CA 92415-0160 | Phone: 800.442.2283 Fax: 909.387.4323
www.SBCounty.gov

SAN BERNARDINO COUNTY

# Public Health

## Environmental Health Services

## CAL CODE OFFICIAL INSPECTION REPORT

| FACILITY NAME | DATE | REINSPECTION DATE | PERMIT EXPIRATION |
|---|---|---|---|
| STATER BROS MARKET #87 | 11/3/2015 | Next Routine | 6/30/2016 |

| LOCATION | INSPECTOR |
|---|---|
| 1904 RANCHO AV, COLTON, CA 92324 | John Babalola |

MAILING ADDRESS: PO BOX 150, SAN BERNARDINO CA 92402 ☐FACILITY ☐OWNER ☑ACCOUNT

IDENTIFIER: Market
SERVICE: 001 - Inspection - Routine
RESULT: 03 - Corrective Action / No Follow up Required
ACTION: 01 - No Further Action Required

| TIME IN | TIME OUT | FACILITY ID | RELATED ID | PE |
|---|---|---|---|---|
| 11:22 AM | 12:47 PM | FA0009419 | PR0005727 | 1619 |

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 reinspection at a charge of $4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of $122.50.

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.

**A**

**SCORE 95**

**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 | **7.** Proper hot and cold holding temperatures | | 4 | 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 | 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 | 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 | 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 | 2 |
| **COMPLIANCE & ENFORCEMENT** | |
| **49.** Permits Available | |
| **50.** Restrooms Required | |
| **51.** Plan Review | |
| **52.** VC&D | |
| **53.** Impoundment | |
| **54.** Permit Suspension | |

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| 1904 RANCHO AV, COLTON, CA 92324 | John Babalola |

## 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

**POINTS** 2

**Compliance date not specified**
**Not In Compliance**
**Violation Reference - HSC - 114259.1, 114259.4, 11425**

**Inspector Comments:** Observed flies in the meat prep area. Take effective steps to eliminate flies from the facility.

**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)

## 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:** Debris buildup observed on the display shelves on aisles 12, 13, and 14. Maintain clean.

Debris observed on the bottom shelves in the Dairy product display refrigerator area, in the deli wall/cheese display area, and in the frozen food display area. Maintain clean.

**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

**POINTS** 1

**Compliance date not specified**
**Not In Compliance**
**Violation Reference - HSC - 114171, 114189.1**

**Inspector Comments:** Debris buildup observed inside all floor sinks. Maintain clean.

**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)

## 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:** Debris buildup observed on the floor inside the walk-in cooler/freezer, in the storage areas,
and in the mop sink room. Maintain the floor clean at all times.

Observed holes on the walls in the back storage area. Seal up the holes on the walls.

**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))

## Overall Inspection Comments

Posted an A grade placard.

## Signature(s) of Acknowledgement

NAME: Thomas Garcia
TITLE: Store manager