

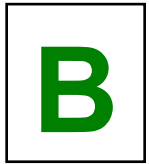


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>DONUT STAR</b>		DATE 9/21/2022	REINSPECTION 9/27/2022	PERMIT 9/30/2022
LOCATION 811 W VALLEY BL, COLTON, CA 92324			INSPECTOR Lissete Aleman	
MAILING ADDRESS 811 W VALLEY BL, COLTON CA 92324			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 2:25 PM	TIME OUT 4:00 PM	FACILITY ID FA0004976	RELATED ID PR0007643	PE 1620

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 88**

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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
<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 & ex		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 pro		4	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A		<span style="color: blue;">+</span>	<span style="color: red;">⊘</span> 2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
In	<span style="color: blue;">○</span> N/O	N/A			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		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			2
In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available		4	2
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, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	<span style="color: red;">⊘</span>
31. Consumer self-service	1
32. Food properly labeled & honestly presented	<span style="color: red;">⊘</span>

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	<span style="color: red;">⊘</span>
34. Warewashing facilities: installed, maintained, use	1
35. Equipment/Utensils approved; installed; clean; good repair, c	<span style="color: red;">⊘</span>
36. Equipment, utensils and linens: storage and use	<span style="color: red;">⊘</span>
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	<span style="color: red;">⊘</span>
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	<span style="color: red;">⊘</span>
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	1
44. Premises; personal/cleaning items; vermin-proof	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<span style="color: red;">⊘</span>
46. No unapproved private homes/living or sleeping	1
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	<span style="color: red;">⊘</span>
53. Impoundment	
54. Permit Suspension	



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**7. PROPER HOT AND COLD HOLDING TEMPERATURES** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Complied on 9/21/2022 Violation Reference - HSC - 113996, 113998, 114037</p>	<p><b>Inspector Comments:</b> A) Measured the internal temperature of the following potentially hazardous food stored in the upright refrigerator (measured the ambient temperature at 40F):</p> <ol style="list-style-type: none"> <li>1) American cheese slices inside a bucket measuring 49F.</li> <li>2) Sliced ham measuring between 44F and 49F.</li> <li>3) Egg omelets measuring 50F.</li> <li>4) Sausage patties measuring 50F.</li> </ol> <p>The owner stated via telephone and the employee stated that they did not know at what time these food items were stored in the refrigerator.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> <p>Note: The employee discarded these food items. See VC&amp;D for details.</p> <p>B) Measured shell eggs at 59F-60F, stored on the drain board of the 2-compartment warewashing sink. The employee stated that the eggs were removed from temperature control at 2:15pm, approximately 15 minutes prior to questioning.</p> <p>Maintain all potentially hazardous foods in cold holding at 41F or below.</p> <p>Note: The employee relocated the eggs to the upright refrigerator.</p>
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**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** <https://youtu.be/Rl6w5DtEs7w>

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051</p>	<p><b>Inspector Comments:</b> 1) Observed one (1) container of white powder without a label at the smoothie station.</p> <p>Ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.</p> <p>2) Observed white powder in a container labeled as "Cube Apple Filling" without a cover at the front counter.</p> <p>Ensure that food or ingredients removed from original packages are identified with the common name of the food, if not easily identifiable.</p> <p>3) Observed two (2) open flour bags on the floor near the oven.</p> <p>Ensure food is stored, prepared, displayed or held so that it is protected from cross contamination and at least six inches above the floor.</p> <p>4) Observed several large bags of uncut oranges on the floor in the back storage area.</p> <p>Ensure food is stored, prepared, displayed or held so that it is protected from cross contamination and at least six inches above the floor.</p>
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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))

**More Information:** [https://youtu.be/km4FCy\\_IQ44](https://youtu.be/km4FCy_IQ44)



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**32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**

<b>POINTS</b>	<b>Compliance date not specified</b>
<b>1</b>	<b>Not In Compliance</b>
	<b>Violation Reference - HSC - 114087, 114089</b>

**Inspector Comments:** Observed several orange juice cups stored in the Snapple merchandiser located behind the ice cream freezer and in the merchandisers located in the customer area. The owner stated that the orange juice is prepared at the facility.

Food that is prepackaged at the facility shall provide a label that complies with the requirements set forth by the Sherman Food, Drug and Cosmetic law.

Label information shall include the following information:

- (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.

Provide and maintain this information on the label.

**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)

**33. NONFOOD-CONTACT SURFACES CLEAN**

<b>POINTS</b>	<b>Compliance date not specified</b>
<b>1</b>	<b>Not In Compliance</b>
	<b>Violation Reference - HSC - 114115 (c)</b>

**Inspector Comments:** Observed the following:

- 1) Brown and yellow food residue buildup on and around the nonfood contact surfaces of the cappuccino and the hot chocolate dispenser nozzles.
- 2) Black and green mold-like substance on deflector plate in the ice machine.
- 3) Heavily soiled nonfood contact surfaces of several containers, bins, refrigeration units, and food equipment located throughout the facility.

Clean and maintain clean all nonfood contact surfaces including all areas listed above.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

<b>POINTS</b>	<b>Compliance date not specified</b>
<b>1</b>	<b>Not In Compliance</b>
	<b>Violation Reference - HSC - 114130, 114130.1, 114130</b>

**Inspector Comments:** Observed three (3) unapproved single burners in the facility.

Discontinue the use of this equipment. Obtain approved, food-grade equipment for proper food storage/preparation that is NSF approved/ANSI certified equivalent, and that is smooth, durable, and made of nonabsorbent material that is easily cleanable.

**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)



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**36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed several ice cream scoops stored in the dipper well with standing water.
	Violation Reference - HSC - 114074, 114081, 114119	Ensure to store ice cream scoops in running water, or in a water temperature of below 41 F or above 135 F.

**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)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed a wet wiping towel stored on prep table.
	Violation Reference - HSC - 114135, 114185.1	Ensure that all wet wiping cloths are returned to a sanitizer bucket after each used and are completely submerged in adequate sanitizing solution.

**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)

**More Information:** <https://youtu.be/QGKUN9MDxig>

**41. PLUMBING; PROPER BACKFLOW DEVICES**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed the hot and cold water unable to be used independently. Observed the hot water knob to be nonfunctional and unable to be turned off, only from the sprayer knob.
	Violation Reference - HSC - 114171, 114189.1	All plumbing and plumbing fixtures shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Note: A follow-up inspection will be conducted on or after 09/27/2022 to verify compliance. If compliance is not met upon reinspection, then a billable rereinspection will follow.

**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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed heavy food debris build up on the walls throughout the kitchen.
	Violation Reference - HSC - 114143 (d), 114266	Clean and maintain the walls throughout the kitchen.

**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))



CAL CODE OFFICIAL INSPECTION REPORT

Table with 2 columns: Facility Name (DONUT STAR), Location (811 W VALLEY BL, COLTON, CA 92324), Date (9/21/2022), Inspector (Lissete Aleman)

52. VC & D

POINTS
0

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

Inspector Comments: The owner and the employee voluntarily consented to the condemnation and destruction of the following food items:

- 1) Approximately six (6) slices of American cheese.
2) Approximately two hundred and fifty six (256) slices of ham.
3) Approximately sixty three (63) egg omelets.
4) Approximately sixty (60) sausage patties.

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

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our Food Establishment Donor Survey? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable

Overall Inspection Comments

Letter grade "B" card was posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

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

Due to this facility receiving a score between 89 and 80, this facility may request an optional re-score to improve their score or letter grade. The Health Official will complete the re-score inspection within ten County business days of the food facility submitting a request for a re-score inspection.

PEP Talk given

Educational handouts and re-score form were provided.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our calendar.



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LOCATION 811 W VALLEY BL, COLTON, CA 92324	INSPECTOR Lissete Aleman

**Signature(s) of Acknowledgement**

NAME: Phearak Sam  
TITLE: Owner