



**Public Health**  
Environmental Health Services

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TRONA SHELL		REINSPECTION DATE Not Specified		INSPECTOR Danica Leon	DATE 7/8/2019
LOCATION 82264 TRONA RD, TRONA, CA 93562		PERMIT EXPIRATION 6/30/2020		IDENTIFIER: None	
TIME IN 12:15 PM	TIME OUT 1:22 PM	FACILITY ID FA0005730	RELATED ID PR0039123	PE 1620	SERVICE: 006 - FIELD CONSULTATION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 16K998 Consultation Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** A consultation has been conducted today in response to a recent earthquake that has affected the area. At this time the City of Trona is under a boil water advisory and is experiencing issues with their community water supply. A consultation was conducted to assess food safety. Inspector was accompanied by Trona Deputy Woytovich.

On this date the following observations were made:

1. No running water provided at facility.
2. Facility to be operating, engaging in both prepackaged and open food sales.
3. Food items out of cold holding temperature throughout facility.

The person in charge was informed of the following:

- During this boil water notice, refrain from doing extensive food preparation. It is recommended to do limited minimal food preparation until boil water notice has lifted. Avoid preparing and/or handling ready to eat foods. Ensure to boil water to do any food preparation, utensil washing, and hand washing until further notice. Refer to the Boil water notice for more information.
- During and after this boil water notice, clean and sanitize all food contact surfaces and equipment prior to doing any food preparation, utilizing the food contact surfaces, and equipment.
- After boil water notice has been lifted, follow the Water Company's guidelines on properly flushing water lines, especially the lines of equipment that is in direct connection with main water lines such as soda machines, coffee machines, ice machines, steam tables etc. Such steps may include but are not limited to: Flushing fixtures (for example, faucets, drinking fountains) and equipment for several minutes and restart; running water softeners through a regeneration cycle; drain, disinfect, and refill water storage tanks if needed; OR changing pre-treatment filters and disinfect the dialysis water system. Discard any food product that is in the equipment that may have been in contact or in use with the contaminated water. If you have any questions regarding this matter, ensure to contact the Water Company that distributes to the area.

Additional reminders:

- Discard foods or food containers that are bulging, opened, or damaged such as severely dented cans that may allow for bacteria to grow within the can. Discard any foods in glass containers if the containers are cracked or broke. Discard any food that may have come in contact with flood or sewage.
- In case of power loss ensure to do the following:
  - Keep the refrigerator doors closed to maintain the cold temperatures inside the cooler. Further protect food by placing it in clean ice and/or dry ice in the cooler.
  - Monitor the food's internal temperature by using a probe thermometer.
  - Food that has been between 41 degrees F and degrees 135 F for more than 4 hours must not be eaten.
  - Do not refreeze thawed food. If partially thawed food contains ice crystals, it can be refrigerated or cooked.

**Description:** A consultation inspection was conducted on this date.



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### 16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

**Inspector Comments:** Food items were assessed in the following areas of this establishment walk-in cooler, kitchen cold holding unit/preparation table, kitchen merchandise refrigerator and sales floor merchandise freezers/refrigerators.

Walk-in cooler:

- Two (2) 5 pound bags of Cheswick Shredded Mild Cheddar Monterey Jack Cheese measuring at 62.5 degrees F. As per operator such food item was placed within the walk-in several days prior to inspection. Instructed operator to discard food item at this time (see VC& D).
- One Box containing approximately 30 dozen Jumbo Grade A Eggs measuring between 51- - 53 degrees F. As per operator such food item was placed within the walk-in several days prior to inspection. Instructed operator to discard food item at this time (see VC& D).
- One pot containing approximately 10 ounces of cooked beef to be measuring at 50.4 degrees F. As per operator food was prepared 3 days prior to inspection. Instructed operator to discard food item at this time (see VC& D).
- Various frozen food items were being stored inside a house hold Magic Chef Freezer with no signs of thawing.

Combination cold holding unit/preparation table (kitchen):

- Several pots of food items including cooked rice, meat and vegetable product, stored inside the combination cold holding unit located in the kitchen. As per operator all food stored within the unit was for personal use. Food items were not observed inside the cold holding table.

True merchandise refrigerator (kitchen):

- Shredded cheese measuring at 34.4 degrees
- Block of cheddar cheese measuring at 37 degrees F
- Hard boiled eggs measuring at 36 degrees
- Sliced ham stored inside a plastic container measuring at 36 degrees F
- Thermometer provided within the unit reading at 15 degrees F

Merchandise refrigerator(s) (sales floor):

- Milk crystal creamery gallons of whole & 2% milk to be measuring between 43-44 degrees F
- Milk crystal creamery half gallon containers of whole & 2% milk to be measuring between 42-44 degrees F
- Milk crystal creamery single 12 ounce bottles of whole & 2% milk measuring at 43 degrees F

Blue Bunny Ice Cream Merchandise freezer (sales floor):

- Blue Bunny cookies and cream ice-cream measuring at 25.4 degrees f
- Nestle vanilla drumstick ice-cream measuring at 18.3 degrees F
- Nestle Toll House cookie sandwich measuring at 27.2 degrees F

Note: All items within the freezer were observed to be partially frozen/ melted. As per operator such food items were not for sale and solely being saved for return with purposes to obtain credit from the vendor. Instructed operator to place a sign indicating "NOT FOR SALE" and discontinue all sales of the product in question.

Ensure potentially hazardous foods are held at 41 degrees F or below when cold holding or 135 degrees F or above when hot holding. In the event of a future power outage ensure to monitor food closely checking for danger zone temperature exposure where food temperatures fall below 135 degrees f or above 41 degrees F.

To prevent food loss/adulteration you may:

- Keep plenty of ice on hand to cool food quickly
- Minimize opening cold holding units while your facility is without power
- Designate an employees on site to monitor food safety or possible food adulteration

Operator was educated at this time.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))



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### 16C021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c),  
114099.2(b)

**Inspector Comments:** 1) At onset of inspection inspector observed facility engaging in food preparation: a pot of boiling tomatoes on the stove and various produce items on the preparation table. Observed five (5) breakfast burritos stored in a hot holding unit and one (1) pastrami sandwich stored inside a merchandise refrigerator provided on the sales floor. Operator states such food items were prepared earlier this morning. As per operator, water used to prepare open food items was transferred from the owner's home via large pots and cooking equipment.

Due to a lack of water provided within this establishment, operator was instructed to discard all food prepared while facility was without water. Facility shall discontinue ALL food preparation until an approved, potable, pressurized water source is provided to the permitted facility. When water is restored, facility is instructed to minimize food preparation until Boil Water Notice has been lifted. Once Boil Water Notice has been lifted facility must comply with redemption guidelines set forth by the community's water provider. Following the fulfillment of all necessary safety measures facility may then resume normal food preparation.

2) Observed soda machine provided within the facility. Due to status of the water quality such equipment may not be used. As per operator, soda machine is not in service and unplugged. Advised operator to display a sign indicating "Out of service".

Ensure to follow your Water Company's guidelines regarding areas of concern & precautionary measures once Boil Water Notice is lifted.

**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)

### 16K052 VC & D

Compliance Date: Not Specified

Reference - HSC - 113980

**Inspector Comments:** The following food items were voluntarily discarded due to insufficient cold holding temperatures:

- Two (2) 5 pound bags of Cheswick Shredded Mild Cheddar Monterey Jack Cheese
- Approximately 30 dozen Jumbo Grade A Eggs
- Approximately 10 ounces of cooked beef

The following food items were voluntarily discarded due to a lack of water provided within the facility:

- Five (5) breakfast burritos
- One (1) pastrami sandwich

**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

If you have any questions, concerns, or would like more information, contact San Bernardino County Environmental Health Services at (800) 442-2283.

Provided the following educational documents at this time:

- Food safety after the earthquake
- No power? Now what?

Total # of Images: 0