



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME JUST BARGAIN		DATE 7/7/2020	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 6/30/2020
LOCATION 1250 E WASHINGTON ST, COLTON, CA 92324			INSPECTOR Rebecca Koo	
MAILING ADDRESS 2426 MOUNTAIN AV, UPLAND CA 91784			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 2:46 PM	TIME OUT 4:49 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 82

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

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
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
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
44. Premises; personal/cleaning items; vermin-proofin	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	⊗
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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7. PROPER HOT AND COLD HOLDING TEMPERATURES **MAJOR**

POINTS
4
Compliance date not specified
Complied on 7/7/2020
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed multiple potentially hazardous food displayed for sale in a cold holding display case near the produce section held out of proper temperature control. Upon questioning, the manager stated perishable items are to be stored between 32 to 38 degrees F for cold holding. Observed the ambient temperature in the cold holding display case to be 50.6F towards the back of the cold holding unit. Manager stated the cold holding unit did not have issues but that a technician would be called to check proper functioning of cold holding unit.

The following items were observed and measured above 41F:
-2 gallons of whole milk measured at 64.1F
-approximately 120 containers of Cool Whip measured at 70.6F
-approximately 35 containers of Macaroni Salad measured at 54.7F
-approximately 50 containers of Market Side Broccoli Cheddar Soup measured at 59.6F
-approximately 50 containers of Market Side Split Pea & Uncured Ham Soup measured at 63.4F

Ensure all potentially hazardous food is held at or below 41F for cold holding. Discard or remove all perishable food items held above 41F for cold holding immediately. Manager was instructed to discard or remove items from sale display exceeding the proper cold holding temperature requirement of 41F or below. See VC&D.

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

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

POINTS
4
Compliance date not specified
Complied on 7/7/2020
Violation Reference - HSC -
113967, 113976,

Inspector Comments: 1) Observed 6 cucumbers in the produce section with white and black mold-like growths. Observed 4 bags of white onions for sale with white, black, and green mold-like growths.
2) Observed various brands and types of canned food displayed for sale with severe dents or extreme bulging.

The following items were observed with severe dents along their seams or with extreme bulging:
-approximately 10 cans of Libby's Mandarin Oranges
-approximately 5 cans of Neostar Pear Slices in Light Syrup
-approximately 15 cans of Campbell's Cream of Chicken
-approximately 5 cans of Campbell's Split Pea Soup
-approximately 10 cans of Swanson's Chicken Broth
-1 can of Mother's Maid Kidney Beans
-approximately 10 cans of Spaghetti O's with Meatballs
-approximately 10 cans of Campbell's Chicken Noodle Soup
-approximately 20 cans of Hunt's Tomato Sauce
-approximately 50 cans of other Campbell's brand soups

Ensure that all food is manufactured, produced, 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.

Corrected on site. Manager instructed employees to gather and discard any food exhibiting severe dents or bulging. Employee voluntarily discarded cucumbers and onions with mold-like growths.

NOTE: This is a repeated violation. Environmental Health Services has received multiple complaints regarding the sale of unsafe food from this facility.

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>



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6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS
2

Compliance date not specified
Not In Compliance
Violation Reference -

Inspector Comments: 1) Observed no paper towels or paper towel dispenser at the handwash sink next to the 3 compartment sink in the rear employee area. Observed bar soap available for use.

- 2) Observed no paper towels provided in a dispenser in the women's restroom.
- 3) Observed no paper towels provided in a dispenser in the men's restroom.

Discontinue providing bar soap for handwashing immediately. Ensure to maintain all handwash sinks clean, unobstructed, accessible, and fully stocked with soap and paper towels in dispensers at all times.

Violation Description: Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

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 various boxes of prepackaged snacks, chips, candies, canned food, and beverages stored directly on the floor in aisles throughout the facility.

Ensure all food is stored at least six (6) inches above the floor.

NOTE: This is a repeat violation.

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: 1) Observed various prepackaged items such as nuts, candies, trail mix, and dried fruit in plastic containers with no labels near the produce section.

- 2) Observed various packages of crossaints, muffins, and cookies offered for sale with no identifying labels.
- 3) Observed prepackaged deli meat in the freezer display unit with no identifying labels.

Discontinue the sale of prepackaged items with missing or incomplete identifying labels.

Ensure all packaged food are properly labeled to comply with labeling requirements as prescribed by the Sherman Food, Drug, and Cosmetic Law.

Label information shall include the following:

- 1) Common name of the food or descriptive identity statement
- 2) If made with 2 or more ingredients, a list of ingredients in descending order of predominance by weight
- 3) An accurate declaration of the quantity of contents
- 4) The name and place of business of the manufacturer, packer, or distributor
- 5) The statement "Perishable, Keep Refrigerated" for PHF preserved by refrigeration
- 6) Nutritional labeling, unless exempted in the Federal Food, Drug, and Cosmetic Act

NOTE: This is a repeated violation.

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)



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33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1) Observed food debris, dried or sticky liquid spills, dust, dirt, and grime on the food storage shelves throughout the facility.

2) Observed heavy accumulation of dust on the fan guards in the walk in refrigerators and freezers where food is stored.

3) Observed dust, dirt, and grime on the refrigerator and freezer door handles.

Ensure to thoroughly clean and sanitize nonfood contact surfaces in the facility. Maintain all nonfood contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.

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

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS

1

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

Inspector Comments: Observed the floor drain outside the walk in refrigerator (near the delivery doors) clogged with dark liquid. Upon questioning, the manager stated the liquid was left over from mopping and cleaning the floor. The manager stated the floor drain is slow-draining.

Ensure to clean and maintain floor drains in proper working condition. Ensure to repair the slowly-draining floor drain immediately.

NOTE: The dark liquid did not appear to be a sewage backup at time of inspection.

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)

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS

1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: 1) Observed 2 of the 3 stalls in the women's restroom nonfunctional and in disrepair at time of inspection. Observed signs on the restroom stall doors indicating the toilets were broken. Observed plastic trash bags wrapped around the toilet bowl to discourage unwanted use of restroom stalls.

Ensure toilet facilities are maintained clean, sanitary, and in good repair for use by employees and patrons. Ensure to repair or replace broken toilets in women's restrooms.

2) Observed toilet tissue provided for use on top of the toilet tissue dispensers in both women and men restrooms.

Ensure to provide toilet tissue in permanently installed toilet tissue dispensers.

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)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: 1) Observed the front entrance doors wide open at time of inspection. Ensure to keep doors closed to prevent the entrance of vermin into the facility. 2) Observed rear delivery door open with air curtain turned off. Ensure to turn on the air curtain when receiving deliveries in the rear storage area to prevent the entrance of vermin into the facility. 3) Observed personal clothing items stored on various food products throughout the rear storage and delivery area. 4) Observed personal food items stored on top of food items intended for sale to the public in the walk in refrigerator. Ensure all personal effects, employee foods, and beverages are stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur.
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Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	Inspector Comments: 1) Observed food debris, dust, dirt, and grime on the floors, walls, and ceilings throughout the front retail area, restrooms, rear dry storage area, and within the walk in refrigerators and freezer. Ensure to clean the floors and maintain floors in a clean and sanitary manner free from an accumulation of dust, dirt, food residue, and other debris. 2) Observed approximately 4 ceiling panels in the women's restroom in disrepair. Ensure to repair or replace damaged and missing ceiling panels. 3) Observed missing, broken, or otherwise damaged floor tiles throughout the front retail area and rear storage area. Ensure to repair or replace floor tiles as needed. Ensure materials are like for like or approved by San Bernardino County Environmental Health Services Plan Check Division. Contact Plan Check at 1-800-442-2283 with any questions regarding approved materials.
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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))



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47. SIGNS POSTED; LAST INSPECTION REPORT AVAILABLE

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">1</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113725.1, 113953.5	Inspector Comments: 1) Observed no letter grade placard posted. Ensure that letter grade placard is properly displayed. Do not remove, relocate, or alter letter grade placard. 2) Observed no copy of the last routine inspection report available upon request. Ensure to maintain a copy of the most recent official inspection report on site at all times.
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Violation Description: Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

52. VC & D

POINTS <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of the following food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code. Potentially hazardous food held out of temperature: -2 gallons of whole milk measured at 64.1F -approximately 120 containers of Cool Whip measured at 70.6F -approximately 35 containers of Macaroni Salad measured at 54.7F -approximately 50 containers of Market Side Broccoli Cheddar Soup measured at 59.6F -approximately 50 containers of Market Side Split Pea & Uncured Ham Soup measured at 63.4F Canned food items exhibiting severe denting or bulging: -approximately 10 cans of Libby's Mandarin Oranges -approximately 5 cans of Neostar Pear Slices in Light Syrup -approximately 15 cans of Campbell's Cream of Chicken -approximately 5 cans of Campbell's Split Pea Soup -approximately 10 cans of Swanson's Chicken Broth -1 can of Mother's Maid Kidney Beans -approximately 10 cans of Spaghetti O's with Meatballs -approximately 10 cans of Campbell's Chicken Noodle Soup -approximately 20 cans of Hunt's Tomato Sauce -approximately 50 cans of other Campbell's brand soups
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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."



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CV. COVID-19 OBSERVATIONS

POINTS
0

Compliance date not specified
Not In Compliance
Violation Reference - SBC Policy -
No Reference Number Specified

Inspector Comments: On this date, employees and customers were observed wearing surgical masks or other face coverings throughout the facility. A sign was posted at the front entrance requiring all customers to wear a face covering when entering the facility. Hand sanitizers were available for use at each cashier stand. Tape was observed placed on the floor to promote social distancing between customers when waiting in line to check out.

Ensure the facility meets the following criteria:

- 1) Perform a detailed risk assessment and implement a site-specific protection plan
- 2) Train employees on how to limit the spread of COVID-19, including how to screen themselves for symptoms and stay home if they have them
- 3) Implement individual control measures and screenings
- 4) Implement disinfecting protocols
- 5) Implement physical distancing guidelines

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.

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.

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 feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Letter grade B posted on this date. Do not remove, relocate, or alter letter grade placard. Operator was informed that due to having received 2 "B" grades within the past 3 routine inspections, the facility may be considered Elevated Risk requiring additional billable reinspections in the future.

- What Should I Do If My Employee Is Sick? handout provided at this time.
- Top 5 CDC Risk Factors handout was provided at this time.
- Active Managerial Control handout provided at this time.
- 3 Cold Holding Temperature decals were given to the operator at this time.
- A PEP Talk was given to the operator at this time.

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](#).

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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SNA

NAME: Omar Khattab
TITLE: