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.

16K999 Complaint Inspection

Inspector Comments: ALLEGATIONS:

This is an investigation into the following allegations made by complainant:

OBSERVED EMPLOYEE GRAB HIS UNCOOKED CHICKEN AN PUT IT IN HIS BAG. HIS HANDS WERE GRUBBY WITH RED MEAT. ALSO THE EMPLOYEE STEPPED AWAY THEN RETURNED TO WORK WITH THE SAME GLOVES.

This complaint was received by the Division of Environmental Health on 3/26/20.

FINDINGS:

An investigation into the aforementioned allegations was conducted on this date at approximately 11:00 AM. The manager was interviewed and did not have knowledge of the complaint.

The following observations were noted regarding the above allegations:

1. Observed food worker with gloves on placing orders of raw meat in bags and handing the bags to the customers. Food worker then touched his baseball cap. Food worker then moved to the front of the meat counter and picked up some trays and brought them to the back of the meat counter and continued working with a large bowl of sliced meat. Food worker did not change gloves or wash hands during this time.

Employees are required to wash their hands: before beginning work; before handling food/equipment/utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, artificial nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. Ensure gloves are discarded when damaged, soiled, when interruptions in the food handling occur or beginning a new task. Each time new gloves are donned, employees are required to wash and dry hands prior to putting on gloves.

Corrected on site: Food worker directed to stop, change his gloves and wash his hands. See violation #5.

2. See below for multiple additional violations.

RESULTS:

Allegations substantiated on this date for hand washing violation, see violation #5.

Facility observed to have a prepackaged permit only. Facility permit will be under review due to the presence of an open meat market.

Prepackaged area approximately 2000 sq ft.
Meat department area approximately 400 sq ft.

Complaint will be in pending status.
Los Juniors Market #2
3548 Cajon Bl, San Bernardino, CA 92407

3/27/2020
Virginia McDonald

1. **Compliance Date:** Not Specified
2. **Not In Compliance**
3. **Violation Reference:** - HSC - 113947-113947.1

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)
Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**Inspector Comments:** An expired Food Manager Certificate was observed at the facility.

Provide a valid Food Manager Certificate from one of the below accredited organization that has been certified by the American National Standards Institute (ANSI):

- 360training.com, Inc., Learn2Serve® Food Protection Manager Certification Program
- AboveTraining/StateFoodSafety.com, Certified Food Protection Manager (CFPM) Exam
- National Registry of Food Safety Professionals, Food Protection Manager Certification Program
- International Certified Food Safety Manager, National Restaurant Association
- ServSafe® Food Protection Manager Certification Program
- The Always Food Safe Company, LLC, Food Protection Manager Certification

Provide a valid Food Manager Certificate within 60 days to avoid a billable re-inspection with a minimum charge of $122.50. Original certificate must be provided.

**Compliance Date:** Not Specified

16C005 Hands clean and properly washed; gloves used properly

**Compliance Date:** Not Specified
2. **Not In Compliance**
3. **Violation Reference:** -

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, artificial nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**Inspector Comments:** Observed food worker with gloves on placing orders of raw meat in bags and handing the bags to the customers. Food worker then touched his baseball cap. Food worker then moved to the front of the meat counter and picked up some trays and brought them to the back of the meat counter and continued working with a large bowl of sliced meat. Food worker did not change gloves or wash hands during this time.

Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready-to-eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, artificial nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**Corrected on site:** Food worker directed to stop, change his gloves and wash his hands.

**Compliance Date:** Not Specified

16C006 Adequate handwashing facilities supplied & accessible

**Compliance Date:** Not Specified
2. **Not In Compliance**
3. **Violation Reference:** -

**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)

**Inspector Comments:** Observed hand wash sink behind the meat counter completely blocked with 3-4 five gallon buckets, as well as the basin blocked with an electrical cord and an avocado. Observed hand wash sink without soap or paper towels.

Ensure hand wash sink is properly supplied with soap and paper towels in dispensers and easily accessible at all times.

**Compliance Date:** Not Specified
## Retail Food Protection - Official Inspection Report

### Facility Name
Los Juniors Market #2

### Location
3548 Cajon Bl, San Bernardino, CA 92407

### Date
3/27/2020

### Inspector
Virginia McDonald

### 16C023 No rodents, insects, birds, or animals

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Observed several flies behind the meat counter.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Eliminate vermin from the facility.</td>
</tr>
</tbody>
</table>

**Violation Reference:** HSC - 114259.1, 114259.4, 114259.5

**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)

### 16C027 Food separated and protected

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Observed raw food stored above ready-to-eat food in the walk-in cooler.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Ensure that raw foods are stored below ready to eat foods to protect from potential contamination.</td>
</tr>
</tbody>
</table>

**Violation Reference:** HSC - 113984 (a, b, c, d, f)

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

### 16C030 Food storage; food storage containers identified

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Observed food stored on the floor in multiple areas behind the meat counter, in the dry storage area and in the back area near the walk-in cooler.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Ensure foods are stored at least 6 inches above floor.</td>
</tr>
</tbody>
</table>

**Violation Reference:** HSC - 114047, 114049, 114051

**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))

### 16C033 Nonfood-contact surfaces clean

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Observed multiple surfaces behind the meat counter with heavy build-up of grime and food debris, including the meat case doors and the refrigerator doors.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Maintain nonfood contact surfaces in a clean and sanitary condition.</td>
</tr>
</tbody>
</table>

**Violation Reference:** HSC - 114115 (c)

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

### 16C040 Wiping cloths: properly used and stored

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Observed one sanitizer solution of chlorine measuring 0 ppm. Observed wiping cloths not submerged.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Ensure chlorine sanitizer solution measures 100 ppm and wiping cloths are submerged.</td>
</tr>
</tbody>
</table>

**Violation Reference:** HSC - 114135, 114185.1

**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)

### 16C048 Food Handler Certification

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Observed two (2) valid San Bernardino County food handler cards missing.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Provide valid San Bernardino County Food Handler Card(s) within 14 days to avoid a billable re-inspection with a minimum charge of $122.50. A “Missing Food Handler Cards” form was provided at the time of inspection. Fax/Mail/Email this completed form to this department within 14 days.</td>
</tr>
</tbody>
</table>

**Violation Reference:** SBCC - 33.0409

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the “Missing Food Handler” form provided by the inspector and fax to 909-387-4272.
# RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>LOCATION</th>
<th>DATE</th>
<th>INSPECTOR</th>
</tr>
</thead>
<tbody>
<tr>
<td>LOS JUNIORS MARKET #2</td>
<td>3548 CAJON BL, SAN BERNARDINO, CA 92407</td>
<td>3/27/2020</td>
<td>Virginia McDonald</td>
</tr>
</tbody>
</table>

## 16K051 Plan Review

<table>
<thead>
<tr>
<th>Compliance Date: Not Specified</th>
<th>Inspector Comments: Facility observed to have a prepackaged permit only. Prepackaged area approximately 2000 sq ft. Meat department area approximately 400 sq ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Not In Compliance</td>
<td>Facility observed to have no mop sink. Operator stated hot water is taken from the 3-compartment sink for the mop bucket. Dirty mop water is disposed of down the floor sink.</td>
</tr>
<tr>
<td>Reference - HSC - 114380</td>
<td>The following sinks were observed at the facility: 3-compartment sink, hand wash sink, prep sink, restroom hand wash sink.</td>
</tr>
<tr>
<td></td>
<td>Observed back storage area, where the walk-in cooler and water heater are located, to not be completely enclosed. Area was enclosed with wooden framing and covered with sheet metal. The gaps between the roof and wooden framing were covered with chicken wire, with many gaps not covered.</td>
</tr>
<tr>
<td></td>
<td>Facility permits will be under review due to the presence of an open meat market.</td>
</tr>
</tbody>
</table>

## Description

A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

## Overall Inspection Comments

No summary comments have been made for this inspection.

## 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

NAME: Signature Not Available  
TITLE: 

Total # of Images: 0