



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME OLD COUNTRY COFFEE SHOP				REINSPECTION DATE Not Specified	INSPECTOR Yvette Velasco	DATE 10/19/2015
LOCATION 32019 HOLIDAY LN, RUNNING SPRINGS, CA 92382				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:46 AM	TIME OUT 12:18 PM	FACILITY ID FA0007657	RELATED ID CO0052534	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The Division of Environmental Health recently received a complaint regarding the facility on 10/15/15. Complainant stated that the facility has an overflow of toilet paper and sewage flowing out of their toilets. Complainant also stated that the overflow is near food storage.

The person in charge stated that they have not received any similar complaints. Observed no overflow of sewage in restrooms. Observed restrooms flushing properly. The person in charge stated that they do overflow approximately once per year due to an excess of toilet paper being use. The following violations were observed during the complaint inspection.

Description: A complaint report has been received by Environmental Health.

16K006 Adequate handwashing facilities supplied & accessible

Compliance Date: Not Specified

Not In Compliance

Violation Reference -

Inspector Comments: Observed no paper towels provided at the women's restroom handwashing sink.

Ensure to maintain all handwashing sinks throughout the facility adequately supplied at all times.

Corrected on site. Paper towels were provided at the women's restroom handwashing sink.

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)

16K007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following cold holding violations at the cook line:

- 1) Pancake batter containing milk and eggs at 66F with no intervention.
- 2) Shredded cheese in an ice bath at 48F.
- 3) Raw unshelled eggs in an ice bath at 51F-53F.
- 4) Raw bacon at 45F and raw sausage at 45F in cook line reach-in drawer below the grill.
- 5) Raw chicken at 47F in the refrigeration unit next to the three-compartment sink.
- 6) Raw pork at 51F in the refrigeration unit next to the three-compartment sink.
- 7) Cooked prime rib at 47F in the refrigeration unit next to the three-compartment sink.
- 8) Cooked potatoes at 48F in the refrigeration unit next to the three-compartment sink.

The person in charge stated that the eggs and cheese were placed in the ice bath less than 3 hours prior. The person in charge stated that the batter was taken out of the upright cook line refrigerator less than one hour prior. Observed cook line refrigerator properly cold holding. The person in charge stated the refrigeration unit next to the three compartment sink was adjusted that morning when it was observed frozen. Observed unit at 45F. The person in charge stated that the pork was being prepped 30 minutes prior.

Ensure that all cold holding potentially hazardous foods are maintained at or below 41F.

Corrected on site. Ice was added to ice bath and containers were submerged up to the food level to ensure proper cold holding of the eggs. The shredded cheese and batter were placed in the cook line refrigerator to ensure proper cold holding. The raw bacon and raw sausage were moved to an alternate drawer that was observed properly cold holding at 41F and below. The refrigeration unit next to the three-compartment sink was adjusted and observed one hour later at 38F.

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/510012_how_to_keep_food_out_of_danger_zone.pdf



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16K027 Food separated and protected

Compliance Date: Not Specified

Not In Compliance

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

Inspector Comments: Observed one can of ketchup severely dented at the seams in the back dry storage area.

Corrected on site. The can was voluntarily discarded. See VC &D.

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.

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed build-up sticky debris on microwave rack at the cook line. Observed build-up food and ice in the front ice cream freezer.

Ensure to regularly clean and maintain equipment throughout the facility.

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)

16K048 Food Handler Certification

Compliance Date: Not Specified

Not In Compliance

Violation Reference - SBCC - 33.0409

Inspector Comments: Observed one employee without valid San Bernardino County food worker cards. Ensure that employees maintain valid San Bernardino County food worker cards.

Employee must provide a current food worker card within 14 days. There will be a re-inspection charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50 if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 11/2/15.

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.

More Information: http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

Inspector Comments: One 7 lb 2 oz can of ketchup was voluntarily discarded.

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

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Luis A Garcia

TITLE: owner



Public Health
Environmental Health Services

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Total # of Images: 0