



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME SRSA ENTERPRISE INC DBA SANTA FE MARKET		DATE 10/31/2018	REINSPECTION DATE 11/14/2018	PERMIT EXPIRATION 9/30/2018
LOCATION 1150 W BASELINE ST, SAN BERNARDINO, CA 92411			INSPECTOR Tamara King	
MAILING ADDRESS 1150 W BASELINE ST, SAN BERNARDINO, CA 92411			IDENTIFIER: None	
TIME IN 1:55 PM	TIME OUT 4:00 PM	FACILITY ID FA0010215	RELATED ID PR0004250	PE 1684
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required	

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 81

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				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & excl				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			⊗
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
In				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
In	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	N/A	4	2
9. Proper cooling methods				
In	N/O	N/A	4	
10. Proper cooking time & temperatures				
In	N/O	N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In		+	⊗	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In				⊗
23. No rodents, insects, birds, or animals				

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

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	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
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	1
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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13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 10/31/2018</p> <p>Violation Reference - HSC - 113967, 113976,</p>	<p>Inspector Comments: Observed one tray of raw beef stored in the meat display case that showed outward signs of spoilage. The meat had been stored in the display case for approximately 3 days.</p> <p>The meat was voluntarily condemned and discarded. (see violation 52)</p> <p>All food shall be 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.</p>
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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>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **MAJOR**

POINTS 4	<p>Compliance date not specified Complied on 10/31/2018</p> <p>Violation Reference - HSC - 113984(e), 114097, 114099</p>	<p>Inspector Comments: 1) Observed a dead fly on the wooden food preparation table where raw meat is prepared.</p> <p>2) Observed an employee wash equipment without the 3-compartment sink set up. The employee washed the equipment, rinsed the equipment then placed the equipment on the integral drain board to dry without first sanitizing the equipment. Upon questioning the employee indicated that sanitizer is not used after rinsing to sanitize equipment.</p> <p>Education was provided on proper ware washing procedures on this date. Employees shall ensure all equipment and utensils are properly cleaned and sanitized using the following procedures: 1) Wash in hot soapy water with minimum 100F 2) Rinse in clear water 3) Sanitize in a sanitizer concentration of a minimum of 100 ppm chlorine or 200 ppm quaternary ammonia 4) Air Dry</p> <p>The employee re-washed the equipment using proper methods.</p>
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Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS **MAJOR**

POINTS 4	<p>Compliance date not specified Not In Compliance</p> <p>Violation Reference - HSC - 114259.1, 114259.4, 11425</p>	<p>Inspector Comments: 1) Observed old rodent droppings in the rear left portion of the rear storage area.</p> <p>Eliminate all evidence of previous rodent infestation and thoroughly clean and sanitize all areas where evidence of vermin infestation has been observed.</p> <p>A follow up inspection will be conducted in one week to verify compliance.</p> <p>2) Observed numerous flies in the facility and on food contact surfaces throughout the meat department. The front doors to the facility were observed propped open and the air curtain was not turned on.</p> <p>The facility shall eliminate the flies from the facility, maintain the facility equipped, constructed, and operated in a manner to prevent the entrance/ harborage of vermin.</p> <p>A follow up inspection will be conducted in one week to verify compliance.</p>
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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)



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 113947-113947.1</p>	<p>Inspector Comments: Observed no valid food safety certificate on site. (Repeat Violation)</p> <p>One person in the facility must obtain a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable). An inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-inspections. For more information on how to obtain a food safety certificate from an ANSI-approved organization, visit the ANSI website at www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4.</p> <p>Observed employees to have insufficient knowledge of proper ware washing procedures, proper thawing methods, and cleaning frequency for food contact surfaces.</p>
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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)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	<p>Compliance date not specified Not In Compliance Violation Reference -</p>	<p>Inspector Comments: Observed personal employee food and beverages stored above a food preparation table where raw meat is prepared.</p> <p>Observed a gallon container of personal employee beverage stored in the meat display case directly adjacent to packages of raw meat.</p> <p>Discontinue these practices. Employees shall not eat, drink, or use tobacco or store personal food, beverages, or effects in non-designated areas where contamination may result.</p>
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Violation Description: Employees shall not eat, drink, or use tobacco in non-designated areas where contamination may result. (113977) An employee shall not use a utensil to taste food more than once without being properly washed, rinsed and sanitized between uses. (113976)

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS 1	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114115 (c)</p>	<p>Inspector Comments: 1) Observed the meat grinder to have food residue on the food contact surfaces when stored clean.</p> <p>2) Observed the meat slicer to have food residue on the food contact surfaces and nonfood contact surfaces.</p> <p>Clean and sanitize the equipment. Maintain all equipment stored in a clean and sanitary manner free from accumulation of food residue and other debris.</p> <p>3) Observed shelves throughout the customer area of the store and rear storage areas of the facility to have an accumulation of dust/ debris build up.</p> <p>Clean the shelves.</p> <p>4) Observed the nonfood contact surfaces of th equipment and display cases in the meat market to have an accumulation of food residue/ debris.</p> <p>Thoroughly clean and sanitize these surfaces.</p>
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Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<p>Inspector Comments: 1) Observed two (2) steam tables not in use stored in the rear of the facility. The facility does not have any hot holding or cooking elements.</p> <p>2) Observed a deli sandwich refrigeration case to the left of the deli display case that is not currently in use.</p> <p>Remove equipment that is non-essential to the maintenance and/ or operation of the facility.</p> <p>3) Observed holes in the ceiling and walls in the following areas: - in the rear right corner of the facility. - in the ceiling in the water heater room - above the light switches on the wall outside of the water heater room - in the ceiling panels in the customer area of the store.</p> <p>Seal the holes to prevent the entrance/ harborage of vermin in the facility.</p>
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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 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p>Inspector Comments: Observed the floors in the meat department area to have the tiles that lines the floors and the coping tiles no longer in place.</p> <p>Evidence of the old tiles remains in a portion of the floor to the right of the deli display case.</p>
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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))

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.

Overall Inspection Comments



Public Health
Environmental Health Services

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Upon inspection if this facility it was determined that the facility Program Element has been changed from 1619 to 1684. The facility contains a pre-packaged market and an open food meat market.

The program element will be changed to accurately reflect the store.

A "B" grade card was posted this date.

For a B grade (score of 80 to 89)

A re-score inspection may be requested by a food facility who receives a "B" grade after the completion of an official routine inspection. This request is optional on the part of the facility which may wish to try to improve their score or letter grade. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection.

A Re-score request form was provided on this date as well as an Active Managerial Form, Elevated Risk Inspection information form. A PEP talk was provided on this date.

The facility shall eliminate all evidence of current and past vermin infestation. All areas where vermin were located shall be thoroughly cleaned, sanitized, and monitored. Pest control services shall be conducted prior to the follow up inspection. A follow up inspection will be conducted in one week to verify compliance with elimination of vermin.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Ameer Khaan".

NAME: ameer khaan
TITLE: cousin of owner