



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME COPPER MOUNTAIN COMMUNITY CENTER				REINSPECTION DATE Not Specified	INSPECTOR Lizeth Lopez	DATE 8/13/2018
LOCATION 65430 WINTERS RD, JOSHUA TREE, CA 92252				PERMIT EXPIRATION 7/31/2019	IDENTIFIER: None	
TIME IN 1:30 PM	TIME OUT 3:09 PM	FACILITY ID FA0024643	RELATED ID PR0032042	PE 1620	SERVICE: 006 - FIELD CONSULTATION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

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

Not In Compliance

Reference - HSC

Inspector Comments: A field consultation was conducted on this date regarding the shared operation of the kitchen at Copper Mountain Community Center in Joshua Tree by Jazzed Up Classics.

On this date, the following was observed:

- 1) Dish machine directly plumbed to the 3-compartment sink drainage
- 2) Undercounter dish machine was observed on a platform
- 3) Maximum water temperature of 117 degrees F
- 4) No food preparation sink was observed
- 5) second 3-compartment sink was missing a drainboard and ANSI certification was not observed
- 6) Water heater with an energy input of 4.5Kw
- 7) Floor sink in the storage room was observed in the walkway
- 8) Ice machine directly plumbed
- 9) ANSI certification was not observed on storage racks
- 10) Observed old and fresh rodent droppings in the food preparation area underneath the handwash sink cabinet and throughout the storage/warewashing room
- 11) Unapproved household equipment
- 12) Mop sink with unapproved finishes

Observed a sprayer without a faucet installed on three (3) compartment sinks. Install a spout faucet in addition to the spray at three (3) compartment sink so faucet can reach all compartments of the three (3) compartment sink.

Facility must submit plans to accommodate any shared kitchen operations.

Facility is temporarily closed due to vermin infestation.

Eliminate vermin from facility and maintain free of vermin. Highly recommend receiving treatments more frequently and eliminating food, water, and harborage for vermin. Facility is closed until the vermin infestation is abated.

Description: A consultation inspection was conducted on this date.

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Facility is temporarily closed due to vermin infestation.

Eliminate vermin from facility and maintain free of vermin. Highly recommend receiving treatments more frequently and eliminating food, water, and harborage for vermin. Facility is closed until the vermin infestation is abated. Office supervisor review is required prior to reopening.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)



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16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed old and fresh rodent droppings in the food preparation area underneath the handwash sink cabinet and throughout the storage/warewashing room. Pest control receipts were not observed on site. Per representatives, they conduct their own pest control services.

Eliminate vermin from facility and maintain free of vermin. Highly recommend receiving treatments more frequently and eliminating food, water, and harborage for vermin. Facility is closed until the vermin infestation is abated. Office supervisor review is required prior to reopening.

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)

17K088 Equipment - General - ANSI

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114130(b)

Inspector Comments: Observed unapproved household equipment (household refrigerator, storage racks and mixer) in the facility.

All new and existing equipment must be ANSI certified for sanitation. Remove unapproved equipment from facility.

Description: All new and replacement food-related and utensil related equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (NSF, ITS, ETL, EPH, UL Sanitation or CSA).

17K099 Equipment - Refrigeration - Insufficient

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114002

Inspector Comments: Observed 1 (2) two door reach in freezer and 1 (2) two door reach in refrigerator.

Facility may be required to install additional refrigeration to accommodate shared kitchen operation.

Description: Insufficient refrigeration listed on the plans; add additional refrigeration as listed below.

17K101 Equipment - Prep Sink

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114163

Inspector Comments: Facility does not have a food preparation sink. Menu for the new facility sharing the kitchen indicates that facility will have vegetables, fruit and meal prep bowls.

All permanent food facility that wash, rinse, soak, thaw or similarly prepare foods shall be provided with a food preparation sink. The food preparation sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width. The food preparation sink is required to drain indirectly to a floor sink. Plan submittal is required.

Description: (a) Except as specified in subdivision (b), all permanent food facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a food preparation sink.

(1) The food preparation sink shall have a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width.

(2) The food preparation sink shall be located in the food preparation area, provided exclusively for food preparation, and accessible at all times.

(3) The sink shall be equipped with an adequate supply of hot and cold running water through a mixing valve.

(b) (1) Food facilities that were approved for operation without a food preparation sink prior to January 1, 2007, need not provide a food preparation sink unless the food facility makes a menu change or changes their method of operation.

17K405 Structure - Walls - Behind Sinks

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEH

Inspector Comments: Observed wall with an unseal wood finish in the mop sink room. Walls behind sinks did not have approved material.

Provide approved finished. Ensure all walls behind sinks have a covering of an approved material (FRP, tile or stainless steel) that extends at least four (4) feet high from the coved base and 18 inches on the sides of all sinks.

Description: The wall surfaces behind and adjacent all sinks (including Handwash and Mop sinks) shall be covered with fiberglass reinforced polyester (FRP), stainless steel, tile, or the equivalent. The approved wall cover must extend up the wall at least four (4) feet from the coved base and cover the walls behind the sink and accompanying drainboards to a minimum of eighteen (18) inches on both sides.



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17K423 Warewashing - General - Requirement

Compliance Date: Not Specified
Not In Compliance
Reference - CCDEH Guidelines - CCDEG

Inspector Comments: In the water heater room, observed a 3-compartment sink with 1 drainboard. ANSI certification was not observed on the 3-compartment sink.

Provide an approved three (3) compartment sink, with dual integrally installed, sloped stainless steel drainboards, round metal legs, and an eight (8) inch stainless steel backsplash, for washing kitchen utensils. Prior to making any changes, consult with plan check for requirements. Plan submittal may be required.

Description: Provide an approved three (3) compartment sink, with dual integrally installed, sloped stainless steel drainboards, round metal legs, and an eight (8) inch stainless steel backsplash, for washing kitchen utensils.

17K683 Plumbing - Floor Sink - Location

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: Observed a floor sink in the middle of the walkway in the water heater room.

Floor sinks cannot be located in walkways, or in any other location where they would form a tripping hazard. Floor sinks must be half exposed - they cannot be totally covered by equipment (except for food prep and warewashing sinks).

Description: Floor sinks cannot be located in walkways, or in any other location where they would form a tripping hazard. Floor sinks must be half exposed - they cannot be totally covered by equipment (except for food prep and warewashing sinks).

17K685 Plumbing - General - Air gap

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 114193(a)

Inspector Comments: Observed the dish machine, 3-compartment sinks and ice machine to be directly plumbed.

All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained via an air gap into an approved floor sink. Plan submittal will be required or dish machine and ice machine will need to be removed.

Description: All steam tables, ice machines and bins, food preparation sinks, warewashing sinks, display cases, walk-in refrigeration units, and other similar equipment that discharge liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink.

17K707 Construction - Hot Water Heater - Insufficient

Compliance Date: Not Specified
Not In Compliance
Reference - Reference Number - SBC Policy

Inspector Comments: Observed a water heater with an energy input of 4.5Kw.

Current water heater is insufficient to meet the hot water demand with the current number of sinks and dish machine.

Description: The propose hot water heater is insufficient: Provide an approved hot water heater with a minimum energy input rating as listed below.

Overall Inspection Comments

Facility is closed due to vermin infestation. Closure notice posted. Do not remove, relocate, or obscure from public view. Failure to comply may result in a reposting assessment at the rate of \$245.00 an hour.

Unable to determine if facility submitted plans for the water heater room that contains a 1 drainboard 3-compartment sink, 1 handwash sink, storage shelves and water heater. Per representative, this room was previously used for ice cream. Further research required to determine if this area has gone through plan check. If it is determined that this area has not gone through plan check, facility may not use this area and plans must be submitted.

Signature(s) of Acknowledgement

NAME: Crystal Wysong
TITLE: Kitchen Manager



Public Health
Environmental Health Services

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Total # of Images: 0