

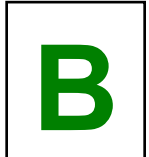


CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME OLD COUNTRY COFFEE SHOP		DATE 10/13/2022	REINSPECTION Next Routine	PERMIT 1/31/2070
LOCATION 32019 HOLIDAY LN, RUNNING SPRINGS, CA 92382			INSPECTOR Timothy Mitchell	
MAILING ADDRESS PO BOX 149, RUNNING SPRINGS CA 92382			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 2:33 PM	TIME OUT 7:10 PM	FACILITY ID FA0007657	RELATED ID PR0010895	PE 1621

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 80

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

- 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 & ex		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 pro		4	2
○ In		6. Adequate handwashing facilities supplied & accessi			2
TIME AND TEMPERATURE RELATIONSHIPS					
In	N/O	N/A	+	⊗	2
In	N/O	○ N/A		4	2
In	N/O	N/A	+	⊗	2
○ In	N/O	N/A		4	
In	○ N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In				4	2
In	N/O	N/A	+	4	⊗

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				4	2
LIQUID WASTE DISPOSAL					
○ In				4	2
VERMIN					
○ In				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	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, u	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identify	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, use	⊗
35. Equipment/Utensils approved; installed; clean; good repair, c	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	⊗
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities	1
43. Toilet facilities: properly constructed, supplied, c	⊗
44. Premises; personal/cleaning items; vermin-proof	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
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 10/13/2022
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed the following:

- 1) In the cold holding drawer unit below the griddle:
 - One (1) stainless steel container with two (2) uncooked beef hamburger patties with a measured temperature of 48-49 F that were placed in the cold holding unit four (4) hours prior to inspection.
 - One (1) stainless steel container with approximately two (2) pounds of uncooked pork sausage links with a measured temperature of 46-48 F that were placed in the cold holding unit four (4) hours prior to inspection.
 - 2) In the reach in Victory refrigeration unit next to the three (3) compartment sink:
 - One (1) large stainless steel container with partially cooked bacon with a measured temperature of 48-49 F that were placed in the cooler the previous night.
 - One (1) stainless steel container of sliced american cheese wrapped in plastic with a measured temperature of 49 F. Operator was unable to verify time the cheese was placed in the unit.

Corrected on site. All of the above items were voluntarily discarded by the operator. See VC&D for more information.
 - 3) One (1) white five (5) gallon bucket with uncooked chicken stored in water inside the reach in Victory refrigeration unit next to the three (3) compartment sink with a measured temperature of 48 F that was placed in the unit one (1) hour prior to inspection. Corrected on site. Operator relocated the chicken to a reach freezer to rapidly decrease the temperature.
- Ensure all Potentially Hazardous Foods (PHF) are stored at or below 41 F for cold holding.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: <https://youtu.be/Rl6w5DtEs7w>



Public Health
Environmental Health Services

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9. PROPER COOLING METHODS



POINTS

4

Compliance date not specified
Complied on 10/13/2022
Violation Reference - HSC -
114000

Inspector Comments: Observed the following cooling on a preparation table in the rear dry storage area, each sitting in an ice bath with ice paddles placed inside the containers:

- One (1) large plastic rectangular container of cooked chicken measuring a temperature of 100-101 F
- Two (2) large plastic rectangular containers of cooked country gravy measuring a temperature of 82-89 F
- One (1) large plastic rectangular container of cooked menudo measuring a temperature of 75-76 F

Upon questioning, the operator and cook stated the above items were cooked and placed to cool 2-1/2 hours prior to inspection.

Ensure potentially hazardous foods are cooled rapidly from 135°F to 70°F within two hours and then cooled from 70°F to 41°F or below for a total of six hours using approved cooling methods.

Corrected on site. The operator voluntarily discarded the above items.

Approved cooling methods include:

- 1) Placing the food in shallow pans (recommend using heat-conductive pans)
- 2) Separating the food into smaller or thinner portions
- 3) Using rapid cooling equipment such as chill blasters
- 4) Using containers that facilitate heat transfer
- 5) Adding ice as an ingredient
- 6) Using ice paddles
- 7) Placing containers in an ice bath, stirring food frequently

Containers may be stored loosely covered or uncovered if protected from overhead contamination during the cooling period. Food must be stirred as necessary to evenly cool a liquid or a semi-liquid food

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: <https://youtu.be/hiOExyNgDIQ>

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

POINTS

2

Compliance date not specified
Complied on 10/13/2022
Violation Reference - HSC -
113984(e), 114097, 114099

Inspector Comments: Observed a black mold like substance inside the interior panel of the ice machine located in the dry storage area. The ice was not making direct contact with the black mold like substance. Ice is used for beverages and cooling food.

Ensure all food contract surfaces are clean and sanitized to prevent contamination.

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: <https://youtu.be/Gz6zPqZtv2s>



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27. FOOD SEPARATED AND PROTECTED

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 113984 (a, b, c, d, f)	<p>Inspector Comments: Observed the following:</p> <p>1) Multiple coffee filters with coffee portioned out inside were stored beneath the coffee machines without any means of overhead protection.</p> <p>2) Multiple containers located in the Victoria reach in refrigeration unit next to the three (3) compartment sink were missing lids and exposed.</p> <p>Discontinue this practice. All food shall be covered to protect from overhead contamination.</p>

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.

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	<p>Inspector Comments: Observed the facility to use quaternary ammonia for sanitization in the three (3) compartment sink, no test strips for available on site.</p> <p>Discontinue this practice. Ensure test strips for all chemical sanitizers are maintained on site.</p>

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: <https://youtu.be/tH1OqFuAy9Y>

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114130, 114130.1, 114130	<p>Inspector Comments: Observed the following:</p> <p>1) The door gaskets of the Victory refrigeration unit next to the three (3) compartment sink to be in disrepair.</p> <p>2) The door of the Traulsen three door reach in refrigeration unit with a missing handle on the middle door.</p> <p>Repair/replace the above to maintain equipment in good working order.</p>

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)



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36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1) Observed the can opener blade not in use stored on a storage rack to have a heavy build up a dark food like substance.

Discontinue this practice. Ensure all food contact surfaces are maintained cleaned and sanitized.

2) Observed one (1) stainless steel scoop stored inside a large container of flour with the handle embedded in the flour.

Discontinue this practice. Ensure scoop handles are stored with handles not in direct contact with food to prevent contamination.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

40. WIPING CLOTHS: PROPERLY USED AND STORED

POINTS
1
Compliance date not specified
Complied on 10/13/2022
Violation Reference - HSC -
114135, 114185.1

Inspector Comments: Observed a green tub of sanitizer with wiping cloths inside measured with 0 ppm of chlorine adjacent to the hand washing sink.

Discontinue this practice. Containers with sanitizer and wiping cloths shall maintain a chlorine concentration level at 100 ppm when used to sanitize.

Corrected on site. Operator emptied and remade the sanitizer solution with the proper 100 ppm of chlorine.

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)

More Information: <https://youtu.be/QGKUN9MDxig>

43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114250, 114276

Inspector Comments: Observed the following:

1) Toilet paper stored on a filing cabinet in the employee only restroom.

2) Toilet paper stored on the rear tank of the toilet in the mens restroom.

Discontinue this practice. Ensure all toilet paper is protected and stored inside a dispenser.

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	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123
1	

Inspector Comments: - Observed personal items (keys on a lanyard and a wallet) stored above the three (3) compartment sink next to the hot holding unit.

Discontinue this practice. All personal items shall be stored in a designated area separate from any food preparation or storage areas to prevent contamination.

Corrected on site. Operator relocated personal items to employee lockers.

- Observed the following:

- 1) Two (2) large holes in the walls surrounding the hot water heater in the dry storage area.
- 2) A large hole in the roof above the safe in the dry storage area.
- 3) Vent cover missing in the roof of the dry storage area with the ice machine.
- 4) The base coving is pulled away from the wall behind the exit door adjacent to the first dry storage area allowing for vermin harborage.
- 5) The air curtain outside exit door adjacent to the first dry storage area is inoperable.
- 6) The delivery door in front of the building adjacent to the front entrance is missing an air curtain.

Repair/replace the above to protect against vermin entry and harborage.

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)

48. FOOD HANDLER CERTIFICATION

POINTS	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409
3	

Inspector Comments: Observed four (4) food service workers at this facility with an invalid/expired San Bernardino County food handler card.

Food worker cards SHALL be issued by San Bernardino County to be valid.

All food handlers must obtain a valid food handler certificate issued by San Bernardino County within fourteen (14) days of employment.

Failure to provide proof of food handler certification within fourteen (14) days will result in an unannounced billable reinspection to verify compliance. These reinspections will be charged at \$245 per hour with a 30-minute minimum.

The facility operator must complete the "Missing Food Handler" form provided by the inspector and fax to 909-387-4272 or email it to sbcfoodworker@gmail.com

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 email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com)

More Information: <https://wp.sbcounty.gov/dph/wp-content/uploads/sites/7/2022/04/SB-Flyer-2019-completed-English-Spanish.pdf>



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52. VC & D

POINTS 0	Compliance date not specified
	Not In Compliance Violation Reference - HSC - 113980

Inspector Comments: The operator voluntarily consented to the condemnation and destruction of the following food items:

- One (1) stainless steel container with two (2) uncooked beef hamburger patties
- One (1) stainless steel container with approximately two (2) pounds of uncooked pork sausage links
- One (1) large stainless steel container with approximately three (3) pounds of partially cooked bacon
- One (1) stainless steel container with approximately one (1) pound of sliced american cheese wrapped in plastic
- One (1) large plastic rectangular container with approximately 10 pounds of cooked chicken
- Two (2) large plastic rectangular containers with approximately 20 pounds of cooked country gravy
- One (1) large plastic rectangular container with approximately 10 pounds cooked menudo

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."

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

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

Overall Inspection Comments



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Letter grade "A" removed.

Letter grade "B" posted on this date.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A PEP talk was emailed to the operator.

The following handouts/stickers were provided to the Operator:

- Rescore form - Missing Food Handler Form - Cooling Properly - Top 5 CDC Risk Factors- Hot and Cold Holding stickers.

Provided missing food handler card handout. Fax missing food handler card form within 14 days to avoid a future charged follow-up inspection at an hourly rate of \$245.

Note: Food handler cards MUST be issued by San Bernardino County to be valid.

Note: For a B grade (Score of 80 to 89): A re-score inspection may be requested by a food facility that receives a "B" grade after the completion of an official routine, re-score, or elevated risk inspection. This request is optional on the part of the facility which may wish to attempt to improve their score or letter grade. A 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.

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

No Sig

NAME: Luis
TITLE: