



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>FOSTERS DONUTS</b>		DATE 12/27/2018	REINSPECTION DATE 1/10/2019	PERMIT EXPIRATION 1/31/2019
LOCATION 758 TENNESSEE ST, REDLANDS, CA 92373			INSPECTOR Mechelle Rouse	
MAILING ADDRESS 758 TENNESSEE ST, REDLANDS, CA 92373			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 9:30 AM	TIME OUT 11:45 AM	FACILITY ID FA0009328	RELATED ID PR0012221	PE 1620

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 79**

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			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In	2. Communicable disease; reporting, restrictions & excl			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 prop	+	⊗	2
○ In	6. Adequate handwashing facilities supplied & accessib			⊗
TIME AND TEMPERATURE RELATIONSHIPS				
○ In	N/O N/A 7. Proper hot and cold holding temperatures			4 2
○ In	⊗ N/O N/A 8. Time as a public health control; procedures & record			4 2
○ In	⊗ N/O N/A 9. Proper cooling methods			4 2
○ In	⊗ N/O N/A 10. Proper cooking time & temperatures			4
○ In	⊗ N/O N/A 11. Proper reheating procedures for hot holding			4
PROTECTION FROM CONTAMINATION				
○ In	⊗ N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated	+	⊗	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized			4 2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source			4
○ In	N/O ⊗ N/A 16. Compliance with shell stock tags, condition, display			2
○ In	N/O ⊗ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
○ In	⊗ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	N/O ⊗ N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
○ In	⊗ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered			4
WATER/HOT WATER				
○ In	21. Hot and cold water available			4 2
LIQUID WASTE DISPOSAL				
○ In	22. Sewage and wastewater properly disposed			4 2
VERMIN				
○ In	23. No rodents, insects, birds, or animals	+	⊗	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	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	⊗
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, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
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 m	1
43. Toilet facilities: properly constructed, supplied, clea	⊗
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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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Upon inspection hot water at hand sink observed turned off, only cold water available.  Discontinue this practice. Hands shall be washed in hot water 100F and above at all times.  Corrected on site. Hot water was turned on and observed to reach 110-115F, manager was informed to keep hot water on at all times. Proper hand washing handout provided on this day.  <u>Note:</u> Facility only has one hand washing sink
	Complied on 12/27/2018	
	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, fake 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))

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

**13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED** **MAJOR**

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed multiple gnats on various donuts(12-13 trays) placed in cooling tray rack and a tray of raw dough placed on the preparation table.  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.  Corrected on site. All racks of donuts and dough were voluntarily discarded and condemned. See VC&D for detail.
	Complied on 12/27/2018	
	Violation Reference - HSC - 113967, 113976,	

**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>

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

<b>POINTS</b> <b>4</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed 2-3 house flies and multiple (15+) gnats throughout facility.  Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Live animals are not allowed in a food facility except as specified in Section 114259.5. Food employees with service animals may handle or care for their service animal if they wash their hands as required. Dogs under the control of uniformed law enforcement or private operators who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code are exempt.  Due to gnats adulterating food product the manager was instructed to provide proof of pest control services but was unable to do so . A follow up will be conducted in 24 hours to ensure pest control has conducted a service specifically targeted to gnats as they are creating a health hazard for the facility.  <u>Note:</u> This is a repeat violation.
	Complied on 12/27/2018	
	Violation Reference - HSC - 114259.1, 114259.4, 11425	

**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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#### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

<b>POINTS</b> <b>2</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed paper towels not placed in dispenser at the time of inspection.  Ensure to place paper towels in dispenser to prevent cross contamination.  Manager was informed.
	Not In Compliance 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)

#### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> 1.) Observed a bag of flour stored open in the back storage area.  Ensure that once bulk items are open, they are transferred properly to a storage container or properly sealed.  Manager was informed.  2.) Observed multiple containers of closed cream filling stored on the ground in the dry storage room and front kitchen area.  Ensure that all food items are properly stored at least six inches off the ground at all times.  Manager was informed.
	Not In Compliance 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))

#### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> CO2 cylinders were observed stored underneath cabinet and not secured and chained.  Chain and secure all CO2 cylinders when stored in this facility.
	Not In Compliance Violation Reference - HSC - 114074, 114081, 114119	

**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)

#### 38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

<b>POINTS</b> <b>1</b>	Compliance date not specified	<b>Inspector Comments:</b> Observed a missing shatter proof light shield in the back dry storage area.  Ensure to provide this for adequate lighting protection.  Manager was informed.
	Not In Compliance Violation Reference - HSC - 114149, 114149.1	

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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**40. WIPING CLOTHS: PROPERLY USED AND STORED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114135, 114185.1	<b>Inspector Comments:</b> Observed no chlorine test strips available at the time of inspection. (Manager only had quaternary ammonium test strips but was observed to be using bleach as sanitizer)  Ensure to provide the proper test strips for adequate concentration reading.  Manager was informed.
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**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)

**43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114250, 114276	<b>Inspector Comments:</b> Observed paper towels not placed in dispenser at the time of inspection.  Ensure to place paper towels in dispenser to prevent cross contamination.  Manager was informed.
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**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)

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	<b>Inspector Comments:</b> Observed no air curtain in the front or back door entry ways.  Provide an air curtain that is door activated and operational to prevent the entrance of flies.  Note: This was noted on the previous inspection, a follow up will be conducted in two weeks to ensure compliance.
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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**

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<b>Inspector Comments:</b> Observed the following in need of immediate attention: - Ceiling panel missing with exposure to ceiling in back dry storage room. - Missing floor tiles in front of the mop sink. (Repeat violation) - Wall behind two compartment sink exposure to wall (Repeat violation) - Restroom floor tiles missing.  Ensure to take the proper precautions in repairing these items.  Manager was informed.
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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))



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**52. VC & D**

<b>POINTS</b>  <div style="border: 1px solid black; padding: 5px; display: inline-block; font-size: 24pt; font-weight: bold;">0</div>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC - 113980</b>	<b>Inspector Comments:</b> The following food items were voluntarily discarded and condemned due to contamination: - 12-13 trays of baked donuts (60-65 donuts) - One tray of raw dough
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**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
- A permit suspension (closure) on your last graded inspection.

**Overall Inspection Comments**

Letter grade "C" was posted on this day.

PEP talk and Five (5) CDC risk factors handout was provided on this day.

Due to the facility receiving a score between 79 and 80, this food facility **MUST** correct the deficiencies listed in the official inspection report (OIR) and **MUST** submit to our division a written request for a re-score inspection within 30 days of the OIR. 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 food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection may be immediately closed by the health official and remain closed until at least a "B" grade is achieved on a re-score inspection.

Handouts Provided:

- Five (5) CDC risk factors
- Request for a Re-Score Inspection
- Safe Food Handling Practices
- Food Facility Risk Based Inspection Frequency

Note: For a more efficient inspection, ensure to compile updated food handler cards and maintain in a binder with employee names in chronological order and a copy of the latest active employee roster.

**Signature(s) of Acknowledgement**

NAME: Lisa Chan  
TITLE: Manager