



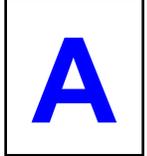
Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME STOCKADE		DATE 11/30/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 2/28/2016
LOCATION 23881 LAKE DR, CRESTLINE, CA 92325			INSPECTOR Yvette Velasco	
MAILING ADDRESS PO BOX 2279, Crestline CA 92325			IDENTIFIER: None	
TIME IN 11:46 AM			SERVICE: 001 - Inspection - Routine	
TIME OUT 1:05 PM			RESULT: 03 - Corrective Action / No Follow up Required	
FACILITY ID FA0007477			ACTION: 01 - No Further Action Required	
RELATED ID PR0000726			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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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 90

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	+		⊘
PREVENTING CONTAMINATION BY HANDS					
○ In	N/O	5. Hands clean and properly washed; gloves used prop		4	2
○ In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
○ In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
○ In	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
○ In	N/O	N/A			2
○ In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A	+		⊘

		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		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		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	⊘
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	1
34. Warewashing facilities: installed, maintained, used	⊘
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	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	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	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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14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED **⚠ CRITICAL ⚠**

POINTS 4	Compliance date not specified Complied on 11/30/2015 Violation Reference - HSC - 113984(e), 114097, 114099	Inspector Comments: Observed excess food debris build-up on the meat cutter at back prep area. Ensure to wash, rinse, and sanitize the meat cutter as necessary. Observed employee wipe prep counter with chlorine sanitizer at 10ppm-50ppm. Ensure to maintain chlorine sanitizer at 100ppm. Corrected on site. Employee added chlorine. Observed chlorine sanitizer at 100ppm.
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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/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

4. PROPER EATING, TASTING, DRINKING OR TOBACCO USE

POINTS 2	Compliance date not specified Complied on 11/30/2015 Violation Reference -	Inspector Comments: Observed an uncovered employee beverage on the active prep table across from the stove. Ensure that all employee beverages are placed separate from retail food or food contact surfaces to avoid possible contamination. Corrected on site. Employee beverage was moved to low level of shelf of coffee machine separated from retail food.
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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)

26. APPROVED THAWING METHODS USED, FROZEN FOOD

POINTS 1	Compliance date not specified Complied on 11/30/2015 Violation Reference - HSC - 114018, 114020, 114020.1	Inspector Comments: Observed turkey at 22F thawing in the prep sink with stagnant water at 127F. Observed that the turkey was fully wrapped in plastic. Observed ground beef thawing on back prep counter at 39F with no intervention. Ensure to use an approved method when thawing food. Approved thawing methods include: A. Under refrigeration that maintains the food temperature at 41F or below. B. Completely submerged under potable running water for a period not to exceed two hours at a temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain. C. In a microwave oven if immediately followed by immediate preparation. D. As part of a cooking process. Corrected on site. Turkey was unwrapped, submerged in running water at 59F, and continued thawing. Ground beef was placed in the walk-in refrigerator.
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Violation Description: Food shall be thawed under refrigeration; completely submerged under cold running water (less than 70F) of sufficient velocity to flush loose particles for less than 2 hours; in microwave oven; or during the cooking process. (114018, 114020, 114020.1)

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Proper_Defrosting_Eng_Spn_11_29_11.pdf



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099	Inspector Comments: Observed no sanitizer test strips on site. Ensure to obtain appropriate sanitizer test strips to verify sanitizer levels.
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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: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf

48. FOOD HANDLER CERTIFICATION

POINTS 2	Compliance date not specified Not In Compliance Violation Reference - SBCC - 33.0409	Inspector Comments: Observed two (2) employees without valid San Bernardino County food worker cards. Ensure that employees maintain valid San Bernardino County food worker cards. Employees 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 12/14/15.
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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

Overall Inspection Comments

Letter grade "A" posted.

Ensure that employees maintain current, valid San Bernardino County food worker cards. Employees must provide current food worker card within 14 days. There will be a re-inspection charge of \$245.00 per hour with a 1/2 hour minimum if current food worker card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 12/14/15. Provided operator with a Food Worker Card handout.

Signature(s) of Acknowledgement

NAME: carol deason
 TITLE: manager