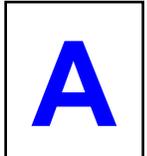




**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                            |                                 |  |                                       |
|---|----------------------------|---------------------------------|--|---------------------------------------|
| FACILITY NAME<br><b>PACIFIC CAR WASH</b>                      |                            | DATE<br><b>9/16/2016</b>        | REINSPECTION DATE<br><b>Next Routine</b>               | PERMIT EXPIRATION<br><b>1/31/2017</b> |
| LOCATION<br><b>1639 W FOOTHILL BL, UPLAND, CA 91786</b>       |                            |                                 | INSPECTOR<br><b>Eduardo Ramirez</b>                    |                                       |
| MAILING ADDRESS<br><b>1639 W FOOTHILL BL, UPLAND CA 91786</b> |                            |                                 | IDENTIFIER: None                                       |                                       |
|   |                            |                                 | SERVICE: 001 - Inspection - Routine                    |                                       |
|   |                            |                                 | RESULT: 03 - Corrective Action / No Follow up Required |                                       |
|   |                            |                                 | ACTION: 01 - No Further Action Required                |                                       |
| TIME IN<br><b>12:45 PM</b>                                    | TIME OUT<br><b>2:00 PM</b> | FACILITY ID<br><b>FA0004011</b> | RELATED ID<br><b>PR0039450</b>                         | PE<br><b>1685</b>                     |

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](#).



**SCORE 97**

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.

- In = In compliance  
+ COS = Corrected on-site
- N/O = Not observed  
⊘ MAJ = Major violation
- N/A = Not applicable  
⊘ 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        |     | 4   | 2   |
| In                                   | 6. Adequate handwashing facilities supplied & accessib          |     |     | 2   |
| 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              |     | 4   | 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   |     | 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                      | 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   |
| 38. Adequate ventilation and lighting; designated area       | ⊘   |
| 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 | ⊘   |
| 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                                    |     |



**CAL CODE OFFICIAL INSPECTION REPORT**

|   |                                     |
|---|-------------------------------------|
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| LOCATION<br><b>1639 W FOOTHILL BL, UPLAND, CA 91786</b> | INSPECTOR<br><b>Eduardo Ramirez</b> |

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

|                           |  |  |
|---------------------------|--|--|
| <b>POINTS</b><br><b>1</b> | <p>Compliance date not specified<br/>Not In Compliance<br/>Violation Reference - HSC -<br/>114067(f,g), 114099</p> | <p><b>Inspector Comments:</b> Observed no chlorine sanitizer test strips in the facility. Ensure proper test strips are available.</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:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three\\_Comp\\_Sink\\_Eng\\_Spn\\_final\\_11\\_30\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf)

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

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>1</b> | <p>Compliance date not specified<br/>Not In Compliance<br/>Violation Reference - HSC -<br/>114149, 114149.1</p> | <p><b>Inspector Comments:</b> Observed missing light bulbs in the back area by the ice machine. Ensure adequate lighting with shield protection is available in the back area to facilitate cleaning.</p> |
|---------------------------|---|---|

**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)

**45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN**

|                           |   |   |
|---------------------------|---|---|
| <b>POINTS</b><br><b>1</b> | <p>Compliance date not specified<br/>Not In Compliance<br/>Violation Reference - HSC -<br/>114143 (d), 114266</p> | <p><b>Inspector Comments:</b> Observed a large hole on the employee restroom ceiling. Repair or replace hole to prevent the entrance of vermin.</p> |
|---------------------------|---|---|

**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 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
- More than three (3) critical violations (codes 1-23) noted during an inspection.

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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| FACILITY NAME<br>PACIFIC CAR WASH                | DATE<br>9/16/2016            |
| LOCATION<br>1639 W FOOTHILL BL, UPLAND, CA 91786 | INSPECTOR<br>Eduardo Ramirez |

SNA

NAME:  
TITLE: