



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME MOLINOS COFFEE INC		DATE 1/7/2021	REINSPECTION DATE 1/21/2021	PERMIT EXPIRATION 11/30/2021
LOCATION 113 N 5TH ST, REDLANDS, CA 92373			INSPECTOR Luis Verde	
MAILING ADDRESS PO BOX 1245, RIVERSIDE CA 92502			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 10:47 AM	TIME OUT 12:34 PM	FACILITY ID FA0012532	RELATED ID PR0016444	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 92**

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  
 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
<input checked="" type="radio"/> In	N/O 1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/> In	2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="radio"/> In	N/O 3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O 4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/> In	N/O 5. Hands clean and properly washed; gloves used prop		4	2
<input checked="" type="radio"/> In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/> In	N/O N/A 7. Proper hot and cold holding temperatures		4	2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 8. Time as a public health control; procedures & record		4	2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 9. Proper cooling methods		4	2
<input checked="" type="radio"/> In	N/O N/A 10. Proper cooking time & temperatures		4	
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
<input type="radio"/> In	<input checked="" type="radio"/> N/O N/A 12. Returned and reserve of food			2
<input checked="" type="radio"/> In	13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="radio"/> In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/> In	15. Food obtained from approved source		4	
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display			2
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
<input type="radio"/> In	<input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
<input type="radio"/> In	N/O <input checked="" type="radio"/> N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
<input type="radio"/> In	<input checked="" type="radio"/> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
WATER/HOT WATER				
<input checked="" type="radio"/> In	21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL				
<input type="radio"/> In	22. Sewage and wastewater properly disposed		<input checked="" type="checkbox"/>	2
VERMIN				
<input checked="" type="radio"/> 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	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	<input checked="" type="checkbox"/>
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	<input checked="" type="checkbox"/>
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	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	<input checked="" type="checkbox"/>
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED** **MAJOR**

<b>POINTS</b> <b>4</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114197</p>	<p><b>Inspector Comments:</b> Observed the following:</p> <ul style="list-style-type: none"> <li>- Facility restroom to be flooded with back-up coming toilet. Toilet was unavailable for use due to back-up/flooding.</li> <li>- Floor sink beneath ice machine with waste water back up.</li> </ul> <p>Operator stated that floor sink has had issues and drains slowly. Drain pipe leading into floor sink was observed to be submerged in waste water. Drain pipe is connected to floor sink. Ice Machine drain pipe meets the required 1-inch air gap and does not come in contact with wastewater. No back flow or contamination of ice machine was observed.</p> <p>Repair/replace toilet and plumbing structure to prevent sewage or wastewater back up into facility. Upon repair ensure all affected areas are properly cleaned and sanitized before continuing operation.</p> <p>Operator was instructed to immediately cease operation. Plumbing services have been contacted to service facility.</p> <p>Due to restroom flooding and waste water back up permit has been suspended and facility has been closed. Notice of Closure sign was posted on front door at entrance of facility. Notice of Closure sign must remain up and visible for the duration of closure until re-inspection is conducted to verify compliance. Upon re-inspection and verification proper Letter grade will replace Notice of Closure sign and facility will be re-opened.</p>
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**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.

**30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED**

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114047, 114049, 114051</p>	<p><b>Inspector Comments:</b> Observed eight (8) cans of evaporated milk stored in cardboard container directly on floor beneath dry storage shelves in back storage room.</p> <p>Ensure all foods are stored at least a minimum of 6-inches above the floor on approved shelving.</p>
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**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))

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

<b>POINTS</b> <b>1</b>	<p>Compliance date not specified Not In Compliance Violation Reference - HSC - 114067(f,g), 114099</p>	<p><b>Inspector Comments:</b> Observed no test strips available in facility for quaternary ammonium sanitizer or chlorine bleach sanitizer. Quaternary Ammonium sanitizer was observed to be used in 3-compartment ware washing sink and wet wiping sanitation buckets and was above the appropriate concentration of 200ppm.</p> <p>Provide appropriate test strips for use in facility.</p>
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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/ThreeCompartmentSink.pdf>



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

POINTS <b>1</b>	Compliance date not specified Complied on 1/7/2021 Violation Reference - HSC - 114074, 114081, 114119	<p><b>Inspector Comments:</b> Observed one (1) pair of tongs stored on top of container of frozen coffee ice cubes.</p> <p>Ensure all utensils are properly stored in an appropriate manner away from contact with food or food contact surfaces.</p> <p>Operator removed tongs and placed in appropriate storage container.</p> <p>Corrected on site.</p>
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**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)

**41. PLUMBING; PROPER BACKFLOW DEVICES**

POINTS <b>1</b>	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	<p><b>Inspector Comments:</b> Observed no air gap between bottom of drain pipe and top of floor sink in the following locations:</p> <ul style="list-style-type: none"> <li>- Underneath ice machine in front bar area.</li> <li>- Underneath espresso machine in front bar area.</li> </ul> <p>Ensure there is at least a minimum 1-inch gap between the bottom of the drain pipe and top of floor sink to prevent wastewater and sewage back up.</p>
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**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

**49. PERMITS AVAILABLE**

POINTS <b>0</b>	Comply by 1/8/2021 Not In Compliance Violation Reference - HSC - 114067( b, c), 114381 (a)	<p><b>Inspector Comments:</b> No valid Health Permit was available at time of inspection. Operator stated that a Transfer of Ownership was completed in July of 2020 and the facility was opened in August of 2020 but no Health Permit was ever received after transfer.</p> <p>Operator noted that previous owner had removed health permit and letter grade from last inspection conducted on March 2020 before Transfer of Ownership when clearing out previous facility.</p> <p>Transfer of Ownership approval was verified. Personal follow-up with Environmental Health Services will be conducted to verify status of Health Permit for facility.</p>
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**Violation Description:** A food facility shall not be open for business without a valid permit. A permit shall be valid only for the specified permittee, location, and type of food sales or distribution activity. No food facility shall conduct activities that are inconsistent with the permit(s) issued by the enforcement agency. (114067(b) & (c), 114381 (a), 114381.2, 114387)

**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.



Public Health  
Environmental Health Services

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#### 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 feeding organizations in the following [Live Web Map](#).

#### Overall Inspection Comments

Permit was suspended and facility was closed on this date 1/7/2021. Notice of Closure sign was posted on front door.

A reinspection will be conducted on a later date. Letter 'A' Grade will replace Notice of Closure sign upon verification of compliance.

#### 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

A handwritten signature in blue ink that reads "NSA".

NAME: Irene Gonzales  
TITLE: Owner