



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME NOYES BAKERY		DATE 10/24/2018	REINSPECTION DATE 11/07/2018	PERMIT EXPIRATION 2/28/2019
LOCATION 341 W HIGHLAND AV, SAN BERNARDINO, CA 92405			INSPECTOR Tamara King	
MAILING ADDRESS 341 W HIGHLAND AV, SAN BERNARDINO CA 92405			IDENTIFIER: None	
TIME IN 9:17 AM	TIME OUT 11:30 AM	FACILITY ID FA0010031	RELATED ID PR0009539	PE 1620
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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 85

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		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	+	⊗	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	⊗
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	⊗
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	⊗
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	⊗
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
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	⊗



Public Health
Environmental Health Services

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54. PERMIT SUSPENSION

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: On this date a complaint investigation was conducted in conjunction with the routine inspection.

On this date evidence of heave and active vermin infestation was observed. You are hereby notified that your health permit is temporarily suspended due to cockroach/rodent infestation in critical areas.

The facility shall remove/Eliminate all evidence of the cockroaches using approved method of pest control. Seal any/all gaps/crevices in the facility. Clean and sanitize all the affected areas and all food contact surfaces prior to contacting this office for a reopening inspection. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

Two (2) "Notice of Closure" signs were posted this date.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

MAJOR

POINTS

4

Compliance date not specified
Complied on 10/24/2018
Violation Reference - HSC -
113967, 113976,

Inspector Comments: 1) Observed approximately 32 gallon capacity Rubbermaid container used for storage of flour to be contaminated with dead nymph cockroaches.

2) Observed approximately 32 gallon capacity Rubbermaid container used for storage of Ingredient to be contaminated with dead nymph cockroaches.

3) Observed one (1) approximately 32 gallon capacity Rubbermaid container containing an unrecognizable product infested with brown grain beetles. Employees were unable to indicate what the product contained. The facility shall ensure all containers of bulk product are clearly labeled with the common name of the contents of the containers.

4) Observed one can of Musselmans Key lime Pie mix on a shelf in the rear of the facility to be severely dented on the lower seam.

The contents of the containers and the dented can were voluntarily condemned and discarded by the person in charge (See violation 52).

The facility shall maintain all food 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.

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>



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

POINTS	Compliance date not specified
4	Not In Compliance
	Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Live and dead cockroaches were observed in the following areas:

A. Live nymph cockroaches observed on the interior and exterior surfaces of the pastry display case containing cookies including: gaps and crevices along the track for the doors, multiple on the tubing that runs along the bottom portion of the lower exterior surfaces, behind the metal grate at the bottom-right-rear portion of the case. The display case was observed to be infested with cockroaches in the cracks, crevices, and gaps of the equipment.

B. Live nymph cockroach observed crawling on the lower-rear exterior portion of the pastry display case at the metal grate located directly behind the computer area.

C. Dead cockroaches of various live stages on the floors around the pastry display cases.

D. One (1) Live young cockroach observed walking between display cases on the floor towards the customer area.

E. Dead nymph cockroaches in the interiors of the cake and cupcake display cases including on the bottom shelves of the case and in the tracks for the doors, in the lower portion of the units where the motors are located, and dead nymph cockroaches along the bottom of the equipment.

F. Dead cockroaches observed on the bottom shelf of the beverage refrigeration unit and along the tracks for the doors.

G. Dead cockroaches on the floors along the walls throughout the customer area of the facility including the floors under the beverage refrigeration unit located in the customer area.

H. Numerous live and dead cockroaches observed in the wooden cabinets, that open in the front and the back of the cabinet and open directly into the kitchen, located behind the cake display case.

I. Dead cockroaches observed in the cabinets located below the counter tops to the right of the computer.

J. Dead adult cockroach in the interior of the cake fridge.

K. one (1) Live cockroach observed walking around in the partition wall behind the cake decorating/preparation table

L. Multiple live cockroaches observed walking along the floors in the kitchen.

M. One (1) live cockroach observed walking on exterior surface of the empty/ unplugged refrigeration unit on the left side of the kitchen, the cockroach hid in the gaskets of the center door of the refrigeration unit.

N. Multiple dead cockroaches observed in the walk in refrigeration unit located at the front of the kitchen.

O. One (1) nymph cockroach observed walking on the food contact surface of the stainless steel top food preparation table in the front of the kitchen.

P. Observed approximately five (5) live adult cockroaches on the counter top behind the coffee pot located in the rear of the kitchen.

Q. Observed one cockroach egg casing on the floor of the restroom.

Remove/Eliminate all evidence of the cockroaches using approved method of pest control.
Seal any/all gaps/crevices in the facility.
Clean and sanitize all the affected areas and all food contact surfaces prior to contacting this office for a reopening inspection. The pest control and re-entry procedures were discussed with the manager. Provide your local health inspector follow ups regarding progress of elimination of the infestation by sending the Pest control records to your health inspector.

Prior to a re-opening inspection being conducted, the facility shall correct the observed violations, request a non-graded reinspection, and participate in a Supervisory Review. All evidence of cockroach activity and all vermin must be eliminated from the facility and all directives provided via inspection reports and the supervisory review must be completed. The supervisory review will be conducted at the Environmental Health Department San Bernardino office located at 385 N. Arrowhead Ave. San Bernardino, CA 92415. A representative of the Division of Environmental Health will be in contact with the facility to provide a date and time for the review.

Two (2) "Notice of Closure" signs were posted this date.

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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27. FOOD SEPARATED AND PROTECTED

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113984 (a, b, c, d, f)

Inspector Comments: 1) Observed the handle to a scoop in a container of sugar/ sugar like substance to be in direct contact with the food.

2) Observed the entire scoop, including the handle, in a container of Ingredient in direct contact with the food.

Discontinue these practices. All food shall be separated and protected from contamination. All food shall be stored, prepared, displayed, or held so that it is protected from contamination.

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.

33. NONFOOD-CONTACT SURFACES CLEAN

POINTS
1

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114115 (c)

Inspector Comments: 1) Observed various pieces of baking equipment throughout the facility to have an accumulation of food build up and residue on the food contact surfaces and nonfood contact surfaces including:

- slicers located at the front of the kitchen
- conveyor belts located on the right side of the kitchen to the right of the cake refrigerator
- hand contact and non food contact surfaces of the two (2) stand up Hobart floor mixers
- shelving units throughout
- cake and pastry pans not currently in used stored throughout the facility
- The nonfood contact surfaces of containers of food ingredients, flours, sprinkles, frostings etc;
- The weighted scale on the wooden preparation table at the back of the kitchen.
- The can opener on the wooden preparation table at the back of the kitchen.

Thoroughly clean and sanitize affected areas and soiled non-food contact surfaces. Maintain non food contact surfaces of equipment in a clean and sanitary manner.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

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

Inspector Comments: 1) Observed the open top refrigeration unit at the front of the facility to the right of the cookie display case to be inoperable and used for storage of dry goods.

Repair, remove, or replace the inoperable unit from the facility. Maintain all equipment in good condition and fully operational.

2) Observed the gaskets to the walk in refrigeration unit at the front of the facility to be in disrepair.

3) Observed the gaskets of the unplugged, empty refrigeration unit on the left side of the kitchen to be in disrepair.

Repair/ replace the damaged gaskets.

4) Observed the blade portion of a knife stored on a shortening container to be in disrepair.

Discontinue use of this piece of equipment.

5) Observed the large Maxx Air fan at the rear of the kitchen pointed towards the interior of the kitchen to have an accumulation of dust on the blades and exterior surfaces.

Clean this piece of equipment. Maintain all equipment in good condition and in a manner unlikely to cause contamination of food or food contact surfaces.

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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38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114149, 114149.1	Inspector Comments: 1) Observed one (1) light in the walk in refrigeration unit at the front of the facility to be inoperable. Repair/ replace the light bulb. 2) Observed a shatterproof light shield missing from the light fixture in the dry storage area at the rear of the facility. Repair/ replace the light shield.
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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)

41. PLUMBING; PROPER BACKFLOW DEVICES

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114171, 114189.1	Inspector Comments: Observed an Insufficient Air gap between the rim of the floor sink and the inlet of the waste water discharge pipe at the floor sink located under the 3-compartment ware wash sink. Repair/ replace the pipes to ensure an air gap that measures twice the diameter of the pipe exists between the rim of the floor sink and the inlet of the waste water discharge pipes coming from the 3-compartment ware wash sink and the water heater at this location.
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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)

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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123	Inspector Comments: Observed holes/ gaps in the following areas: - A large gnawed hole/ gap in the all and vinyl base cove to the right of the toilet of the restroom. - Numerous holes measuring greater than 1/4 inch in the cement/ brick walls in the rear storage areas of the facility. - Gaps around the wiring that extends through the ceilings where the cameras are located. - Gaps/ holes in the office where evidence of past water damage appears. Seal all gaps/ holes in the floors walls and ceilings that measure greater than 1/4 inch in diameter to prevent the entrance/ harborage of vermin in the facility. 2) Observed several unused pieces of equipment, damaged, equipment, and utensils throughout the facility. Remove any equipment utensils that are no essential to the maintenance and/ or operation of the facility to prevent vermin harborage inside the facility.
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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)



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

POINTS 1	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266	<p>Inspector Comments: 1) Observed the floors throughout the kitchen to have an accumulation of dust, dirt, food residue, grease, and other debris especially under and behind equipment, preparation tables, in corners, and along the edges of the wall/ floor junction.</p> <p>Thoroughly clean and sanitize the floors throughout the facility. Maintain the floors in a clean and sanitary manner.</p> <p>2) Observed coping tiles in the front area of the facility to be missing to the right of the cake display case.</p> <p>Repair/ replace the coping tiles.</p> <p>3) Observed heavy damaged walls and ceiling through out facility.</p> <p><u>Ensure to maintain all walls and ceilings in good repair condition at all times.</u></p>
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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))

51. PLAN REVIEW

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 114380	<p>Inspector Comments: Observed the floors in the kitchen to be in severe disrepair. Observed the dealings in the rear portion of the facility to be comprised of exposed wood. Observed the walls throughout the facility n need of repair.</p> <p>Should remodel or renovation of a facility be considered the food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. Complete, easily readable plans drawn to scale, for new construction or remodel of a food facility shall be submitted prior to construction. Remodel of the facility shall not begin prior to plan approval.</p>
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Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	<p>Inspector Comments: The following food products were voluntarily condemned and discarded by the person in charge:</p> <ul style="list-style-type: none"> - The contents of 3 32 gallon Rubbermaid containers of flour, Ingredient, and an unknown granular food product. - 1 Can Musselmans Key Lime Pie mix
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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.



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Overall Inspection Comments

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Two (2) "Notice of Closure" signs were posted this date.

On tis date a PEP talk was provided. The following handouts were provided to the person in charge: Top 5 CDC Risk Factors, Active Managerial Control, H.E.L.P. Program brochure, Request for Re-score form.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to be "David Ortiz".

NAME: david ortiz
TITLE: owner