



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME YMCA CAMP WHITTLE		REINSPECTION DATE 8/12/2021		INSPECTOR Rebecca Koo		DATE 7/29/2021	
LOCATION 31701 RIM OF THE WORLD DR, FAWNSKIN, CA 92333				PERMIT EXPIRATION 1/31/2070		IDENTIFIER: Food	
TIME IN 10:26 AM	TIME OUT 11:05 AM	FACILITY ID FA0006890	RELATED ID PR0020663	PE 1650	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

RETAIL FOOD PROTECTION - Camp Public Eating Place

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K995 Permit - Suspension



Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: At this time, the health permit of the facility is hereby suspended due to an active rodent infestation observed through food adulteration and rodent droppings. Do not resume food handling operations at the food facility without the consent of San Bernardino County Environmental Health Services. A reinspection is required to verify proper elimination of all rodent activity. A Notice of Closure was posted on this date. Do not remove, relocate, or alter Notice of Closure. Upon proper mitigation and elimination of all rodent activity, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K993 Re-Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A billable reinspection was conducted on this date to verify proper elimination of all rodent droppings observed during the routine inspection conducted on 7/14/2021 and during the follow-up reinspection conducted on 7/22/2021.

During the routine inspection conducted on 7/14/2021, no active infestation was observed and the facility was permitted to remain open. During the follow-up inspection conducted on 7/22/2021, rodent droppings were still observed throughout the food preparation area, food dry storage area, in the warewashing area, and in the laundry area. The Facility Director provided an invoice from Innovative Pest Control Services dated on 7/17/2021, indicating the facility was treated for rodents throughout the dining hall and kitchen areas. The invoice stated the pest control technician sealed 5 entry points as well.

On this date of billable re-reinspection, rodent droppings were still observed in the food dry storage area, in the warewashing area, in the laundry room, and behind or near refrigeration units. Observed rodent droppings to be fresh as several areas were observed being actively cleaned during the reinspection conducted on 7/22/2021. Observed 1 package of tortillas torn with bite marks and 1 container of Quaker Oats old fashioned oats to be shredded with fresh rodent droppings on and next to the container. Observed fresh rodent droppings inside the bulk box of old fashioned oats.

At this time, the health permit of the food facility is hereby suspended due to an active infestation of rodents. Do not resume open food handling practices or food preparation at this food facility without the consent of San Bernardino County Environmental Health Services. A reinspection is required to verify proper elimination of all rodent droppings prior to reinstatement of health permit and reopening of the food facility. A Notice of Closure was posted on this date. Do not remove, relocate, or alter the Notice of Closure without the consent of San Bernardino County Environmental Health Services.

According to the Facility Director, the pest control service will be arriving on site to treat the kitchen facilities tomorrow, 7/30/2021. Upon mitigation and proper elimination of all rodent activity, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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FACILITY NAME YMCA CAMP WHITTLE	DATE 7/29/2021
LOCATION 31701 RIM OF THE WORLD DR, FAWNSKIN, CA 92333	INSPECTOR Rebecca Koo

16K013 Food in good condition, safe and unadulterated

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113967, 113976,

Inspector Comments: Observed 1 open package of tortillas with bite marks and 1 container of Quaker Oats old fashioned oats shredded in the dry storage room. Observed fresh rodent droppings inside the bulk box of old fashioned oats.

Ensure all food is 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.

NOTE: Corrected on site. See VC&D.

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: <https://youtu.be/JrRQVxgDXy4>

16K052 VC & D

Compliance Date: Not Specified
Reference - HSC - 113980

Inspector Comments: Operator has voluntarily consented to the condemnation and destruction of 1 package of tortilla and 1 container of Quaker Oats as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code.

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."

Overall Inspection Comments

At this time, the health permit of the facility is hereby suspended due to an active rodent infestation observed through food adulteration and rodent droppings. Do not resume food handling operations at the food facility without the consent of San Bernardino County Environmental Health Services. A reinspection is required to verify proper elimination of all rodent activity. A Notice of Closure was posted on this date. Do not remove, relocate, or alter Notice of Closure. Upon proper mitigation and elimination of all rodent activity, contact Environmental Health Services at 1-800-442-2283 to schedule a reinspection.

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

NAME: Fernando Sarmiento
TITLE: Facility Manager

Total # of Images: 0