



COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME SAN GORGONIO HIGH SCHOOL				DATE 9/30/2014	SIGNATURE	
LOCATION 2299 PACIFIC ST, SAN BERNARDINO, CA 92404				REINSPECTION DATE Not Specified	PERMIT EXPIRATION	
MAILING ADDRESS 2299 PACIFIC ST, SAN BERNARDINO, CA 92404				REHS Adela Evans		
FA # Not Specified	PR # Not Specified	SR # SR0065589	CO # Not Specified	PE 1651	PROGRAM IDENTIFIER: None	
TIME IN 11:00 AM	TIME OUT 12:15 PM	CONTACT Not Captured			SERVICE: 006 - FIELD CONSULTATION	
					RESULT: 00 - NOT APPLICABLE	
					ACTION: 00 - NOT APPLICABLE	

RETAIL FOOD PROTECTION - Non-Permitted Snack Bar Activity

16K998 Consultation Inspection



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

Inspector Comments: CONSULTATION SUMMARY

A non-charged field consultation was conducted at this time regarding the Youth Sporting Event Snack Bar Operation at the home side of the San Gorgonio High School football field with Jason Doty, Matthew Maeda, and Robert Satterfield.

The snack bar is typically used from end of August – early December for football, November – February for soccer, and February – May for track. Vendors from outside of the school occasionally use this snack bar.

Food handling was not conducted at the time of the consultation. The menu posted on the wall includes:

- Nachos (Add chili)
- Hotdogs
- Bellybusters
- Chips
- Candy
- Donuts
- Honeybuns
- Pickles
- Soda, Water, and Powerades

Equipment, Structural Items, & Facilities that were observed on-site included:

- 2 Char-Broil barbecues
 - 1 Commercial microwave
 - 1 Commercial refrigerator
 - 1 Household refrigerator/freezer
 - 1 Household freezer
 - 1 Ice machine
 - 1 Popcorn machine
 - 2 Coffee Urns
 - 2 Household crockpots
 - 1 NSF approved hot dog steamer/warmer
 - 1 hand washing sink with a premixed faucet (measure maximum water temperature of 107F)
 - 1 3-compartment sink (measure maximum water temperature of 115F)
 - 1 Floor sink
 - 1 Mop sink in nearby janitor closet (measure maximum water temperature of 118F)
 - 1 Electric hot water heater (total 9000 watts)
 - 1 Air curtain above entrance
 - 6 (approximately 12 X 13 inch) without air curtains or screens; glass is missing from one window
- 1 men's and 1 women's restroom in an adjacent rooms (observed 4 large roaches in the women's restroom)

PERMIT CATEGORY BASED ON OBSERVATIONS

There are 3 permit categories: Prepackaged, Limited Food Preparation, & Food Preparation. If raw meat is cooked on a barbecue, a Food Preparation Snack Bar Permit is required. Based on the observations made during this consultation, this facility would currently be eligible to obtain an Annual Food Preparation Permit. If the duration of operation is 6 months or less, the facility may obtain a Seasonal Food Preparation Permit.

NOTE: As stated the county ordinance § 33.0402, a seasonal food facility is a food facility in operation not more than a total of six months per any calendar year.

ALTERNATIVE PERMIT OPTIONS

OPTION 1 FOR A LIMITED FOOD PREPARATION SNACK BAR PERMIT - REDUCE MENU TO PREPACKAGED AND FOODS THAT REQUIRE ONLY LIMITED PREPARATION: To be eligible for a Limited Food Preparation Permit, menu items must be reduced to only food items that allow limited food preparation (i.e. open foods that require limited preparation such as nachos and hot dogs) and prepackaged items.

OPTION 2 FOR A PREPACKAGED SNACK BAR PERMIT - REDUCE MENU TO PREPACKAGED AND FOODS: To be eligible for a Prepackaged Permit, menu items must be reduced strictly prepackaged food items only (i.e. prepackaged burritos or pizza that can be heated in the microwave and immediately served from the original package, prepackaged chips, etc.).

CONDITIONS FOR THIS FACILITY TO OBTAIN AND MAINTAIN A HEALTH PERMIT

As previously mentioned, there are 3 permit categories: Prepackaged, Limited Food Preparation, & Food Preparation. Although the facility is currently eligible for a Food Preparation Permit, this report provides alternative options. The conditions listed below are applicable to specific permit types, and will apply based on the permit category selected. See the description in the parenthesis of each numbered section. Based on the observations made during this consultation, the following items must be addressed upon obtaining a health permit.



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1. Food Handler Certification (Applies to Limited Food and Food Preparation permits)
 - Person in Charge – At least one person must be designated as the person in charge to oversee the facility's operation. He/she must obtain a valid Food Handler Card or a valid Food Manager Certificate. A Food Manager Certificate supersedes a Food Handler Card and is required within 60 days of commencement of operation if facility operates more than 6 months.
 - Employees – All staff must obtain a valid Food Handler Card within 14 days of hire.
 - Volunteers – Volunteers not required to obtain Food Handler Card as long as a one person is designated as the person in charge has a valid Food Handler Card or Food Manager Certificate.

2. Food (Applies to all permit types)
 - Store all food in a manner that will prevent contamination.
 - Maintain all potentially hazardous hot foods at 135F and above, and all potentially hazardous cold foods at 41F or below. Time as a public health control can be used. If this is used, discard food within 4 hours after removal from temperature control, and maintain logs and written procedures of this process.

3. Food (Applies to Limited Food and Food Preparation permits)
 - If food is cooled, ensure proper methods are used. Food must be cooled from 135F to 41F within a total of no more than 6 hours. The food must be cooled from 135F to 70F within the first 2 hours, and then 70F to 41F within remaining time. The total time is not to exceed 6 hours.

4. Facility/Equipment (Applies to all permit types)
 - Upon disrepair, all household equipment must be replaced by NSF approved commercial equipment. Prior to obtaining this equipment, ensure approval is obtained from San Bernardino County Plan Check. For more details, please call 1-800-442-2283 to speak to a Plan Check Inspector.
 - Provide glass for window.

5. Facility/Equipment (Applies to Limited Food and Food Preparation permits)
 - When using the barbecue, ensure food is cooked directly over the gas flame, hot coals, etc. The barbecue must be outdoors located in an area which protects the food and/or equipment from dust, dirt, and overhead contamination, and be separated from public access by using ropes or other approved methods to prevent contamination of the food and injury to the public. Food must be prepared and served from inside the snack bar. If overhead protection is used other than the barbecue lid, ensure it is approved by the Local Fire Department. NOTE: Examples of equipment that are not considered to be open-air barbecues include but are not limited to, griddles, ranges, ovens, and some underground vaults and pits.
 - All sinks must be able to provide hot water of at least 100F and at least 1 faucet must provide hot water of at least 120F. Adjust/repair hot water heater to ensure hot water of at least 120F is available at least 1 faucet in the facility. NOTE: Premixed faucets should not exceed 108F.

6. Restroom
 - Ensure restrooms are maintained in good repair, are supplied with soap and paper towels/hand dryers, and are made accessible when snack bar is open.
 - Ensure exhaust vent is working properly.
 - Exclude/eliminate pests.

7. Booths

No temporary food facility (TFF) booth vendors are allowed on-site unless the event has prior approval from city Land Use as a Community Event. NOTE: Individual booth vendors must have valid health permit from Environmental Health Services prior to commencing operation.

Violation Description: A consultation inspection was conducted on this date.

Overall Inspection Comments

Photos were taken of the facility during the consultation. Food safety stickers were also provided.

Photo Attachments:

No Photo Attachments