



Public Health
Environmental Health Services

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RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SUNSET RIDGE PARK		DATE 3/31/2015	REINSPECTION DATE Not Specified	PERMIT EXPIRATION
LOCATION 12808 EUCALYPTUS , VICTORVILLE, CA 92392			INSPECTOR Dawn LaFlower	
MAILING ADDRESS 12808 EUCALYPTUS , VICTORVILLE, CA 92392			IDENTIFIER: None	
<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT			SERVICE: 006 - FIELD CONSULTATION	
TIME IN 6:18 PM	TIME OUT 6:45 PM	FACILITY ID FA0028728	RELATED ID PR0037496	PE 1554
RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED				
ACTION: 01 - NO FURTHER ACTION REQUIRED				

RETAIL FOOD PROTECTION - Snack Bar - Food Preparation 6 Mos

16K998 Consultation Inspection

Compliance Date: Not Specified **Inspector Comments:** A non-charged field consultation was conducted on 3-31-15 at the Sunset Ridge Park Snack Bar located at 12808 Eucalyptus Avenue, Victorville Ca. The building is owned by the City of Victorville, and the snack bar is operated by Victorville American Little League.

Not In Compliance

Reference - HSC

Description: A consultation inspection was conducted on this date.

Overall Inspection Comments



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The snack bar typically operates from March through July. The operating hours are typically 5:30 PM – 9:30 PM on weekdays, and both mornings and afternoons on Saturdays, depending on the game schedules.

MENU ITEMS:

- Hot dogs
- Hamburgers on occasion
- Nachos with chili and cheese
- Bottled soda, Gatorade, water
- Coffee, hot chocolate
- Assorted candy, sunflower seeds
- Ice cream (prepackaged)

Food preparation or handling was taking place during the time of this consultation.

EQUIPMENT, STRUCTURAL ITEMS, AND FACILITIES:

The snack bar currently has the following equipment:

- Reach in refrigerator [commercial grade]
- Reach in freezer and chest freezer [commercial grade]
- Microwave [commercial grade]
- Handwash sink [commercial grade] with a wall-mounted soap dispenser and wall-mounted paper towel dispenser
- Stainless Steel Prep Tables [NSF ANSI commercial grade]
- 2 coffee maker [residential and commercial grade]
- Ice machine [commercial grade]
- Mopsink [commercial grade]
- Hot water heater; water temperature was observed exceeding 120 degrees.
- 3 compartment sink with right side drain board [commercial grade]
- Handwash sink [commercial grade]. No wall mounted paper towel dispenser was observed.
- Floor drain and floor sink
- Crockpots [residential grade]

OTHER OBSERVATIONS:

There are two service windows at the snack bar. They each measure approximately 4 feet wide by 5 feet high, with self closing window inserts. Window screening was observed installed on the service windows and entry door. There is more than 18 inches separation between the service windows, as required by Cal Code. There are mens and womens restrooms that are located in the same building as the snack bar.

PERMIT CATEGORY BASED ON OBSERVATIONS:

Based on the observations made during this consultation, this facility would currently be eligible to obtain and has obtained a Seasonal or Annual Preparation Snack Bar Permit. [NOTE: As stated in 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.] This permit option will allow the existing menu items to be served.

ALTERNATIVE PERMIT OPTIONS:

If menu includes food items that require washing, rinsing, soaking, thawing, or other means of preparation (lettuce, tomatoes, melons, etc.), a food preparation sink with a minimum dimension of 18 inches by 18 inches in length and width and 12 inches in depth with an integral drainboard or adjacent table at least 18 inches by 18 inches in length and width is required in addition to the 3-compartment sink. Otherwise, prepackaged and prewashed items (prepackaged and prewashed lettuce, tomatoes, melons, etc.) would be acceptable without preparation sink.



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Ensure that at least one sink in the facility can provide hot water at 120F or higher. Warm water (100F) is required at handwashing sinks and warewashing sinks. This must be available immediately upon permitting to comply with this Cal Code requirement.

CONDITIONS FOR THIS FACILITY TO OBTAIN AND MAINTAIN A HEALTH PERMIT:

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 County of San Bernardino Food Handler Card or a valid Food Manager commencement of operation if facility operates more than 6 months.
 - Employees – All staff must obtain a valid County of San Bernardino Food Handler Card within 14 days of hire.
 - Volunteers – Volunteers are not required to obtain Food Handler Cards 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. See Cal Code Section 114000 for more information.
3. Food (Applies to Limited Food and Food Preparation permits)

If food is cooled, ensure proper methods are used. Ensure that potentially hazardous food is cooled rapidly from 135F to 70F within two (2) hours, and then cooled rapidly from 70F to 41F or below within four (4) hours [a total of six (6) hours]. Ensure to use an approved method when cooling food; see Cal Code Section 114002 for more information.
4. Facility/Equipment (Applies to all permit type)

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.
5. Restrooms (Applies to all permit types)

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.
6. 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.
7. Facility/Equipment

The California Mechanical Code and the California Health and Safety Code (HSC) require that cooking equipment such as deep fat fryers in food facilities shall have an approved mechanical exhaust ventilation at or above the equipment for the removal of toxic gases, heat, odors, steam, and grease laden vapors, and an approved fire suppression system. The snack bar has no approved overhead mechanical exhaust ventilation hood or fire suppression system. Ensure that no fryers as utilized in the snack bar [did not observe fryers on site during the consultation]. Prior to any installation of equipment, ensure the facility goes through a plan review with the appropriate agencies (i.e. Building and Safety, Fire Department, San Bernardino County Plan Check, and Environmental Health) to ensure that the facility is able to meet all applicable requirements. Environmental Health will be happy to assist you through this transition. Should you have any questions, please call 1-800-442-2283.

• NOTE: Use of a barbecue requires a Food Preparation Health permit. When using a 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



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access by using ropes or other approved methods to prevent contamination of the food and injury to the public. 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.

NOTE: Food must be prepared and served from inside the snack bar. The only outdoor food preparation allowed is barbecuing of meat. Assembly of cooked hamburgers with the hamburger buns, lettuce, tomatoes, etc. must occur indoors.

9. Renovation / New Equipment Installation (Applies to all permit types)

Prior to any facility renovation / installation of new equipment, ensure the facility goes through a plan review with the appropriate agencies (i.e. Building and Safety, Fire Department, San Bernardino County Plan Check, and Environmental Health) to ensure that the facility is able to meet all applicable requirements. Environmental Health will be happy to assist you through this transition. Should you have any questions, please call 1-800-442-2283.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "SNA".

NAME:
TITLE:

Photo Attachments:
No Photo Attachments