

Food Facility Risk Based Inspection Frequency

Effective July 1, 2016, the Division of Environmental Health Services implemented the Risk Based Inspection Frequency Plan based on Food and Drug Administration (FDA) Standard 3. Routine inspections will be conducted as follows:

- Facilities with prepackaged permits only (liquor stores, dietary supplement stores) are inspected once per year.
- Facilities with limited food handling or open food preparation permits (convenience stores, restaurants, bakeries, and coffee shops) are inspected twice a year.
- Facilities that receive one or more of the four criteria listed below will be elevated to a high risk tier, and will receive an additional elevated risk inspection billable at the current rate of \$245.00 per hour.

The criteria below generates an additional elevated risk inspection:

1. Received a letter score of "C" or lower (79 or less) on one of the last two graded inspections.
2. Received a letter score of "B" or lower (89 or less) on two of the last three graded inspections.
3. Repeated 4 point violation "Risk Factor" (*critical violation codes 1-23*) on the last two inspections.
4. Cited for more than three *critical violation codes 1-23* during an inspection.



Critical Violation Codes 1-23 are located in the highlighted area shown on the sample report.



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Public Health
Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME _____ DATE _____		INSPECTION DATE _____	INSPECTOR _____
ADDRESS _____		CITY _____	
PHONE NUMBER _____		OWNER _____	
FACILITY TYPE _____		ACCOUNT _____	
TIME IN _____	TIME OUT _____	FACILITY ID _____	RELAYED TO _____
		IDENTIFIER: Hazardous Bar SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow-up Required ACTION: 01 - No Further Action Required	

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.

A

SCORE 91

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

In = In compliance
 NID = Not observed
 N/A = Not applicable

COS = Corrected on-site
 MAJ = Major violation
 OUT = Out of compliance

CODE	DESCRIPTION	COS	MAJ	OUT	POINTS
1	Demonstration of knowledge, food safety certification			2	
EMPLOYEE HEALTH & HYGIENE PRACTICES					
2	Communicable disease, reporting, restrictions & exclusions			4	
3	No discharge from eyes, nose, and mouth			2	
4	Proper eating, drinking or tobacco use			2	
PREVENTING CONTAMINATION BY HANDS					
5	Hands clean and properly washed; gloves used prop			4	2
6	Adequate handwashing facilities supplied & accessible			2	
TIME AND TEMPERATURE RELATIONSHIPS					
7	Proper hot and cold holding temperatures			4	2
8	Time as a public health control, procedures & record			4	2
9	Proper cooling methods			4	2
10	Proper cooking time & temperatures			4	2
11	Proper reheating procedures for hot holding			4	2
PROTECTION FROM CONTAMINATION					
12	Returned and reserve of food			2	2
13	Food in good condition: safe and unadulterated			2	2
14	Food contact surfaces: clean and sanitized			4	2
FOOD FROM APPROVED SOURCES					
15	Food obtained from approved source			4	2
16	Compliance with shell stock tags, condition, display			2	2
17	Compliance with Gulf Oyster Regulations			2	2
CONFORMANCE WITH APPROVED PROCEDURES					
18	Compliance with variance, specialized process, and HACCP Plan			2	2
CONSUMER ADVISORY					
19	Consumer advisory provided for raw or undercooked foods			2	2
HIGHLY SUSCEPTIBLE POPULATIONS					
20	Licensed health care facilities/public and private schools, prohibited foods and offees			4	2
WATER/HOT WATER					
21	Hot and cold water available			4	2
LIQUID WASTE DISPOSAL					
22	Sewage and wastewater properly disposed			4	2
VERMIN					
23	No rodents, insects, birds, or animals			4	2

CODE	DESCRIPTION	POINTS
24	Person in charge present and performs duties	1
PERSONAL CLEANLINESS		
25	Person cleanliness and hair hygiene	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	1
31	Consumer self-service	1
32	Food properly labeled & honestly presented	1
EQUIPMENT/UTENSILS/LINENS		
33	Nonfood contact surfaces clean	1
34	Warewashing facilities installed, maintained, used	1
35	Equipment/utensils approved, installed, clean, good repair	1
36	Equipment, utensils and linens: storage and use	1
37	Equipment, utensils and linens: storage and use	1
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	1
42	Garbage and refuse properly disposed; facilities m	1
43	Toilet facilities: properly constructed, supplied, clean	1
44	Premises, personal/cleaning items, vermin-proofing	1
PERMANENT FOOD FACILITIES		
45	Floor, walls, ceilings, built, maintained, and clean	1
46	No unapproved private home/long or sleeping quarters	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	VCD	
53	Impoundment	
54	Permit Suspension	

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