

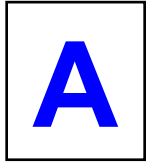


**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CAL STATE UNIVERSITY / STARBUCKS</b>		DATE <b>3/9/2018</b>	REINSPECTION DATE <b>Next Routine</b>	PERMIT EXPIRATION <b>4/30/2018</b>
LOCATION <b>5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407</b>			INSPECTOR <b>Judith Dickson</b>	
MAILING ADDRESS <b>PO BOX 352, BUFFALO NY 14240</b>		<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT IDENTIFIER: Starbucks 1623 SERVICE: 001 - Inspection - Routine RESULT: 01 - Corrective Action Not Required ACTION: 01 - No Further Action Required		
TIME IN <b>1:36 PM</b>	TIME OUT <b>2:35 PM</b>	FACILITY ID <b>FA0014831</b>	RELATED ID <b>PR0019599</b>	PE <b>1620</b>

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 97**

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

- In = In compliance  
 COS = Corrected on-site
- N/O = Not observed  
 MAJ = Major violation
- N/A = Not applicable  
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			<input checked="" type="checkbox"/>
1. Demonstration of knowledge; food safety certification				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
<input checked="" type="radio"/>			4	
2. Communicable disease; reporting, restrictions & excl				
<input checked="" type="radio"/>	N/O			2
3. No discharge from eyes, nose, and mouth				
<input checked="" type="radio"/>	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
<input checked="" type="radio"/>	N/O		4	2
5. Hands clean and properly washed; gloves used prop				
<input checked="" type="radio"/>				2
6. Adequate handwashing facilities supplied & accessib				
TIME AND TEMPERATURE RELATIONSHIPS				
<input checked="" type="radio"/>	N/O	N/A	4	2
7. Proper hot and cold holding temperatures				
<input checked="" type="radio"/>	N/O	N/A	4	2
8. Time as a public health control; procedures & record				
In	N/O	<input checked="" type="radio"/> N/A	4	2
9. Proper cooling methods				
In	N/O	<input checked="" type="radio"/> N/A	4	
10. Proper cooking time & temperatures				
In	N/O	<input checked="" type="radio"/> N/A	4	
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	<input checked="" type="radio"/> N/O	N/A		2
12. Returned and reserve of food				
<input checked="" type="radio"/>			4	2
13. Food in good condition, safe and unadulterated				
<input checked="" type="radio"/>	N/O	N/A	4	2
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
<input checked="" type="radio"/>			4	
15. Food obtained from approved source				
In	N/O	<input checked="" type="radio"/> N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	<input checked="" type="radio"/> N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		<input checked="" type="radio"/> N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	<input checked="" type="radio"/> N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		<input checked="" type="radio"/> N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
<input checked="" type="radio"/>			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
<input checked="" type="radio"/>			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
<input checked="" type="radio"/>			4	2
23. No rodents, insects, birds, or animals				

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	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	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	1
36. 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, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	<input checked="" type="checkbox"/>
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	



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CAL STATE UNIVERSITY / STARBUCKS	DATE 3/9/2018
LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407	INSPECTOR Judith Dickson

**1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION**

<b>POINTS</b> <b>2</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> Observed an employee without adequate knowledge of warewashing procedures at a 3-compartment sink.  Ensure that all employees are properly trained in assigned job duties.
	Violation Reference - HSC - 113947-113947.1	

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

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

<b>POINTS</b> <b>1</b>	Compliance date not specified Not In Compliance	<b>Inspector Comments:</b> 1) Observed heavy debris build-up on the walls in the dry storage area. 2) Observed heavy litter build-up under shelving throughout the dry storage area. 3) Observed debris build-up in the room attached to Starbucks that contains the 3-compartment sink.  Ensure that all floors, walls and ceilings are maintained in a clean and sanitary manner.
	Violation Reference - HSC - 114143 (d), 114266	

**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))

**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.

**Overall Inspection Comments**

An "A" grade was posted on this date.

**Signature(s) of Acknowledgement**

NAME: cory cosio  
TITLE: retail manager