

Public Health

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Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

				DATE 4/15/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 4/30/2015	
LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407					INSPECTOR Chaz Harrison		
MAILING ADDRESS 5500 UNIVERSIT	MAILING ADDRESS □FACILITY □OWNER ☑ACCOUNT 5500 UNIVERSITY PKWY, SAN BERNARDINO CA 92407				IDENTIFIER: The Pub 1623 SERVICE: 001 - Inspection - F	Routine	
TIME IN 11:12 AM	11:56 AM	FACILITY ID FA0002381	PR0009993	PE 1620	RESULT: 03 - Corrective Action / No Follow up Requi 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. 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.

SCORE 96

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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

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

Certification EMPLOYEE HEALTH & HYGIENIC PRACTICES (In) 2. Communicable disease; reporting, restrictions & excl 4 (In) N/O 3. No discharge from eyes, nose, and mouth 2. PREVENTING CONTAMINATION BY HANDS (In) N/O 5. Hands clean and properly washed; gloves used prop 6. Adequate handwashing facilities supplied & accessib TIME AND TEMPERATURE RELATIONSHIPS In N/O N/A 7. Proper hot and cold holding temperatures In N/O N/A 8. Time as a public health control; procedures & record In N/O N/A 9. Proper cooking time & temperatures 4 In N/O N/A 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION In N/O N/O 12. Returned and reservice of food 13. Food in good condition, safe and unadulterated 4	_				_	_	_
certification EMPLOYEE HEALTH & HYGIENIC PRACTICES (n) 2. Communicable disease; reporting, restrictions & excl 4 (n) N/O 3. No discharge from eyes, nose, and mouth 2. (n) N/O 4. Proper eating, tasting, drinking or tobacco use PREVENTING CONTAMINATION BY HANDS (n) N/O 5. Hands clean and properly washed; gloves used prop 6. Adequate handwashing facilities supplied & accessib TIME AND TEMPERATURE RELATIONSHIPS In N/O N/A 7. Proper hot and cold holding temperatures 4 In N/O N/A 8. Time as a public health control; procedures & record 4 2 In N/O N/A 10. Proper cooking time & temperatures 4 In N/O N/O 11. Proper reheating procedures for hot holding PROTECTION FROM CONTAMINATION In N/O N/O 12. Returned and reservice of food 13. Food in good condition, safe and unadulterated 4				DEMONSTRATION OF KNOWLEDGE	cos	MAJ	OUT
EMPLOYEE HEALTH & HYGIENIC PRACTICES 2. Communicable disease; reporting, restrictions & excl 4	ln	N/O		1. Demonstration of knowledge; food safety			2
Communicable disease; reporting, restrictions & excl 4 In N/O 3. No discharge from eyes, nose, and mouth 2 In N/O 4. Proper eating, tasting, drinking or tobacco use 2 PREVENTING CONTAMINATION BY HANDS In N/O 5. Hands clean and properly washed; gloves used prop 4 2 In N/O N/A 7. Proper hot and cold holding temperatures 4 1 In N/O N/A 8. Time as a public health control; procedures & record 4 2 In N/O N/A 9. Proper cooking time & temperatures 4 In N/O N/A 11. Proper reheating procedures for hot holding 4 PROTECTION FROM CONTAMINATION 12. Returned and reservice of food 13. Food in good condition, safe and unadulterated 4 2 In N/O N/A 13. Food in good condition, safe and unadulterated 4 2 In N/O N/A 13. Food in good condition, safe and unadulterated 4 2 In N/O N/A 13. Food in good condition, safe and unadulterated 4 2 In N/O N/A 13. Food in good condition, safe and unadulterated 4 2 In N/O N/A 14. Proper reheating procedures and unadulterated 4 2 In N/O N/A 13. Food in good condition, safe and unadulterated 4 2				certification			
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n 13. Food in good condition, safe and unadulterated 4 2				PROTECTION FROM CONTAMINATION			
	In	N/O	N/A	12. Returned and reservice of food			2
NO N/A 14 Food contact surfaces: clean and conitized	ln			13. Food in good condition, safe and unadulterated		4	2
11) N/O N/A 14. FOOD CONTACT SURFACES. Clean and Samitized 4 2	ln	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2

_				_	_	_	
			FOOD FROM APPROVED SOURCES	cos	MAJ	OUT	
(In)			15. Food obtained from approved source		4		
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2	
In	N/O	N/A	17. Compliance with Gulf Oyster Regulations			2	
	CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process,			2	
			and HACCP Plan				
CONSUMER ADVISORY							
In	N/O	N/A	19. Consumer advisory provided for raw or			2	
			undercooked foods				
	HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A	20. Licensed health care facilities/public and private		4		
			schools; prohibited foods not offered				
			WATER/HOT WATER				
(In)			21. Hot and cold water available		4	2	
			LIQUID WASTE DISPOSAL	•	•		
(In)			22. Sewage and wastewater properly disposed		4	2	
	VERMIN						
ln			23. No rodents, insects, birds, or animals		4	2	
1							

SUPERVISION	OUT			
24. Person in charge present and performs duties	1			
PERSONAL CLEANLINESS				
25. Personal cleanliness and hair restraints				
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	(
35. Equipment/Utensils approved; installed; clean; good repa	1
36. Equipment, utensils and linens: storage and use	0
37. Vending machines	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	1			
46. No unapproved private homes/living or sleeping qu	1			
SIGNS REQUIREMENTS				
47. Signs posted; last inspection report available	1			
48. Food worker cards	2			
COMPLIANCE & ENFORCEMENT				
49. Permits Available				
50. Restrooms Required				
51. Plan Review				
52 . VC&D				
53. Impoundment				
54. Permit Suspension				

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FACILITY NAME CAL STATE UNIVERSITY / THE PUB	DATE 4/15/2015
LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407	INSPECTOR Chaz Harrison

7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS 2

Compliance date not specified

Not In Compliance

Violation Reference - HSC -

113996, 113998, 114037

Inspector Comments: Observed salsa holding at 44F. Ensure all cold holding foods are held at 41F or below.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012 how to keep food out of danger zone.pdf

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS

Compliance date not specified
Not In Compliance

Violation Reference - HSC -114067(f,g), 114099 **Inspector Comments:** Observed that there were no test strips available on site to verify quaternary ammonium sanitizer concentration level. (Facility uses quaternary ammonium as sanitizer.)

Obtain test strips to verify quaternary ammonium sanitizer concentration level. Corrected on site.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Three Comp Sink Eng Spn final 11 30 11.pdf

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE



Compliance date not specified Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Inspector Comments: Pressurized cylinders are not securely fastened to a rigid structure. Ensure all pressurized cylinders are securely fastened to a rigid structure.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

Overall Inspection Comments

"A" placard posted.

Contact 1800-442-2283 with any questions.

Our food worker Training Certification is now available online! Get your County approved food worker card at http://www.sbcfoodworker.com

Do not move, relocate, or remove grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245

Signature(s) of Acknowledgement



NAME: TITLE:

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