

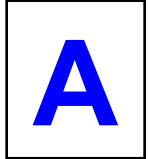


Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CAL STATE UNIVERSITY / COMMONS		DATE 4/15/2015	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 3/31/2016
LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407			INSPECTOR Chaz Harrison	
MAILING ADDRESS 5500 UNIVERSITY PKWY, SAN BERNARDINO CA 92407			IDENTIFIER: C Store- Union	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 03 - Corrective Action / No Follow up Required	
			ACTION: 01 - No Further Action Required	
TIME IN 4:17 PM	TIME OUT 5:13 PM	FACILITY ID FA0010210	RELATED ID PR0022840	PE 1610

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.

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.



SCORE 96

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

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

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
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	<input checked="" type="checkbox"/>
53. Impoundment	
54. Permit Suspension	



Public Health
Environmental Health Services

www.SBCounty.gov

CAL CODE OFFICIAL INSPECTION REPORT

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

7. PROPER HOT AND COLD HOLDING TEMPERATURES ⚠ CRITICAL ⚠

POINTS 4	Compliance date not specified Complied on 4/15/2015 Violation Reference - HSC - 113996, 113998, 114037	Inspector Comments: Observed sandwiches and yogurt located in front of display case holding between 46F and 53F. Ensure to store items toward the rear of display case.
---------------------------	---	---

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

52. VC & D

POINTS 0	Compliance date not specified Not In Compliance Violation Reference - HSC - 113980	Inspector Comments: Approx 4-6 sandwiches and 2 cops of yogurt VC&D.
---------------------------	---	---

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

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. Do not cover up or obscure grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

Signature(s) of Acknowledgement

NAME:
TITLE: