

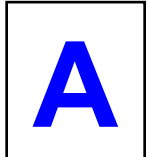


CAL CODE OFFICIAL INSPECTION REPORT

| | | | | |
|--|---------------------|--------------------------|--|---------------------------------|
| FACILITY NAME CAL STATE UNIVERSITY / COUSSOULIS ARENA | | DATE 6/14/2018 | REINSPECTION DATE Next Routine | PERMIT EXPIRATION 10/31/2018 |
| LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407 | | | INSPECTOR Rodney Tolosa | |
| MAILING ADDRESS 5500 UNIVERSITY PKWY, SAN BERNARDINO CA 92407 | | | IDENTIFIER: Coussoulis (Arena) | |
| | | | SERVICE: 001 - Inspection - Routine | |
| | | | RESULT: 03 - Corrective Action / No Follow up Required | |
| | | | ACTION: 01 - No Further Action Required | |
| TIME IN 2:32 PM | TIME OUT 2:50 PM | FACILITY ID FA0001310 | RELATED ID PR0011211 | PE 1620 |

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 99

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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"/> In | N/O 1. Demonstration of knowledge; food safety certification | | | 2 |
| EMPLOYEE HEALTH & HYGIENIC PRACTICES | | | | |
| <input checked="" type="radio"/> In | 2. Communicable disease; reporting, restrictions & excl | | | 4 |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O 3. No discharge from eyes, nose, and mouth | | | 2 |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O 4. Proper eating, tasting, drinking or tobacco use | | | 2 |
| PREVENTING CONTAMINATION BY HANDS | | | | |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O 5. Hands clean and properly washed; gloves used prop | | 4 | 2 |
| <input checked="" type="radio"/> In | 6. Adequate handwashing facilities supplied & accessib | | | 2 |
| TIME AND TEMPERATURE RELATIONSHIPS | | | | |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O N/A 7. Proper hot and cold holding temperatures | | 4 | 2 |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O N/A 8. Time as a public health control; procedures & record | | 4 | 2 |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O N/A 9. Proper cooling methods | | 4 | 2 |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O N/A 10. Proper cooking time & temperatures | | 4 | |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O N/A 11. Proper reheating procedures for hot holding | | 4 | |
| PROTECTION FROM CONTAMINATION | | | | |
| <input type="radio"/> In | <input checked="" type="radio"/> N/O N/A 12. Returned and reserve of food | | | 2 |
| <input checked="" type="radio"/> In | 13. Food in good condition, safe and unadulterated | | 4 | 2 |
| <input type="radio"/> In | <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"/> In | 15. Food obtained from approved source | | 4 | |
| <input type="radio"/> In | <input type="radio"/> N/O <input checked="" type="radio"/> N/A 16. Compliance with shell stock tags, condition, display | | | 2 |
| <input type="radio"/> In | <input type="radio"/> N/O <input checked="" type="radio"/> N/A 17. Compliance with Gulf Oyster Regulations | | | 2 |
| CONFORMANCE WITH APPROVED PROCEDURES | | | | |
| <input type="radio"/> In | <input checked="" type="radio"/> N/A 18. Compliance with variance, specialized process, and HACCP Plan | | | 2 |
| CONSUMER ADVISORY | | | | |
| <input type="radio"/> In | <input type="radio"/> N/O <input checked="" type="radio"/> N/A 19. Consumer advisory provided for raw or undercooked foods | | | 2 |
| HIGHLY SUSCEPTIBLE POPULATIONS | | | | |
| <input type="radio"/> In | <input checked="" type="radio"/> N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered | | 4 | |
| WATER/HOT WATER | | | | |
| <input checked="" type="radio"/> In | 21. Hot and cold water available | | 4 | 2 |
| LIQUID WASTE DISPOSAL | | | | |
| <input checked="" type="radio"/> In | 22. Sewage and wastewater properly disposed | | 4 | 2 |
| VERMIN | | | | |
| <input checked="" type="radio"/> In | 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 | <input checked="" type="checkbox"/> OUT |
| 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 handler cards | 3 |
| COMPLIANCE & ENFORCEMENT | |
| 49. Permits Available | |
| 50. Restrooms Required | |
| 51. Plan Review | |
| 52. VC&D | |
| 53. Impoundment | |
| 54. Permit Suspension | |



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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| LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407 | INSPECTOR Rodney Tolosa |

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

| | | |
|--------------------|---|--|
| POINTS 1 | Compliance date not specified Not In Compliance Violation Reference - HSC - 114074, 114081, 114119 | Inspector Comments: Observed pizza oven in unclean condition with food debris stored in the back of the facility. Ensure that all equipment stored are kept in clean condition. |
|--------------------|---|--|

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)

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

"A Grade card was placed on this date.

Snack bar was not operational on this date. Operator stated last time snack bar was used was on May 2018. Next use will be in fall quarter approximately September - October 2018. Snack bar will not be in operation during the summer.

Signature(s) of Acknowledgement

NAME: Kathy Pierson
TITLE: Environmental Health Specialist