SAN BERNARDINO COUNTY
Public Health
Environmental Health Services

385 N. Arrowhead Ave., 2nd floor
San Bernardino, CA 92415
Call or text: 800.442.2283
Fax: 909.387.4323
http://wp.sbcounty.gov/

FOOD FACILITY RISK BASED INSPECTION FREQUENCY

Effective July 1, 2016, 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 five 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.

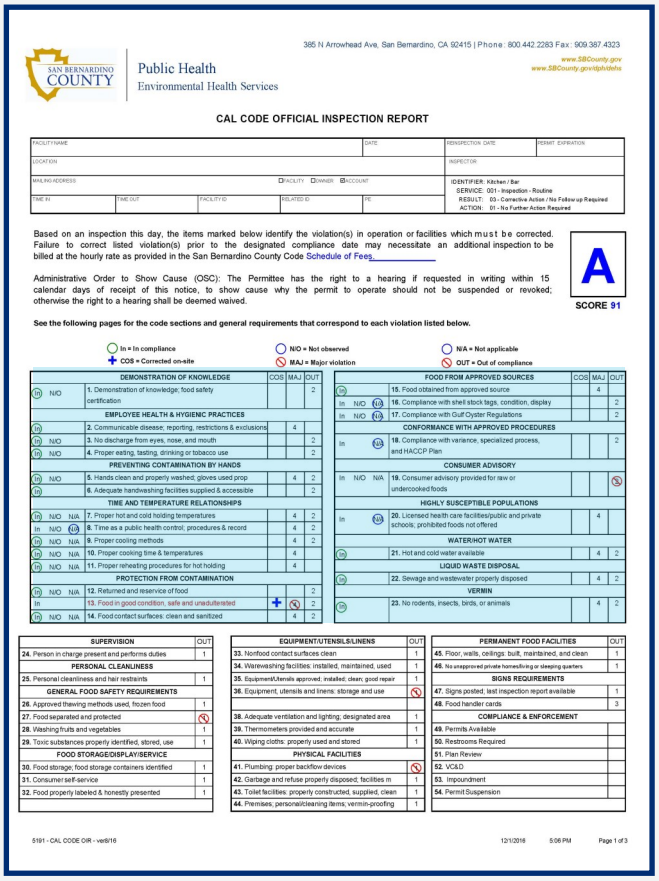
The criteria below generates an additional, billable, elevated risk inspection:

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 four or more *critical violation codes 1-23* during an inspection.
5. A permit suspension (closure) on the last graded inspection.

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



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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME			DATE	REINSPECTION DATE	PERMIT EXPIRATION
LOCATION				INSPECTOR	
MAILING ADDRESS			☐ FACILITY ☐ OWNER ☒ ACCOUNT	IDENTIFIER: Kitchen / Bar SERVICE: 001 - Inspection - Routine RESULT: 03 - Corrective Action / No Follow up Required ACTION: 01 - No Further Action Required	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	

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

			COS	MAJ	OUT
		DEMONSTRATION OF KNOWLEDGE			
In	N/O	1. Demonstration of knowledge; food safety certification			2
		EMPLOYEE HEALTH & HYGIENIC PRACTICES			
In		2. Communicable disease; reporting, restrictions & exclusions		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		6. Adequate handwashing facilities supplied & accessible			2
		TIME AND TEMPERATURE RELATIONSHIPS			
In	N/O N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O MAJ	8. Time as a public health control; procedures & record		4	2
In	N/O N/A	9. Proper cooling methods		4	2
In	N/O N/A	10. Proper cooking time & temperatures		4	
In	N/O N/A	11. Proper reheating procedures for hot holding		4	
		PROTECTION FROM CONTAMINATION			
In	N/O N/A	12. Returned and reservice of food			2
In		13. Food in good condition, safe and unadulterated	+	⊘	2
In	N/O N/A	14. Food contact surfaces: clean and sanitized		4	2

			COS	MAJ	OUT
		FOOD FROM APPROVED SOURCES			
In		15. Food obtained from approved source		4	
In	N/O MAJ	16. Compliance with shell stock tags, condition, display			2
In	N/O MAJ	17. Compliance with Gulf Oyster Regulations			2
		CONFORMANCE WITH APPROVED PROCEDURES			
In	MAJ	18. Compliance with variance, specialized process, and HACCP Plan			2
		CONSUMER ADVISORY			
In	N/O N/A	19. Consumer advisory provided for raw or undercooked foods			⊘
		HIGHLY SUSCEPTIBLE POPULATIONS			
In	MAJ	20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
		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			
In		23. No rodents, insects, birds, or animals		4	2

	OUT
SUPERVISION	
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	⊘
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

	OUT
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	⊘
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	⊘
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

	OUT
PERMANENT FOOD FACILITIES	
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living 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. VC&D	
53. Impoundment	
54. Permit Suspension	

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FRECUENCIA DE INSPECCION BASADA EN EL RIESGO DE LAS INSTALACIONES ALIMENTARIAS

A partir 1 de Julio del 2016, Servicios de Salud Ambiental implementó un plan de frecuencia de inspección basado en riesgo. Este plan está basado en la norma de la Administración de alimentos y medicamentos (FDA) 3. Inspecciones rutinas serán conducidas en la siguiente manera:

- Instalaciones con permisos pre empacado se inspeccionan (tiendas de licores, tiendas de suplementos dietéticos) una vez al año.
- Instalaciones con manejo limitado de alimentos o permisos de preparación de alimentos abiertos (tiendas de conveniencia, restaurants, panaderías, y cafeterías) se inspeccionan dos veces al año.
- Las instalaciones que reciben uno o más de los cinco criterios que se enumeran a continuación, se elevarán a un nivel de alto riesgo, y recibirán una inspección adicional de riesgo elevado facturable a precio de $245.00 por hora.

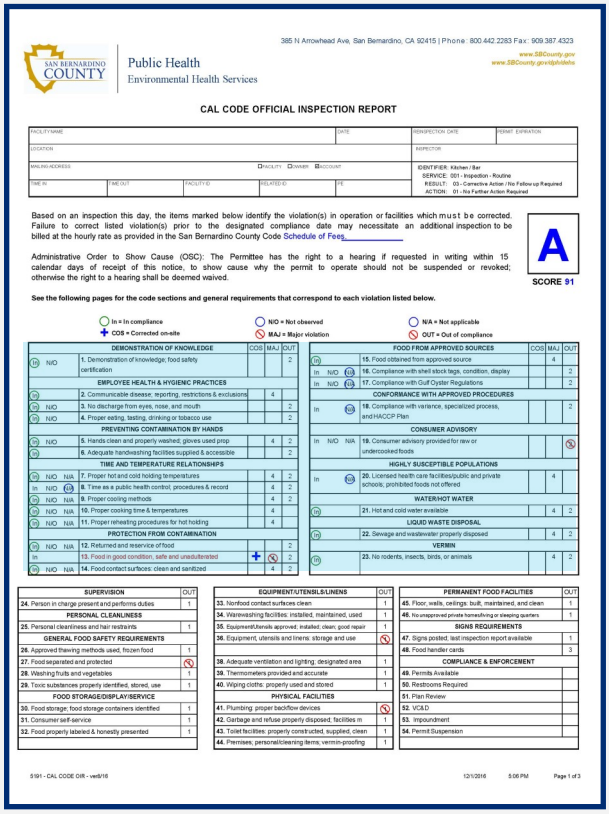
El siguiente criterio genera una inspección adicional, facturable, de riesgo elevado:

1. Recibió una calificación de letra “C” o mas bajo (79 o menos) en una de las últimas dos inspecciones calificadas.

2. Recibió una calificación de letra “B” o mas bajo (89 o menos) en dos de las últimas tres inspecciones calificadas.

3. Violación repetida de 4 puntos “Factor de riesgo” (*crítico código de infracción 1-23) en las últimas* dos inspecciones.
4. Citado por cuatro o más códigos de violación críticas *1-23* durante una inspección.
5. Suspensión de permiso (cierre) en la ultima inspección calificada.

Códigos de Violación Critica 1-23 **se unbican en la zona resaltada que se ve en el informe de muestra.**



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

			COS	MAJ	OUT
		DEMONSTRATION OF KNOWLEDGE			
In	N/O	1. Demonstration of knowledge; food safety certification			2
		EMPLOYEE HEALTH & HYGIENIC PRACTICES			
In		2. Communicable disease, reporting, restrictions & exclusions		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		6. Adequate handwashing facilities supplied & accessible			2
		TIME AND TEMPERATURE RELATIONSHIPS			
In	N/O N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O N/A	8. Time as a public health control; procedures & record		4	2
In	N/O N/A	9. Proper cooling methods		4	2
In	N/O N/A	10. Proper cooking time & temperatures		4	
In	N/O N/A	11. Proper reheating procedures for hot holding		4	
		PROTECTION FROM CONTAMINATION			
In	N/O N/A	12. Returned and reservice of food			2
In		13. Food in good condition, safe and unadulterated	✚	⊘	2
In	N/O N/A	14. Food contact surfaces: clean and sanitized		4	2

			COS	MAJ	OUT
		FOOD FROM APPROVED SOURCES			
In		15. Food obtained from approved source		4	
In	N/O	16. Compliance with shell stock tags, condition, display			2
In	N/O	17. Compliance with Gulf Oyster Regulations			2
		CONFORMANCE WITH APPROVED PROCEDURES			
In		18. Compliance with variance, specialized process, and HACCP Plan			2
		CONSUMER ADVISORY			
In	N/O N/A	19. Consumer advisory provided for raw or undercooked foods			⊘
		HIGHLY SUSCEPTIBLE POPULATIONS			
In		20. Licensed health care facilities/public and private schools; prohibited foods not offered		4	
		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			
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	⊘
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 repair	1
36. Equipment, utensils and linens: storage and use	⊘
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	⊘
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	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living 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. VCAD	
53. Impoundment	
54. Permit Suspension	

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