

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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SAN BERNARDINO COUNTY Public Health Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

PROPERTY NAME		DATE	INSPECTOR NAME	ISSUE EXPIRES
ADDRESS		CITY	COUNTY	INSPECTOR
PERMIT NUMBER	IDENTIFIER: Permit/No. SERVICE: 001 - Inspection/Re-inspection RESULT: 01 - Corrective Action/No Follow-up Required ACTION: 01 - No Further Action Required			
TYPE OF FACILITY	INSPECTED BY	PERMIT NO.	ISSUE EXPIRES	

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 compliance
 COS = Corrected onsite
 N/A = Not applicable
 MAJ = Major violation
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	FOOD FROM APPROVED SOURCES	COS	MAJ	OUT
1. Demonstration of knowledge, food safety certification			2	15. Food obtained from approved source			4
EMPLOYEE HEALTH & HYGIENE PRACTICES				16. Compliance with shell stock tags, condition, display			
2. Communicable disease, reporting, restrictions & exclusions			4	17. Compliance with GMP/Clean Regulations			2
3. No discharge from eyes, nose, and mouth			2	CONFORMANCE WITH APPROVED PROCEDURES			
4. Proper eating, tasting, drinking or tobacco use			2	18. Compliance with variance, specialized process, and HACCP Plan			2
PREVENTING CONTAMINATION BY HANDS				CONSUMER ADVISORY			
5. Hands clean and properly washed, gloves used properly			4	19. Consumer advisory provided for raw or undercooked foods			2
6. Adequate handwashing facilities supplied & accessible			2	HIGHLY SUSCEPTIBLE POPULATIONS			
TIME AND TEMPERATURE RELATIONSHIPS				20. Licensed health care facilities/public and private schools/prohibited food establishments			
7. Proper hot and cold holding temperatures			4	21. Hot and cold water available			4
8. Time as a public health control, procedures & record			4	LIQUID WASTE DISPOSAL			
9. Proper cooling methods			4	22. Sewage and wastewater properly disposed			4
10. Proper cooking time & temperatures			4	VERMIN			
11. Proper reheating procedures for hot holding			4	23. No rodents, insects, birds, or animals			4
PROTECTION FROM CONTAMINATION							
12. Returned and reserve of food			2				
13. Food in good condition, safe and unadulterated			2				
14. Food contact surfaces clean and sanitized			4				

SUPERVISION	OUT	EQUIPMENT/UTENSILS/LINENS	OUT	PERMANENT FOOD FACILITIES	OUT
24. Person in charge present and performs duties	1	24. Hand/flat contact surfaces clean	1	43. Floor, walls, ceiling, bulk, maintained, and clean	1
PERSONAL CLEANLINESS		25. Warewashing facilities installed, maintained, used		44. No unapproved private home/in-home sleeping quarters	
25. Personal cleanliness and hair restraints	1	25. Equipment/utensils approved, sanitized, clean, good repair	1	SIGNS REQUIREMENTS	
GENERAL FOOD SAFETY REQUIREMENTS		26. Equipment, utensils and linens, storage and use		47. Signs posted, last inspection report available	
26. Approved thawing methods used, frozen food	1	27. Food safety and inspection service		48. Food handler cards	
27. Food approved and protected	1	28. Adequate ventilation and lighting, designated area		49. Permits Available	
28. Washing fruits and vegetables	1	29. Thermometers provided and accurate		COMPLIANCE & ENFORCEMENT	
29. Toxic substances properly identified, stored, use	1	30. Wiping cloths, properly used and stored		50. Reasonable Required	
FOOD STORAGE/REPLAY/SERVICE		31. Plumbing, proper backflow devices		51. Plan Review	
30. Food storage, food storage containers identified	1	32. Change and refuse properly disposed, facilities in		52. VCOS	
31. Consumer self service	1	33. Toilet facilities, properly constructed, supplied, clean		53. Enforcement	
32. Food properly labeled & honestly presented	1	34. Premises, personal/cleaning items, vermin-proofing		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 rutinias 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 Crítica 1-23 se ubican en la zona resaltada que se ve en el informe de muestra.



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Environmental Health Services

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME	DATE	INSPECTION DATE	HOURS OF OPERATION
LOCATION		INSPECTION	
MAYOR ADDRESS	CITY	COUNTY	IDENTIFIER: Major/Bar SERVICE: 01 - Inspection, Routine
TIME IN	TIME OUT	INSPECTED BY	RESULT: 01 - Corrective Action / No Follow-up Required 02 - No Further Action Required

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Administrative Order to Show Cause (OSCC): 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.

<p><input type="checkbox"/> In - In compliance</p> <p><input checked="" type="checkbox"/> COS - Corrected on-site</p>	<p><input type="checkbox"/> N/O - Not observed</p> <p><input checked="" type="checkbox"/> MAJ - Major violation</p>	<p><input type="checkbox"/> N/A - Not applicable</p> <p><input type="checkbox"/> OUT - Out of compliance</p>	
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NO	DESCRIPTION	COS	MAJ	OUT
1	1. Demonstration of knowledge, food safety certification			2
2	2. Communicable disease, reporting, restrictions & exclusion		4	2
3	3. No discharge from eyes, nose, and mouth			2
4	4. Proper eating, drinking or tobacco use			2
5	5. Hands clean and properly washed, gloves used prep		4	2
6	6. Adequate handwashing facilities supplied & accessible			2
7	7. Proper hot and cold holding temperatures		4	2
8	8. Time as a public health control, procedures & record		4	2
9	9. Proper cooking methods		4	2
10	10. Proper cooking time & temperatures		4	2
11	11. Proper reheating procedures for hot holding		4	2
12	12. Retained service of food			2
13	13. Food in good condition, safe and unadulterated			2
14	14. Food contact surfaces: clean and sanitized			2
15	15. Food from approved sources			2
16	16. Compliance with seal, tag, container, display			2
17	17. Compliance with GFCI/Copier Regulations			2
18	18. Compliance with variance, specialized process, HACCP/FSMP			2
19	19. Consumer advisory provided for raw or undercooked foods			2
20	20. Licensed health care facilities/public and private schools, prohibited foods not offered			4
21	21. Hot and cold water available			4
22	22. Sewage and wastewater properly disposed			4
23	23. No rodents, insects, birds, or animals			4

SUPERVISION	PERSONAL CLEANLINESS	GENERAL FOOD SAFETY REQUIREMENTS	FOOD STORAGE/DISPLAY/SERVICE	WATER/HOT WATER	LIQUID WASTE DISPOSAL	VERMIN	EQUIPMENT/UTENSILS/CLEANLINESS	PERMANENT FOOD FACILITIES	COMPLIANCE & ENFORCEMENT
24. Person in charge present and performs duties	25. Person cleanliness and hair restraints	26. Approved thawing methods used, frozen food	27. Food separated and protected	28. Washing, rinsing, sanitizing, air-drying	29. Toxic substances properly identified, stored, use	30. Food storage, food storage containers identified	31. Sanitizing proper technique devices	32. Floor, walls, ceilings built, maintained, and clean	33. No employee barehanded or wearing barriers
32. Food properly labeled & honestly presented	33. No food contact surfaces clean	34. Adequate ventilation and lighting, designated area	35. Thermometers provided and accurate	36. Equipment, utensils and linens storage and use	37. Adequate vermin control and stored	38. Toilet facilities properly constructed, supplied, clean	39. Personal cleaning items, vermin-proofing	40. Signs posted, last inspection report available	41. Plan Review
								42. VCHD	43. Inspection
								44. Permit Suspension	

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