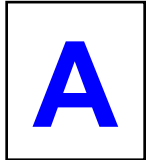




**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CAL STATE UNIVERSITY / COMMONS</b>		DATE <b>6/11/2018</b>	REINSPECTION DATE <b>6/25/2018</b>	PERMIT EXPIRATION <b>3/31/2019</b>
LOCATION <b>5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407</b>		INSPECTOR <b>Karina Corral</b>		
MAILING ADDRESS <b>5500 UNIVERSITY PKWY, SAN BERNARDINO CA 92407</b>		IDENTIFIER: C Store- Jack Brown Hall SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		
TIME IN <b>11:40 AM</b>	TIME OUT <b>12:30 PM</b>	FACILITY ID <b>FA0010210</b>	RELATED ID <b>PR0022841</b>	PE <b>1682</b>

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](#).



**SCORE 97**

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.

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 checked="" type="radio"/> In	N/O	3. No discharge from eyes, nose, and mouth			2
<input checked="" type="radio"/> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="radio"/> In	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 checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2
PROTECTION FROM CONTAMINATION					
<input checked="" type="radio"/> In	N/O	N/A			2
<input checked="" type="radio"/> In				4	2
<input checked="" type="radio"/> In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="radio"/> In		15. Food obtained from approved source		4	
<input checked="" type="radio"/> In	N/O	N/A			2
<input checked="" type="radio"/> In	N/O	N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="radio"/> In		N/A			2
CONSUMER ADVISORY					
<input checked="" type="radio"/> In	N/O	N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<input checked="" type="radio"/> In		N/A		4	
WATER/HOT WATER					
<input checked="" type="radio"/> In				4	<input checked="" type="checkbox"/> OUT
LIQUID WASTE DISPOSAL					
<input checked="" type="radio"/> In				4	2
VERMIN					
<input checked="" type="radio"/> In				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	<input checked="" type="checkbox"/> OUT

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



**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME CAL STATE UNIVERSITY / COMMONS	DATE 6/11/2018
LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407	INSPECTOR Karina Corral

**21. HOT AND COLD WATER AVAILABLE**

**POINTS**  
**2**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113953(c), 114099.2(b)

**Inspector Comments:**

Observed hot water to measure 80F at non adjustable faucets in both women's and men's restrooms.

Ensure that hot water is at a minimum of 100F as measured from all hand washing faucets.

Ensure that an adequate, protected, pressurized, potable supply of hot water and cold water are provided at all times.

A reinspection will be conducted 1 week from today to verify hot water temperature has been increased.

**Violation Description:** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b), 114101(a), 114189, 114192, 114192.1, 114195)

**32. FOOD PROPERLY LABELED & HONESTLY PRESENTED**

**POINTS**  
**1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114087, 114089

**Inspector Comments:**

Observed open food (unwrapped bakery items (danishes, muffins) being sold in a display case and to not have proper food labels.

By selling individual baking items without a label and not individually wrapping them facility is operating outside of a prepackage permit scope.

Manager was instructed to individually wrap baked goods and include proper labeling before displaying them for sale.

Ensure that baked goods for consumer self-service are individually wrapped in an approved food facility and they have an informational label. Ensure that prepackaged food bears a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug, and Cosmetic Law.

Label information shall include the following:

- Common name of the food or descriptive identity statement
- If made with two or more ingredients, a list of ingredients in descending order of predominance by weight
- An accurate declaration of the quantity of contents
- The name and place of business of the manufacturer, packer, or distributor

**Violation Description:** Any food is misbranded if its labeling is false or misleading, if it is offered for sale under the name of another food, or if it is an imitation of another food for which a definition and standard of identity has been established by regulation. (114087, 114089, 114089.1(a, b), 114090, 114093.1) Bulk food available for consumer self-service must have an information label, sign, and/or other method of notification that includes the label information. (114089) Prepackaged food must bear a label that complies with the labeling requirements as prescribed by the Sherman Food, Drug and Cosmetic Law. (114089 and 114089(a))

Restaurants must provide a brochure placed at the point of sale that includes at least calories, sodium, saturated fat, and carbohydrates information per menu item. For sit-down restaurants, the information must be provided at the table. Drive-thrus are required to have the brochures available upon request and have a notice of the availability at the point of sale. (114094)

**52. VC & D**

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** Operator voluntarily condemned and destroyed the following due to checking for temperatures

1 small cup of 3 boiled eggs

**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."



Public Health  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

### CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CAL STATE UNIVERSITY / COMMONS	DATE 6/11/2018
LOCATION 5500 UNIVERSITY PKWY, SAN BERNARDINO, CA 92407	INSPECTOR Karina Corral

#### 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 posted

A reinspection will be conducted 1 week from today to verify restroom faucets are reaching 100-108F for hot water.

Per manager facilities maintains and mops floors at facility not employees , unable to verify location of mop sink at this time. Provide location of mop sink by next inspection.

#### Signature(s) of Acknowledgement

NAME: Tito Calderon  
TITLE: Executive Chef