



Food Inspection Report

County of San Diego, Department of Environmental Health
P.O. Box 129261, San Diego, CA 92112-9261
(858) 505-6900 (800) 253-9933 www.sdcdeh.org

Page 1 of 1

Facility Name: Kallbrook High School Grade: A to A

Address: 2400 Stage Coach Ln City: Kallbrook Zip: 92028 CT:

Permit Holder: Kallbrook High School Permit Exp. Date: 12/2014 Time In / Time Out:

Inspection Type: ☒ Routine ☐ Reinspection ☐ Complaint ☐ Environmental ☐ Other

Time Spent: ☐ ☐ ☐ ☐ ☐ ☐

Permit #: 391962 Permit Type: FFPP

of Employees: 15 ID #: 046150

In = In compliance N/O = Not observed N/A = Not applicable MAJ OUT = Major violation observed MIN OUT = Minor violation observed COS = Corrected onsite PTS = Points PTS LOST = Points

DEMONSTRATION OF KNOWLEDGE						PROTECTION FROM CONTAMINATION (cont.)											
In	N/O	N/A	1a. Food Safety Certification & Exp. Date	MAJ OUT	MIN OUT	COS	PTS	PTS LOST	In	N/O	N/A	14. Food contact surfaces clean & sanitized	MAJ OUT	MIN OUT	COS	PTS	PTS LOST
In	N/O	N/A	9/11/14 <u>Daniel J. Cappello</u>				2		In	N/O	N/A	Sanitizer: <input type="checkbox"/> Chlorine <input type="checkbox"/> Quat Amm <input type="checkbox"/> High Temp				4/2	
In	N/A		1b. Food Handler Training				2		FOOD FROM APPROVED SOURCES								
In	N/O		2. Communicable disease - reporting, restrictions & exclusions				4		In	N/O	N/A	15. Food obtained from approved source				4	
In	N/O		3. No discharge from eyes, nose or mouth				2		In	N/O	N/A	16. Compliance with shell stock tags, condition, display				2	
In	N/A		4. Proper eating, tasting, drinking or tobacco use				2		In	N/O	N/A	<input type="checkbox"/> Oysters <input type="checkbox"/> Mussels <input type="checkbox"/> Clams <input type="checkbox"/> Other				2	
PREVENTING CONTAMINATION BY HANDS						CONFORMANCE WITH APPROVED PROCEDURES											
In	N/O		5. Hands clean & properly washed; gloves used properly				4		In	N/A		17. Compliance with Gulf Oyster Regulations				2	
In			6. Adequate handwashing facilities supplied & accessible				2		In	N/A		18. Compliance with:				2	
TIME AND TEMPERATURE RELATIONSHIPS						CONSUMER ADVISORY											
In	N/O	N/A	7. Proper hot & cold holding temperatures				4/2		In	N/O	N/A	<input type="checkbox"/> Variance <input type="checkbox"/> Specialized Process <input type="checkbox"/> HACCP Plan				2	
In	N/O	N/A	<input type="checkbox"/> Hot <input type="checkbox"/> Cold				4/2		HIGHLY SUSCEPTIBLE POPULATIONS								
In	N/O	N/A	8. Time as a public health control - procedures & records				4/2		In	N/A		19. Consumer advisory provided for raw or undercooked foods				2	
In	N/O	N/A	9. Proper cooling methods				4		In	N/A		20. Licensed health care facilities / public & private schools - prohibited foods not offered				4	
In	N/O	N/A	10. Proper cooking time & temperatures				4		WATER / HOT WATER								
In	N/O	N/A	11. Proper reheating procedures for hot holding				4		In			21. Hot & cold water available				4/2	
PROTECTION FROM CONTAMINATION						LIQUID WASTE DISPOSAL											
In	N/O	N/A	12. No returned and reserve of food				2		In			22. Sewage & wastewater properly disposed				4/2	
In			13. Food in good condition, safe & unadulterated				4/2		In			VERMIN				4/2	
												23. No rodents, insects, birds or animals				4/2	

ITEM / LOCATION	TEMP (°F)	ITEM / LOCATION	TEMP (°F)	ITEM / LOCATION	TEMP (°F)
<u>milk - nic</u>	<u>35</u>	<u>Ham sandwich - HH</u>	<u>159</u>		
<u>orange chy - HH</u>	<u>169</u>				
<u>milk - ric</u>	<u>38</u>				

SUPERVISION		EQUIPMENT / UTENSILS / LINENS		PHYSICAL FACILITIES (cont.)	
PTS	PTS LOST	PTS	PTS LOST	PTS	PTS LOST
24. Person in charge present & performs duties	1	33. Nonfood contact surfaces clean	1	43. Toilet facilities - properly constructed, supplied, clean	1
PERSONAL CLEANLINESS		34. Warewashing facilities - installed, maintained, used; Test strips available	1	44. Premises, personal / cleaning items, vermin-proofing	1
25. Personal cleanliness & hair restraints	1	35. Equipment / Utensils - approved, installed, good repair, capacity	1	PERMANENT FOOD FACILITIES	
GENERAL FOOD SAFETY REQUIREMENTS		36. Equipment/ Utensils/ Linens - storage, use	1	45. Floor, walls and ceilings - built, maintained, clean	1
26. Approved thawing methods used, frozen food	1	37. Vending machines	1	46. No unapproved private homes / living or sleeping quarters	1
27. Food separated and protected	1	38. Adequate ventilation/ Lighting - designated areas, use	1	SIGN REQUIREMENTS	
28. Fruits & vegetables washed	1	39. Thermometers - provided, accurate	1	47. Grade card, signs, last inspection report available	1
29. Toxic substances - properly identified, stored, used	1	40. Wiping cloths - properly used, stored	1	COMPLIANCE & ENFORCEMENT	
FOOD STORAGE / DISPLAY / SERVICE		PHYSICAL FACILITIES		NOTICE ISSUED	
30. Food storage; food storage containers identified	1	41. Plumbing - proper backflow devices	1	48. Plan Review	<input type="checkbox"/>
31. Consumer self-service	1	42. Garbage & refuse - properly disposed, facilities maintained	1	49. Permits Available	<input type="checkbox"/>
32. Food properly labeled & honestly presented	1			50. Impoundment	<input type="checkbox"/>
				51. Hearing	<input type="checkbox"/>

Inspection Result: ☐ Ordered Closed ☐ Approved to Reopen ☐ Yes ☐ No ☐ None ☐ Inactive ☐ Directed

Inspection Score: 100 - 100 %

OBSERVATIONS & CORRECTIVE ACTIONS (see reverse for additional comments)

- No violations observed at time of inspection

Received by (Print): Daniel Cappello Received by (Signature): Daniel Cappello Title: Director

Specialist (Print): D. Lewis, Rets Specialist (Signature): D. Lewis Phone: (760) 940-253X

☐ This report is an Official Notice of Violation. Corrections must be completed in the time specified. See reverse side for the general requirements and code sections for each violation listed. A reinspection fee may be charged if violations noted on this report are not corrected by the reinspection date.

SUMMARY OF THE CORRESPONDING LAWS AND REGULATIONS FOR THE VIOLATIONS LISTED ON THE FRONT SIDE OF THIS FORM.
THIS SUMMARY PAGE LISTS THE GENERAL REQUIREMENTS FOR EACH ITEM. THE DEPARTMENT MAY CITE ADDITIONAL SECTIONS AS APPLICABLE.

DEMONSTRATION OF KNOWLEDGE

- 1a.** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (§113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food shall have an owner or employee who has passed an approved food safety certification examination. Certified individuals shall be recertified every five years. (§113947-§113947.1)
- 1b.** All food handlers shall possess a valid food handler training certificate, or an in-house food handler exams within 10 calendar days of employment or change of food safety certified person. (§113947.5, SDCC 61.114)

EMPLOYEE HEALTH & HYGIENIC PRACTICES

- Major Violations Include:** Failure to report or comply with exclusions or restrictions as required in these sections would result in a major violation.
- 2.** Food employees with a communicable disease shall be excluded from the food facility / preparation of food. Gloves shall be worn if an employee has cuts, wounds, and rashes. The permit holder shall require food employees to report incidents of illness or injury and comply with all applicable restrictions. [(§113949.2, §113949.5, §113950, §113950.5, §113973(a))]
- 3.** Food employees experiencing, while at work in a food facility, persistent sneezing, coughing, or runny nose, and that cannot be controlled by medication, shall not work with exposed food, clean equipment, utensils or linens or unwrapped single-use utensils. (§113974)
- 4.** No food employees shall eat, drink, or use any form of tobacco in any work area. (§113977)

PREVENTING CONTAMINATION BY HANDS

- Major Violations Include:** Hand washing not performed as specified in Section §113953.3.
- 5.** Food employees are required to wash their hands: before beginning work; before handling food/equipment/utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. (§113952, §113953.3, §113953.4, §113968, §113973) Bare hand contact with ready-to-eat foods is minimized and gloves are used properly. (§113961) Food employees with artificial nails, nail polish, rings (other than a plain band) observed preparing unpackaged food or clean utensils without use of gloves. (§113973 (a))
- 6.** Handwashing soap and sanitary single-use towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (§113953.2) Adequate facilities shall be provided for hand washing. [(§113953, §113953.1, §114067(f))]

TIME AND TEMPERATURE RELATIONSHIPS

- Major Violations Include:** Multiple potentially hazardous foods (two or more food items in separate containers or compartments) or pooled eggs held at temperatures of 50°F to 130°F without any other intervention. Food that has been time marked and has exceeded the time marked. Potentially hazardous foods being improperly cooled: potentially hazardous foods not cooked or reheated as required.
- 7.** Potentially hazardous foods shall be held at or below 41°F / 45°F or at or above 135°F without any other intervention. [(§113996, §113998, §114037, §114343(a))], except foods approved for holding at 130°F or 45°F
- 8.** When time only, rather than time and temperature is used as a public health control, records and documentation must be maintained (§114000)
- 9.** All potentially hazardous food shall be rapidly cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods: placing the food in shallow pans; separating the food into smaller portions; using rapid cooling equipment; using containers that facilitate heat transfer; adding ice as an ingredient; or using ice paddles. (§114002, §114002.1)
- 10.** Comminuted or injected meats, raw eggs for later service shall be heated to 155°F for 15 sec. Single pieces of meat, fish and eggs for immediate service, shall be heated to 145°F for 15 sec. Poultry, comminuted poultry, stuffed fish / meat / poultry shall be heated to 165°F for 15 sec. Fruits and vegetable cooked for hot holding shall be cooked to 135°F. Roasts cooked as specified. (§114004, §114008, §114010)
- 11.** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving shall be brought to a temperature of at least 165°F for 15 seconds. (§114014, §114016)

PROTECTION FROM CONTAMINATION

- Major Violations Include:** Any violation of sections when actual contamination or adulteration of food has occurred. Improper sanitization of food contact surfaces; improper warewashing; contamination of food contact surfaces that could result in food contamination; failure to sanitize food contact surfaces between each use.
- 12.** Unpackaged food that has been served shall not be re-served or used for human consumption unless it is a non-potentially hazardous food dispensed in an approved manner. (§114079)
- 13.** No employee shall commit any act that may contaminate or adulterate food, food contact surface, or utensils. (§113949.5, §113967) Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (§113967, §113976, §113980, §113988, §113990, §114035, §114041, §114254(c), §114254.3)
- 14.** All food contact surfaces of utensils and equipment shall be clean and sanitized as required. [(§113984(e), §114097, §114099.1, §114099.4, §114099.6, §114101, §114105, §114109, §114111, §114113, §114115 (a-b, d), §114117, §114125(b), §114141)]

FOOD FROM APPROVED SOURCES

- Major Violations Include:** Any food from an unsafe or unapproved source, violation of Gulf oyster regulation requirements, violation of shellfish tag requirements or improper wet storage of shellfish.
- 15.** All food shall be obtained from an approved source. (§113980, §113982, §114021-§114031, §114041)
- 16.** Shell stock shall have complete certification tags and shall be properly labeled, stored and displayed. (§114039 – §114039.5)
- 17.** Comply with Gulf Oyster seasonal ban and warning requirements. [Title 17 CA Code of Regulations (CCR) §13675, §113707]

CONFORMANCE WITH APPROVED PROCEDURES

- Major Violations Include:** Food facility found not operating with a HACCP or variance plan as required.
- 18.** HACCP Plan is required for curing, using additives, or smoking for presentation; operating a molluscan shell fish tank; custom processing of animals. Packaging potentially hazardous foods using reduced oxygen packaging or acidifying food using water activity requires a department approved HACCP plan (§114419, §114057, §114057.1, §114417.6)

CONSUMER ADVISORY

- 19.** Ready-to-eat food containing raw or undercooked food may be served if the facility notifies the consumer orally or in writing at the time of ordering. (§114012, §114093)

HIGHLY SUSCEPTIBLE POPULATIONS

- Major Violations Include:** Unpasteurized juice, fluid milk or dry milk is served; ready-to-eat foods that contain raw food of an animal origin, partially cooked food, or raw seed sprouts are served.
- 20.** Prohibited foods may not be offered in licensed health care facility and a public or private school cafeteria. (§114091)

WATER / HOT WATER

- Major Violations Include:** Hot water at warewashing sinks is measured at the faucet less than 110 °F; contaminated water supply; no potable water is available at facility.
- 21.** An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. [§114099.2(b), §114163(a), §114189, §114192, §114192.1, §114195] Warm water is available at hand washing sinks through a mixing valve or combination faucet at a temperature of at least 100°F. [§113953(c), §113941]

LIQUID WASTE DISPOSAL

- Major Violations Include:** Overflows or back ups of sewage/wastewater into the food facility that can result in contamination of food contact surfaces and adulteration of foods and/or warrants immediate closure. Overflowing or clogged grease trap/interceptor. Lack of operable toilet facilities.
- 22.** Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. (§114197)

VERMIN

- Major Violations Include:** Presence of cockroaches, mice, rats, flies and similar vermin that are disease carrying within the food facility as evidence by actual live bodies, fresh droppings or vomitus, urine stains, or gnaw marks, that has resulted or would likely result in contamination to the food equipment, packaging, or utensils.
- 23.** Each food facility shall be kept clean and free of vermin: rodents (rats, mice), cockroaches, flies. The presence of live animals shall be in accordance with the law. (§114259.1, §114259.4, §114259.5)

SUPERVISION

- 24.** A person in charge shall be present at the food facility during all hours of operation. (§113856, §113945-§113945.1, §113984.1, §114075) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets.

PERSONAL CLEANLINESS

- 25.** All food employees preparing, serving, or handling food or utensils shall wear hair restraints, except for employees, such as counter staff who only serve beverages and wrapped prepackaged foods, hostesses and wait staff, if they present a minimal risk of contaminating non-prepackaged food, clean equipment, utensils, linens and unwrapped single-use articles. (§113969) Food employees shall wear clean outer clothing to prevent contamination. (§113971)

GENERAL FOOD SAFETY REQUIREMENTS

- 26.** Frozen potentially hazardous food shall be thawed under refrigeration that maintain the food temperature at 41°F or below; completely submerged under cold running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to flush loose particles; in microwave oven; as part of cooking process. (§114018, §114020, §114020.1)
- 27.** All food shall be separated and protected from contamination. [§113984 (a-d, f), §113986, §114060, §114067(a, d-e, j), §114069(a-b), §114077, §114089.1(c), §114143(c)]
- 28.** Produce shall be thoroughly washed in potable water prior to preparation. (§113992)
- 29.** All poisonous substances and cleaning compounds shall be properly labeled; used and stored separate from food, utensils, packing material and food-contact surfaces; approved for use in a food facility; and shall not be reused to store food or utensils. (§114254, §114254.1, §114254.2)

FOOD STORAGE / DISPLAY / SERVICE

- 30.** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6 inches above the floor on approved shelving. [§114047, §114049, §114051, §114053, §114055, §114067(h), §114069 (b)]
- 31.** Unpackaged food shall be displayed and dispensed for consumer self-service in a manner that protects the food from contamination. (§114063, §114065)
- 32.** Any food is misbranded if its labeling is false or misleading, or if it is not labeled according to law. [§114087, §114089, §114089.1(a-b), §114090, §114093.1]

EQUIPMENT / UTENSILS / LINENS

- 33.** All nonfood contact surfaces of equipment shall be kept free of accumulation of dust, dirt, food residue and debris. [§114115(c)]
- 34.** Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. [§114067(f-g), §114099, §114099.3, §114099.5, §114101(a), §114101.1, §114101.2, §114103, §114107, §114125]
- 35.** All utensils and equipment shall be fully operative and in good repair. (§114175) All utensils and equipment shall be approved, installed properly, and meet applicable standards. [§114130, §114130.1, §114130.2, §114130.3, §114130.4, §114130.5, §114132, §114133, §114137, §114139, §114153, §114155, §114163, §114165, §114167, §114169, §114177, §114180, §114182]
- 36.** 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, §114081, §114119, §114121, §114161, §114178, §114179, §114083, §114185, §114185.2, §114185.5)
- 37.** Each vending machine shall be approved and have posted in a prominent place, a sign indicating the owner's name, address, and telephone number. A record of cleaning and sanitizing shall be maintained by the operator in each machine and shall be current for at least the past 30 days. (§114145)
- 38.** Exhaust hoods shall be provided to remove odors, smoke, grease, heat and vapors and be approved by the enforcement agency (§114149.1). Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage (§114149). Toilet rooms shall be vented to the outside air by a screened operable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (§114149, §114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in food or utensil washing areas shall be of shatterproof construction or protected with light shields. (§114149.2, §114149.3, §114252, §114252.1)
- 39.** An accurate easily readable metal probe thermometer suitable for measuring temperature of food shall be available to the food handler. A thermometer accurate to +/- 2 °F shall be provided for each hot and cold holding unit of potentially hazardous foods and high temperature warewashing machines. [§114157, §114159, §114101(d)]
- 40.** Wiping cloths used to wipe service counters, scales or other surfaces that may come into contact with food shall be used only once unless kept in clean water with sanitizer. (§114135, §114185.1, §114185.3 (d-e))

PHYSICAL FACILITIES

- 41.** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (§114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (§114171, §114189.1, §114190, §114193, §114193.1, §114199, §114201, §114269)
- 42.** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (§114244, §114245, §114245.1, §114245.2, §114245.3, §114245.4, §114245.5, §114245.6, §114245.7, §114245.8)
- 43.** Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq ft.; establishments offering on-site food consumption if constructed after January 1, 2004. (§114250, §114250.1, §114276) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided [§113725.1, §114381(e)].
- 44.** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be constructed, equipped, maintained and operated to prevent the entrance and harboring of vermin. [§114123, §114143 (a-b), §114256, §114256.1, §114256.2, §114256.4, §114257, §114257.1, §114259, §114259.2, §114259.3, §114279, §114281, §114282]

PERMANENT FOOD FACILITIES

- 45.** The walls/ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (§114143(d), §114266, §114268, §114268.1, §114271, §114272)
- 46.** No sleeping accommodations shall be in any room where food is prepared, stored or sold. (§114285, §114286)

SIGN REQUIREMENTS

- 47.** A copy of the most recent routine inspection report must be made available to customers. (§113725.1) Handwashing signs shall be posted at hand sinks. (§113953.5) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas. (§113978) Permit and a grade card posted. [§114381 (e), SDCC 61.108]

COMPLIANCE & ENFORCEMENT

- Major Violations Include:** Food facility is operating without a valid permit.
- 48.** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (§114380)
- 49.** A food facility shall not be open for business without a valid permit. [§114067(b-c), §114381(a), §114387]
- 50.** An enforcement officer may impound food, equipment or utensils that are found to be unsanitary or in disrepair. (§114393)
- 51.** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (§114405, §114409)