

Kern County Environmental Health Services Department 2700 M Street, Suite 300, Bakersfield, CA 93301 Phone (661) 862-8740 Fax (661) 862-8701		Date 06/16/2016	Total Score 4.0	Grade Closed	
Business Name JOHNNY'S BURGER & DELI		Mailing Address 1000 OAK STREET BAKERSFIELD CA 93304		PE RE11	FA FA0009066
Business Address 1000 OAK ST BAKERSFIELD, CA 93304		Activity Time 156		PR PR0043122	

Purpose of Visit		Results of Inspection									
<input checked="" type="checkbox"/>	Routine Inspection	<input type="checkbox"/>	Inspection of Closed Facility	<input type="checkbox"/>	No Violations Observed	<input type="checkbox"/>	Administrative Review	<input type="checkbox"/>	Permit Approved	<input type="checkbox"/>	Embargo
<input type="checkbox"/>	Reinspection	<input type="checkbox"/>	Rescore Inspection	<input type="checkbox"/>	Complaint allegations not observed	<input type="checkbox"/>	Inactivate Permit	<input type="checkbox"/>	Permit Suspended	<input type="checkbox"/>	Impound
<input type="checkbox"/>	Complaint	<input type="checkbox"/>	Investigation	<input type="checkbox"/>	Previous Violations Corrected	<input type="checkbox"/>	Voluntary Condemnation	<input type="checkbox"/>	Permit Reinstated	<input type="checkbox"/>	Training

Violations are detailed in the California Health and Safety Code.

"COS" = Corrected on site at the time of inspection "Repeat" = Repeat Violation "N/O" = Not observed at time of inspection "N/A" = Does not Apply

Section 1. FOODBORNE ILLNESS RISK FACTORS -- MAJOR (point values for repeat violations are doubled)

Score
77

An "X" in the major column indicates the violation poses an immediate threat to public health and must be corrected immediately.

Points	Major	COS	Repeat	N/O	N/A	Item	Points	Major	COS	Repeat	N/O	N/A	Item
Holding Temperatures													
5						1 Cold holding of potentially hazardous food	5						15 Food obtained from approved source.
5						2 Hot holding of potentially hazardous food	5						16 Records, shellfish tags maintained.
5						3 Cooling of potentially hazardous food	5						17 After served, food is not re-served or reused.
5						4 Reheating of potentially hazardous food	Protection from Contamination						
Cooking Temperatures													
5						5 Cooking of raw animal or raw plant food.	5						18 Vermin infestation.
Food Handler Health and Hygiene													
5	X					6 Hands clean and washed as required.	5						19 Food protected from cross contamination.
5						7 Employee personal hygiene, health, open sores, cuts.	5	X					20 Food protected from environmental contamination.
5						8 Employee uses utensils for ready-to-eat food.	5						21 Food free from contamination, adulteration.
5						9 Handwashing sink - soap and towels.	5						22 Chemicals properly packaged, used, labeled, stored.
5						10 Handwashing sink - warm water, accessible.	5	X					23 Liquid waste disposal
5	X					11 Demonstration of knowledge	Imminent Health Hazard - Immediate Closure						
Equipment and Utensils													
5						12 Food Contact surfaces clean, sanitized as required.	26	X					25 Inadequate or nonfunctioning refrigeration equip.
5	X					13 Proper sanitizing method, residual, temp., contact time	26						26 No operable toilet facilities.
5						14 Hot and cold water available - less than 110° F.	26						27 Sewage overflow at facility.
							26						28 No potable, pressurized, hot and cold water supply.
							26	X					29 Severe vermin infestation.

Section 2. FOODBORNE ILLNESS RISK FACTORS -- MINOR

Score
18

An "X" in the minor column indicates the violation poses a risk to public health and shall be corrected by the date specified.

Points	Minor	COS	Repeat	N/O	N/A	Item	Points	Minor	COS	Repeat	N/O	N/A	Item
Holding Temperatures													
3	X					30 Cold holding of potentially hazardous food	3						41 Sanitizer concentration and supplies.
3						31 Hot holding of potentially hazardous food	3						42 Wiping cloths.
3						32 Cooling of potentially hazardous food	3	X					43 Critical sinks present, accesible, good repair.
Food Preparation													
3						33 Thawing of frozen potential hazardous food.	3	X					44 Exhaust hoods/filters present, cleaned, good repair.
3						34 Preparation of potentially hazardous food.	Protection from Contamination						
3						35 Food prepared in approved area.	3	X					45 Food protected from cross contamination.
Food Handler Health and Hygiene													
3						36 Employee personal hygiene, health, open sores, cuts.	3	X					46 Food protected from environmental contamination.
3						37 Approved handling of ready-to-eat food.	3						47 Facility free of vermin infestation.
3	X					38 Handwashing sink - soap and towels.	3						48 Chemicals properly packaged, used, labeled, stored.
3						39 Handwashing sink - warm water, accessible.	3						49 Observed eating, drinking or tobacco use.
Equipment and Utensils													
3						40 Food contact surfaces clean, sanitized as required.	3						50 Premises clean, free of litter, rubbish, used articles.
Other Factors													
							3						51 Person in charge present.
							3						52 Valid food safety certification/Demonstration of knowledge.

Section 3. NON-CRITICAL FACTORS

Score
1.0

An "X" in the NC column indicates the violation poses a non-critical risk to public health and shall be corrected by the next inspection date.

Points	NC	COS	Repeat	N/O	N/A	Item	Points	NC	COS	Repeat	N/O	N/A	Item
1						53 Packaged food, self - service bulk, properly labeled.	1						65 Toilet facilities present, equipped, maintained.
1						54 Oyster warning signs required for raw oysters.	1						66 Facility free of vermin infestation.
1						55 Ready - to - eat food less than thoroughly cooked notifica	1	X					67 Facility equipped to prevent harborage of vermin.
1						56 Accurate probe thermometer required for testing PHF.	1						68 Evidence of eating, drinking, or tobacco use.
1						57 Accurate thermometer required for each refrigeration unit.	1						69 Hot water between 111F and 119F.
1						58 Chemical test kit for monitoring sanitizing solution.	1						70 Plumbing fixture - backflow protection device.
1						59 Employee change/storage facilities present/properly used.	1						71 Plumbing fixture - air gap into approved receptor.
1						60 Equipment maintains holding temperatures.	1						72 All liquid waste disposed through a plumbing system.
1						61 Equipment/Utensils approved, cleaned, good repair.	1						73 Ingredients contain trans fat above 1.5 grams.
1						62 Floors, walls, ceilings approved, clean, good repair.	1						74 Nutrition labeling present or available upon request.
1						63 Lighting provided as required and/or shielded.	1						75 Signs - handwshing, no smoking, inspection report.
1						64 Premises clean, free of litter, rubbish, used articles.	1						76 Environmental Health Permit posted.

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X					<p>All employees shall thoroughly wash their hands and arms exposed to direct food contact with cleanser and warm water for at least 10 to 15 seconds; thoroughly rinsing with clean running water. Employees shall wash their hands: immediately before engaging in food preparation including working with nonprepackaged food, clean equipment and utensils, un-wrapped single-use food containers and utensils; after touching bare human body parts other than clean hands and clean, exposed portions of arms; after using the toilet room; after caring for any animal allowed in a food facility; after coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating or drinking; after handling soiled equipment or utensils; during food preparation, to remove soil and contamination and to prevent cross-contamination when changing tasks; when switching between raw foods and working with ready-to-eat foods; before donning gloves to work with food; before dispensing or serving food, handling clean tableware and serving utensils in the food service area; after engaging in any other activities that contaminate the hands (113952, 113953.3)</p> <p>OBSERVED EMPLOYEE WASHING HANDS AT THREE COMPARTMENT SINK ABOVE DIRTY DISHES WITHOUT USING SOAP.</p>	Must Comply By:	
X					<p>Multi-use utensils sanitized using the following method: wash, rinse, sanitize. Manual sanitization - Contact with a solution of 100 ppm available chlorine for 30 seconds; contact with a solution of 25 ppm available iodine for 60 seconds; contact with a solution of 200 ppm quaternary ammonium for 60 seconds; or contact with water of at least 171°F for 30 seconds. Mechanical sanitization - Cycled through equipment and achieve a utensil surface temperature of 160 °F Wiping cloths held in proper sanitizing solution (114099.6, 114185.1)</p> <p>OBSERVED UNAPPROVED WARE WASHING METHOD. STAFF DID NOT SANITIZE EQUIPMENT AFTER WASHING. PLEASE WASH, RINSE, AND SANITIZE.</p> <p>NO SANITIZER BUCKETS MADE NOR READY WHILE FOOD IS BEING COOKED AND PREPARED, AT FOOD PREPARATION AREA AND COOK LINE.</p>	Must Comply By:	
X					<p>All food shall be manufactured, produced, prepared, compounded, packed, stored, transported, kept for sale, and served so as to be pure, free from contamination, adulteration and spoilage ; or if it is not manufactured, prepared, or stored in compliance with a HACCP plan (113732, 113980).</p> <p>OBSERVED MOLD GROWING ON COOKED RICE STORED INSIDE WALK IN COOLER.</p>	Must Comply By:	
X					<p>Inadequate or non-functioning refrigeration equipment (114153) [Equipment maintains products at 4°F or below]</p> <p>OBSERVED AMBIENT TEMPERATURE OF WALK IN REFRIGERATOR TO BE 56 DEGREES F. REFRIGERATION UNIT HOLDING POTENTIALLY HAZARDOUS FOOD WITH INTERNAL TEMPERATURES BETWEEN 50-53 DEGREES F.</p> <p>OBSERVED AMBIENT TEMPERATURE OF REFRIGERATION UNIT UNDER COOK LINE TO BE 55 DEGREES F.</p> <p>PLEASE MAINTAIN ALL POTENTIALLY HAZARDOUS FOOD AT 41 DEGREES F.</p> <p>FOOD FROM BOTH UNITS WERE VOLUNTARILY CONDEMNED BY OPERATOR.</p>	Must Comply By:	

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X					Severe vermin infestation. Presence of vermin within the food facility that contaminate food contact surfaces, food packaging, utensils or food equipment. (114259.1)	Must Comply By:	
					OBSERVED RODENT DROPPINGS ON THE FLOOR OF FOOD PREPARATION AREA, ON SHELFING UNITS, AND FLOOR NEAR UNUSED FRYER. OBSERVED RODENT TRAPS IN WALK IN FREEZER, BACK STORAGE, AND BY THREE-COMPARTMENT SINK.		
X					Potentially Hazardous Food maintained at 41 degrees F or below. (113996) [42 degrees F to 49 degrees F]	Must Comply By:	
					OBSERVED RAW EGGS STORED ON COUNTER TOP. PER EMPLOYEE RAW EGGS HAD BEEN OUT SINCE THE MORNING. INSPECTION WAS CONDUCTED AT 3 PM. PLEASE MAINTAIN COLD HOLDING OF POTENTIALLY HAZARDOUS FOOD AT 41 DEGREES F OR BELOW. EGGS DISCARDED BY OPERATOR.		
X					Soap/approved towels/heated air hand drying devices provided in approved dispensers in good repair (113953, 113953.2)	Must Comply By:	
					OBSERVED ONLY HAND WASHING STATION BY DRIVE TRU WINDOW DOES NOT HAVE PAPER TOWELS AND NON MOUNTED SOAP DISPENSER.		
X					Critical sinks present, accessible, properly installed, approved materials, clean, good repair. (113953, 114163, 114257)	Must Comply By:	
					OBSERVED HAND WASHING SINK IN PREP AREA NOT FUNCTIONAL. PLEASE REPAIR OR REPLACE.		
X					Exhaust hoods/filters present; properly installed, clean, good repair. (114149.1, 114149.2)	Must Comply By:	
					OBSERVED MISSING EXHAUST HOOD FILTERS. PLEASE MAINTAIN EXHAUST HOODS PROPERLY INSTALLED, CLEAN, AND IN GOOD REPAIR.		
X					Raw animal foods are separated from each other during transportation, storage, preparation, holding, and display (113982, 113986)	Must Comply By:	
					OBSERVED RAW MEAT PRODUCT STORED DIRECTLY ABOVE READY-TO-EAT FOOD ITEMS. PLEASE STORE RAW MEAT ITEMS SEPARATE FROM READY-TO EAT FOOD ITEMS.		
					OBSERVED ICE CREAM SCOOPS IN CLOUD WATER WITHOUT CONTINUOUS FLOW.		
X					Food prepared, stored, displayed, dispensed, placed, transported, sold and served as to be protected from environmental contamination, such as dirt, vermin, unnecessary handling, droplet contamination, overhead leakage, customer contamination or other contamination (113982, 113984, 113984.1) [food is being prepared; and conditions or actions place the food at risk for contamination and poses a minor risk to public health]	Must Comply By:	
					OBSERVED FOOD CONTAINERS (SALAD DRESSING) STORED ON THE GROUND. PLEASE MAINTAIN ALL FOOD 6 INCHES ABOVE THE GROUND TO PREVENT ENVIRONMENTAL CONTAMINATION.		
					OBSERVED UNCOVERED FOOD CONTAINER IN WALK IN REFRIGERATION UNIT. PLEASE KEEP FOOD CONTAINERS COVERED TO PREVENT ENVIRONMENTAL CONTAMINATION.		
					OBSERVED SEVERE DEBRIS BUILD INSIDE SODA MACHINE NOZZLES. PLEASE MAINTAIN CLEAN TO PREVENT POTENTIAL ENVIRONMENTAL CONTAMINATION.		

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				X		Facility maintained, operated to prevent entry/harborage of vermin. (114259, 114259.1, 114259.4)	Must Comply By:
						OBSERVED BACK DOOR LACKING PROPER SEAL TO PREVENT HARBORAGE OF VERMIN.	
						OBSERVED MULTIPLE HOLES THROUGH OUT FACILITY.	
X						The person in charge and all food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties. (113947)	Must Comply By:
						FACILITY FAILED TO DEMONSTRATE BASIC FOOD SAFETY PRINCIPLES AND SANITATION.	
						NO FOOD HANDLERS AND MANAGERS CERTIFICATE AVAILABLE FOR REVIEW.	
X						Voluntary Condemnation - The process of denaturing (i.e. with bleach) food that has been deemed unfit for human consumption, This action is taken voluntarily by the food facility operator and witnessed and documented by the Environmental Health Specialist.	Must Comply By:
						OPERATOR VOLUNTARILY CONDEMNED 4 BOXES OF BACON, 9 BOXES OF HAMBURGER PATTIES, 10 LBS ZUCCHINI, 25 LBS OF SAUSAGE, 8 BOXES OF RAW EGGS, 17 BOXES OF FRENCH FRIES, 50 LBS COOKED POTATO, 3 GALLONS OF BUTTERMILK, 25 LBS RAW PASTRAMI, 28 WHOLE CORN DOGS, 6 BOXES CHEDDAR CHEESE, 2 BOXES RAW BREADED MUSHROOMS, 10 LBS BREADED ONION RINGS, 5 LBS COOKED CHILI VERDE, 10 LBS AMERICAN CHEESE, 1/2 GALLON OPEN THOUSAND ISLAND DRESSING, 2 GALLONS OF RAW EGG YOLK.	

Reinspection Date	Failure to correct the specified violations by the reinspection date stated above may result in further legal action. A reinspection fee of \$115.00 per hour will be invoiced for services required to determine compliance with applicable laws and You may request a re-score inspection within <u>seven (7) days</u> of the original inspection or <u>seven (7) days</u> from a mandatory reinspection. Only one re-score may be requested per fiscal year. The re-score inspection request form shall be submitted You may request an appeal if you disagree with the inspection findings or the Inspection Summary Report. The appeal request form shall be submitted within <u>five (5) business days</u> .
Signature of EHS	Signature of Recipient
	
Krishli Cantarero	