

ASSESSMENT INFO	
Service	Harvest Table Culinary Group
Specialist	Chris Hagman
Start	Apr 14, 2026 11:08 am PDT
End	01:26 pm PDT
Location	L00047285 - UNIV OF REDLANDS IRVINE COMMONS 1259 E Colton Ave Redlands, CA 92374, US
Manager	Amber Young
Round	Collegiate Hospitality - Jan - Mar 2026

Ask your question contact@steritech.com
+1 (800) 868-0089

SCORING INFORMATION

Rating System: ● Platinum: (0 Violations - Score 0) ● Gold: (0 Critical Violations AND Score 1 - 9) ● Green:(1 - 2 Critical Violations OR Score 10 - 14) ● Yellow: (3 Critical Violations OR Score 15 - 19) ● Red: (≥4 Critical Violations OR Score ≥20 OR Imminent Health Hazard observed)

THIS VISIT

11.0 NO CHANGE
GREEN

Risk levels
Critical: 1 scored (0 repeats)
Major: 1 scored (1 repeats)
Minor: 6 scored (4 repeats)
IHH: 0 scored (0 repeats)

PREVIOUS VISIT

11.0
GREEN

Findings Summary

Critical

A103 Undetermined cause; Rice; 127 °F; Buffet/Salad bar (full-service/front counter): Full-service display case; Corrected on site: Yes; No other foods in this unit: Hard to pinpoint exact cause. Rice had a recorded temperature of 184 F at 10:30 am and all other hot held products were compliant. 3 pts


Major

B215 ⇄ Food-contact surface not smooth, easily cleanable and in good condition; Cutting board; Quantity: 2; Corrected on site: No; Server line 2 pts
Food-contact surface not smooth, easily cleanable and in good condition; Other; Other: Fry basket; Corrected on site: Yes; Cook line

Minor



C307 Frost/ice build-up on exterior food packaging; Brioche buns; Walk-in freezer; Corrected on site: Yes 1 pt
C321 ⇄ Wet stacking; Prep area; Insert/hotel pan; Corrected on site: Yes 1 pt
Clean utensils stored with handles down; Server line; Spoon; Corrected on site: Yes
C323 ⇄ Item without handle being used as scoop; Bowl; Affected product: Croutons; Buffet/Salad bar; Corrected on site: Yes 1 pt
C327 ⇄ Rusted; Shelving in walk-in cooler #3; Quantity: 2; Walk-in cooler; Corrected on site: No 1 pt
Rusted; Rusted shelves in walk-in cooler #2; Quantity: 3; Walk-in cooler; Corrected on site: No
C335 ⇄ Excessive debris buildup; Prep area; Floor; Corrected on site: No 1 pt
Excessive debris buildup; Cook line; Floor; Corrected on site: No
C349 Excessive debris around compactor; Corrected on site: No 1 pt

Critical

A103 Hot foods that require time/temperature control for safety (TCS) are maintained at 140°F or above. Hot TCS foods are properly handled, at proper temperature before being displayed and not left out of temperature-controlled environments for extended periods of time.					Temperature Control	+3
Issue	Item	Temperature	Location	Details	Extra details	
✕	Undetermined cause	Rice	127 °F	Buffet/Salad bar (full-service/front counter): Full-service display case	Corrected on site: Yes	No other foods in this unit: Hard to pinpoint exact cause. Rice had a recorded temperature of 184 F at 10:30 am and all other hot held products were compliant.
	Recommendation: Rapidly reheat product to 165°F or higher within two hours or discard.					
Photos 						
A103						

Major


B215 Food-contact surfaces are smooth, easily cleanable, and in good condition.					Equipment & Utensils	+2
Issue	Item	Details		Extra details	Location	
✕	Food-contact surface not smooth, easily cleanable and in good condition	Cutting board		Quantity: 2; Corrected on site: No	Server line	
	Other: Grill station cutting boards					

<i>Photos</i>				
				
B215				
×	Food-contact surface not smooth, easily cleanable and in good condition	Other	Other: Fry basket; Corrected on site: Yes	Cook line
Other: Manager discarded.				
<i>Photos</i>				
				
B215				

Minor

C307 Foods are properly protected from contamination. Foods in storage are properly covered unless cooling. Foods are protected from contamination during preparation and serving. Foods are loosely covered while cooling. No condensation is present above exposed food or food-contact surfaces. Sanitizer buckets are not stored directly on the floor. Proper serving practices are observed so that hands do not touch the food-contact or lip-contact surfaces of cups or utensils.			Food Handling	+1
<i>Issue</i>	<i>Item</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>
×	Frost/ice build-up on exterior food packaging	Brioche buns	Walk-in freezer	Corrected on site: Yes
Other: Walk-in freezer #1				

Photos




C307

C313 Foods and food-contact packaging are stored at least six inches off the floor.	Food Handling	+0 NOT SCORED	↕
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<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>
✕ Food/packaging stored on the floor	Chips	Quantity: 3	Dry storage area	Corrected on site: Yes

Photos




C313

C321 Clean utensils, equipment and food-contact packaging are stored in a sanitary manner. Storage containers such as canisters, bins and drawers are maintained clean. Utensil handles all point up for vertical storage or all point in the same direction for horizontal storage.	Equipment & Utensils	+1	↕
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<i>Issue</i>	<i>Location</i>	<i>Item</i>	<i>Details</i>	<i>Extra details</i>
✕ Wet stacking	Prep area	Insert/hotel pan		Corrected on site: Yes

▸ Recommendation: Air-dry before storing or stack loosely so that items can dry completely.



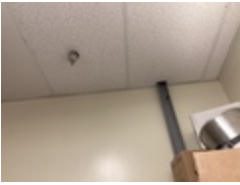
Photos





C321

<i>Issue</i>	<i>Location</i>	<i>Item</i>	<i>Details</i>	<i>Extra details</i>
× Clean utensils stored with handles down	Server line	Spoon		Corrected on site: Yes
<hr/> <p><i>Photos</i></p>  <p>C321</p>				
<p>C323 In-use utensils (including ice scoops) are properly handled and stored in a sanitary manner. Handles of utensils that are stored in the product do not touch the product and extend out of the container for foods that require time/temperature control for safety.</p>			<p>Equipment & Utensils</p>	<p>+1</p>
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>
× Item without handle being used as scoop	Bowl	Affected product: Croutons	Buffet/Salad bar	Corrected on site: Yes
<p>Other: Manager removed</p>				
<p><i>Photos</i></p>  <p>C323</p>				

C327 Nonfood-contact surfaces of equipment and utensils are durable, non-toxic, easily cleanable and in good condition.				Equipment & Utensils	+1
<i>Issue</i>	<i>Item</i>	<i>Details</i>	<i>Location</i>	<i>Extra details</i>	
✕ Rusted	Shelving in walk-in cooler #3	Quantity: 2	Walk-in cooler	Corrected on site: No	
<i>Photos</i>					
 <p>C327</p>					
✕ Rusted	Rusted shelves in walk-in cooler #2	Quantity: 3	Walk-in cooler	Corrected on site: No	
<i>Photos</i>					
 <p>C327</p>					
C335 Floors, walls, and ceilings are free of excessive dust, debris and standing water.				Facilities & Controls	+1
<i>Issue</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>		
✕ Excessive debris buildup	Prep area	Floor	Corrected on site: No		
Other: Under and behind ice machine Recommendation: Utilize a Master Cleaning and Sanitation Schedule to help make routine cleaning a requirement to prevent build-up of dust or debris on surfaces					

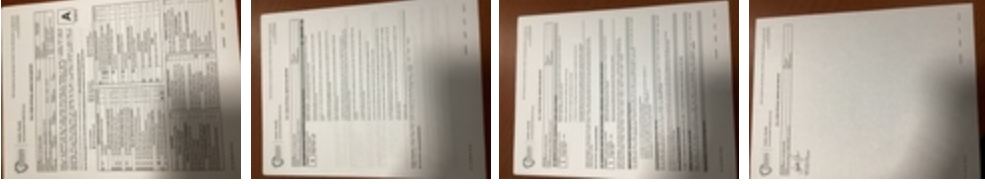
<p><i>Photos</i></p>  <p>C335</p>				
<input checked="" type="checkbox"/>	Excessive debris buildup	Cook line	Floor	Corrected on site: No
<p><i>Photos</i></p>  <p>C335</p>				
<p>C337 Floors, walls and ceilings are smooth, easily cleanable, and in good repair. Exposed concrete blocks and bricks are sealed and smooth unless area is used only for dry storage.</p>			Facilities & Controls	+0 NOT SCORED
<i>Issue</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>	
<input checked="" type="checkbox"/>	Hole	Dry storage area	Ceiling tile	Corrected on site: No
<p><i>Photos</i></p>  <p>C337</p>				
<p>C339 Ventilation is adequate; vents, fan guards and filters are clean.</p>			Facilities & Controls	+0 NOT SCORED
<i>Issue</i>	<i>Location</i>	<i>Details</i>	<i>Extra details</i>	
<input checked="" type="checkbox"/>	Soiled fan guard(s)	Walk-in cooler	Excessive dust build-up	Corrected on site: No
<p>Other: Walk-in #5</p>				

<p><i>Photos</i></p>  <p>C339</p>		
<p>C349 Exterior garbage storage is covered and doors kept closed between uses. Containers are emptied as necessary and the surrounding area is maintained clean to avoid attracting pests.</p>	<p>Facilities & Controls</p>	<p>+1</p>
<p><i>Issue</i></p>	<p><i>Details</i></p>	<p><i>Extra details</i></p>
<p>× Excessive debris around compactor</p>		<p>Corrected on site: No</p>
<p><i>Photos</i></p>  <p>C349</p>		

Informational

<p>A127a What type of sanitizer towels is the location using?</p>	<p>Cleaning & Sanitizing</p>	<p>INFORMATION</p>
<p><i>Details</i></p>		
<p>i Cotton or 'bar mop' towel</p>		
<p>B223 Bodily Fluid Clean-up kits and written instructions for the clean-up of vomiting and diarrheal events are available.</p>	<p>Personal Hygiene</p>	<p>INFORMATION</p>
<p><i>Issue</i></p>	<p><i>Details</i></p>	<p><i>Extra details</i></p>
<p>i Blood and Bodily Fluid Clean-up Kit available, procedures available, kit fully stocked</p>		

KQ101 Do employees understand the concept of "allergen cross-contact"?		Knowledge Questions	INFORMATION
<i>Details</i>		<i>Extra details</i>	
<i>Details</i>		<i>Issue</i>	
i	Employee understood allergen cross-contact and how to prevent it	Allergen poster was available	See Resource Tool for more information
KQ103 When guests indicate they have a food allergy - do employees and manager(s) demonstrate knowledge of safe food preparation and allergic reaction prevention?		Knowledge Questions	INFORMATION
<i>Details</i>		<i>Issue</i>	
i	Manager and employee understood how to prepare and serve food safely when guests indicate they have a food allergy		
KQ105 Do employees understand the symptoms of allergic reactions or anaphylaxis and what to do if someone displays them?		Knowledge Questions	INFORMATION
<i>Details</i>		<i>Issue</i>	
i	Employee understood the symptoms of anaphylaxis and what to do if someone displays them		
PHOTO Are photos permitted to be captured at this location?		Information	INFORMATION
<i>Details</i>			
i	Manager/PIC said photos are permitted at this location		
700 Pest prevention information:		Information	INFORMATION
<i>Item</i>		<i>Details</i>	<i>Issue</i>
<i>Item</i>		<i>Extra details</i>	
i	Pest Prevention Service Provider: Ecolab	Date of most recent service report: 03/23/2026; Paper report	No pests identified

701 Regulatory information:		Information	INFORMATION
<i>Item</i>	<i>Details</i>	<i>Extra details</i>	<i>Location</i>
i	Regulatory Agency: San Bernardino County	Date of visit: 10/08/2025	Score: 90/ Rating: A
<i>Photos</i>			
			
Health Department Report Page 1 Health Department Report Page 2 Health Department Report Page 3 Health Department Report Page 4			
702 Person-in-Charge Information:		Information	INFORMATION
<i>Details</i>		<i>Extra details</i>	
i	Title of person in charge: General Manager	Length of time in position at this location: More than 5 years	
703 Chemical vendor (sanitizer):		Information	INFORMATION
<i>Details</i>		<i>Extra details</i>	
i	Ecolab		

Compliant Observations

B201 Person-in-charge is certified by an accredited Food Protection Manager Certification Program.		Facilities & Controls	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Extra details</i>	
✓	Person in Charge has a valid Certified Food Safety Manager certificate	Person-in-Charge: Amber Young	

Photos




B201


DOC101 Cooking/reheating log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC103 Refrigerator temperature log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC105 Freezer temperature log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC107 Receiving log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC109 Cooling log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Extra details</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC111 Cold and hot holding log available and properly completed.		Documentation	CORRECT
<i>Issue</i>	<i>Details</i>	<i>Temperature</i>	
<input checked="" type="checkbox"/>	Log is complete		


DOC113 Sanitizer dispenser log available and properly completed.		Documentation	CORRECT
<i>Issue</i>		<i>Details</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC115 High-Temp/Low-Temp dishmachine log available and properly completed.		Documentation	CORRECT
<i>Issue</i>		<i>Details</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC117 Thermometer calibration log available and properly completed.		Documentation	CORRECT
<i>Issue</i>		<i>Details</i>	
<input checked="" type="checkbox"/>	Log is complete		
DOC119 Pest sighting log available and properly completed.		Documentation	CORRECT
<i>Issue</i>		<i>Details</i>	
<input checked="" type="checkbox"/>	Log is complete		
IHH100 Was an imminent health hazard observed during the assessment today?		Information	CORRECT
<i>Issue</i>		<i>Details</i>	
<input checked="" type="checkbox"/>	No imminent health hazard observed during the assessment		


ASSESSMENT SUMMARY	Earned 11
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GLOSSARY

 — Non-compliant issue observed

 — Excellent practice observed


 — Data collected for information only


 — Repeat non-compliant issue observed


 — Not Observable

 — Not Applicable

 — Accomplishment

 — Non-compliant issue observed and points scored

 — Excellent practice observed, bonus points earned

 — Repeat non-compliant issue observed and additional points scored