## State of California

Department of Industrial Relations Division of Occupational Safety and Health San Diego District Office

7575 Metropolitan Drive, Suite 207

San Diego, CA 92108

Phone: (619) 767-2280 Fax: (619) 767-2299

**Inspection #:** 1491565

**Inspection Dates:** 09/07/2020 - 05/24/2021

**Issuance Date:** 06/08/2021 **CSHO ID:** X9931

Optional Report #: 14-21



## **Citation and Notification of Penalty**

**Company Name:** SUPER GP FOODS AND ASSOCIATES

Establishment DBA: La Bodega Market

and its successors

**Inspection Site:** 110 E Olive Drive

San Ysidro, CA 92173

<u>Citation 1 Item 1</u> Type of Violation: **Serious** 

T8 CCR 3203(a) Injury and Illness Prevention Program.

- (a) Effective July 1, 1991, every employer shall establish, implement and maintain an effective Injury and Illness Prevention Program (Program). The Program shall be in writing and, shall, at a minimum:
- (4) Include procedures for identifying and evaluating work place hazards including scheduled periodic inspections to identify unsafe conditions and work practices.
- (6) Include methods and/or procedures for correcting unsafe or unhealthy conditions, work practices and work procedures in a timely manner based on the severity of the hazard.

## Violation:

Prior to and during the course of the inspection, including but not limited to, on September 07, 2020 the employer failed to effectively implement and maintain an Injury & Illness Prevention Program in the following instances:

## Instance 1

The employer failed to effectively identify or evaluate workplace hazards relating to COVID-19, including but not limited to the following hazards:

- a) The lack of physical distancing or physical barriers between employees and customers at the meat sales counter, produce sales counter, and the queue on the store floor.
- b) The lack of physical barriers at the meat sales counter, produce sales counter, and the queue on the store floor where individuals are within six feet of each other. [3203(a)(4)]

Instance 2: The employer failed to effectively implement methods or procedures to correct unhealthy conditions or work practices related to COVID-19, including but not limited to:

- a) The lack of physical distancing or physical barriers between employees and customers at the meat sales counter, produce sales counter, and the queue on the store floor.
- b) The lack of physical barriers at the meat sales counter, produce sales counter, and the queue on the store floor where individuals are within six feet of each other. [3203(a)(6)]

Or. In the Alternative to Instance 2a & 2b:

Title 8, California Code of Regulations, Section 5141(a). Control of Harmful Exposure to Employees. (a) Engineering Controls. Harmful exposures shall be prevented by engineering controls whenever feasible.

Prior to and during the course of the inspection, including, but not limited to, on September 7, 2020, the employer failed to prevent harmful exposures of employees to infectious or potentially infectious airborne particles by ensuring the use of engineering controls to prevent the spread of COVID-19, including, but not limited to, plexiglass screens or other physical barriers to limit contact and block potentially infectious particles from being released at when a person breathes, speaks, coughs, or sneezes in the following locations:

- 1. The sales counter.
- 2. The queue on the store floor.
- 3. The meat sales counter.

Corrected During Inspection \$7875.00
Kathy Derham Compliance Officer / District Manager