



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

| | | | | | |
|---|---------------------|------------------------------------|-------------------------|--------------------------------|---|
| FACILITY NAME PLAYA PAPAGAYOS | | REINSPECTION DATE Not Specified | | INSPECTOR Rebecca Koo | DATE 8/17/2020 |
| LOCATION 1035 S MT VERNON AV C, COLTON, CA 92324 | | | | PERMIT EXPIRATION 6/30/2070 | IDENTIFIER: None |
| TIME IN 4:37 PM | TIME OUT 4:53 PM | FACILITY ID FA0015238 | RELATED ID PR0020187 | PE 1621 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN |

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

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](#).

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The health permit is hereby reinstated and the facility may now resume operations as hot water is available for use at a minimum temperature of 120 F.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date to verify availability of hot and cold water from all faucets in the facility. During the routine inspection conducted on this date, the facility was observed with hot water measured between 90.6 F and 91.7 F directly from the faucets. Due to the inability of the faucets to provide hot water at a minimum temperature of 120 F, the facility was closed and the health permit was suspended.

At time of reinspection, hot water was measured directly from all faucets including employee hand wash sinks, both preparation sinks, 3 compartment sink, mop sink, and both women and men restrooms sinks at a minimum of 120 F.

No further action is necessary at this time and the facility may now resume operations. The Notice of Closure sign was removed and a letter grade "B" placard was posted.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

The Notice of Closure was removed and a letter grade B placard was posted on this date.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Jose Martin

TITLE: Manager

Total # of Images: 0