



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CULICHITOWN RESTAURANTS INC				REINSPECTION Not Specified	INSPECTOR Maria Gomez-Casillas	DATE 8/21/2018
LOCATION 611 E FOOTHILL BL, RIALTO, CA 92376				PERMIT 3/31/2019	IDENTIFIER: None	
TIME IN 4:57 PM	TIME OUT 5:15 PM	FACILITY ID FA0024159	RELATED ID PR0031503	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
					RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
					ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

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	Inspector Comments: Observed facility able to provide hot water of 129 degrees fahrenheit during time of re-inspection. The health permit is hereby reinstated. The facility may now open.
Not In Compliance	
Reference - HSC	

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

16K994 Reinspection

Compliance Date: Not Specified	Inspector Comments: A re-inspection has been conducted today per manager's request to verify that the facility is able to provide hot water. During previous routine inspection, the facility was observed to have no hot water in the facility and therefore was closed on 8/21/18.
Not In Compliance	
Reference - HSC	

At time of re-inspection the facility was observed to have hot water.
The water temperature was taken from the following sinks:
- Mop sink at 129 degrees fahrenheit
- Preparation sink at 127 degrees fahrenheit
- Handwash sinks throughout the facility at 123 degrees fahrenheit
- 3- compartment sink at 125 degrees fahrenheit.

No further action is required at this time. Ensure to maintain hot water at the facility at a minimum of 120 degrees fahrenheit. The facility may now open for business. The health permit has now been reinstated.

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

Overall Inspection Comments

Closure has been removed. Letter grade "B" card has been posted.
DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD. Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245.

Signature(s) of Acknowledgement

NAME: ana slazar u
TITLE:

Total # of Images: 0