



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TASTY DONUT		REINSPECTION DATE 10/28/2020		INSPECTOR Rose Ann Dooley	DATE 10/14/2020
LOCATION 110 W G ST, ONTARIO, CA 91762				PERMIT EXPIRATION 12/31/2020	IDENTIFIER: None
TIME IN 10:56 AM	TIME OUT 11:23 AM	FACILITY ID FA0009847	RELATED ID PR0001877	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: PURPOSE:
A re-inspection was conducted on this date. It was noted during the routine inspection that the facility had an remnants of dead cockroaches.

Observation:
Observed no signs of an active cockroach infestation. The operator was not able to provide receipts for current pest control treatments. Observed numerous dead cockroaches throughout rear kitchen area. Observed holes and lifting finishes that were noted during the routine inspection, sealed and closed off.

OUTCOME:
The operator was advised to clean and sanitize all affected areas. A billable follow up inspection will be conducted in one week to observe continued compliance, failure to comply will result in billed follow up inspections and possible closure of the facility.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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: KAING TONY
TITLE: Owner

Total # of Images: 0