



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MUSCLE BAR				REINSPECTION DATE Not Specified	INSPECTOR Amanda Tieu	DATE 3/24/2021
LOCATION 1351 E 19TH ST, UPLAND, CA 91784				PERMIT EXPIRATION 10/31/2021	IDENTIFIER: None	
TIME IN 3:07 PM	TIME OUT 3:31 PM	FACILITY ID FA0014594	RELATED ID PR0019275	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: On 3/23/2021, the facility was closed and permit suspended due to lack of hot water availability. Facility was instructed to increase the hot water supply to maintain a minimum hot water temperature of the following items:

- Handwash sinks: 100 F
- 3 compartment sink: 100 F
- Mop sink: 120 F

On 3/24/2021, the following maximum hot water temperature was observed:

- Front kitchen handwash sink: 102 F
- Back kitchen handwash sink: 105 F
- 3 compartment sink: 121 F
- Mop sink: 124 F
- Food Preparation sink: 128 F

The health permit for the facility is now reinstated as of this date. The "Notice of Closure" sign was removed and a "A" grade card was posted.

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



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16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A follow up inspection was conducted on this date to observe compliance with violations noted during the routine inspection.

PREVIOUS VIOLATIONS:

During the routine inspection it was noted that there was no hot water available within the handsinks, 3 compartment sink, and mop sink. The health permit for the facility was hereby suspended at the time due to lack of hot water available within the facility. A "Notice of Closure" was posted on the wall of facility located across the cash register.

The facility was instructed to increase the hot water supply to a minimum water temperature of the following:

- Handsinks: 100 F
- 3 compartment sink: 100 F
- Mop sink: 120 F

OBSERVATIONS:

1) Observed the following maximum hot water temperature measured at the time of inspection:

- Front kitchen handwash sink: 102 F
- Back kitchen handwash sink: 105 F
- 3 compartment sink: 121 F
- Mop sink: 124 F
- Food Preparation sink: 128 F

2) On this date, the manager was interviewed. The manager stated the following:

-Per manager, the electricity for the water heater was turned off. Per manager, once the power was turned on, hot water was supplied within the facility.

OUTCOME:

The health permit for this facility was re-instated this date. The "Notice of Closure" sign was removed and a "A" grade card was posted at this time.

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

Overall Inspection Comments

On this date, a grade "A" card was posted, the "Notice of Closure" sign was removed. The health permit for this facility is hereby reinstated as of this date. The following documentation was provided:

- 1) Guidance for Re-Opening During COVID-19 Recovery
- 2) Corona Virus 2019: Disinfection Instructions
- 3) Corona Virus: What To Do If You are Sick

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: Nicola Fakhoury
TITLE: Owner



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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Total # of Images: 0