



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MCDONALD'S				REINSPECTION DATE Not Specified	INSPECTOR Iliana Olguin	DATE 9/14/2021
LOCATION 100 E REDLANDS BL, SAN BERNARDINO, CA 92408				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 5:35 PM	TIME OUT 6:00 PM	FACILITY ID FA0001277	RELATED ID CO0080240	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

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: A follow up complaint inspection was conducted on this date per request of the operator.

All critical violations have been corrected. The permit has been reinstated and facility is now reopen.

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 follow up complaint inspection was conducted on this date per request of the operator.

- Findings:
- Hot and cold water is available throughout whole facility
 - Broken pipe has been fixed along with all the tiles that were removed have also been put back
 - All holes that were made to get to the pipe have been covered and sealed.
 - Water runs properly and no drain back up
 - 3- compartment sink has been pushed back to the wall and cleaned and sanitized

All critical violations have been corrected. The permit has been reinstated and facility is now reopen.

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](#).

Total # of Images: 0