



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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| FACILITY NAME LIZZE ENTERPRISES | | | | REINSPECTION Not Specified | INSPECTOR Sujin Lee | DATE 8/24/2022 |
| LOCATION 7310 PINE AV, CHINO, CA 91708 | | | | PERMIT 3/31/2023 | IDENTIFIER: Meat | |
| TIME IN 1:55 PM | TIME OUT 2:33 PM | FACILITY ID FA0000981 | RELATED ID PR0003965 | PE 1620 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION | |
| | | | | | RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ | |
| | | | | | ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE | |

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.

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: The permit is reinstated.

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: The purpose of the visit is to conduct a reinspection. During the routine inspection on 8/23/2022, the permit was suspended due to lack of hot water in the facility.

Not In Compliance

Reference - HSC

On this date, following water temperatures were measured:

1. Front handwashing sink and back 3-compartment preparation sink
Hot water temperatures were unable to be measured due to extremely low water pressure.
Corrected on site. The water temperatures were later measured at 101 F and 120 F at the front handwashing sink and preparation sink respectively.
2. Handwashing sink at 101 F at women's restroom
3. Handwashing sink at 100.8 F at men's restroom
4. Front warewashing 3-compartment sink at 105 F
5. Mop sink at 78 F.
Corrected on site. The water temperature was later measured at 120 F.

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

No Sig

NAME: Marisa Mendez
TITLE: Manager



Public Health
Environmental Health Services

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Total # of Images: 0