



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PHILS			REINSPECTION DATE 8/07/2018		INSPECTOR Tamara King	DATE 7/31/2018
LOCATION 835 E 3RD ST, SAN BERNARDINO, CA 92410			PERMIT EXPIRATION		IDENTIFIER: None	
TIME IN 2:43 PM	TIME OUT 3:23 PM	FACILITY ID FA0007746	RELATED ID CO0062515	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL	
					RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU	
					ACTION: 03 - REINSPECTION 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: On 7/25/2018 Environmental Health received a complaint. In the complaint, the complainant alleged that they observed a cockroach on food contact surfaces where the food was being served to the customer. A complaint investigation was conducted this date. This complaint investigation was conducted in conjunction with the complaint investigation for CO0062513.

Findings:

On this date the facility was inspected for evidence of vermin infestation. On this date no live cockroaches were observed. Deceased cockroaches were observed in the following areas:

- 1) One (1) on a glue trap by the rear door to the facility.
- 2) Many on a glue trap in the employee restroom behind the toilet
- 3) One (1) under the fryer stuck in in grease

Pest control records were observed for the following dates:

- 1) 7/20/2018- records indicated Orkin serviced the interior monitors and traps in the facility. Minor roach activity was observed. Chemical treatment was observed.
- 2) 7/27/2018- records indicated a chemical treatment was conducted to knock down ant activity. no mention of roach activity was noted.

Based off of the information obtained from the complainant and from the investigation conducted today a follow up inspection is warranted.

The facility shall have eliminate all evidence of potential infestation and past infestations. All food contact surfaces shall be thoroughly cleaned.

Description: A complaint report has been received by Environmental Health.

16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: On this date the facility was inspected for evidence of vermin infestation. On this date no live cockroaches were observed. Deceased cockroaches were observed in the following areas:

- 1) One (1) on a glue trap by the rear door to the facility.
- 2) Many on a glue trap in the employee restroom behind the toilet
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Pest control records were observed for the following dates:

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Based off of the information obtained from the complainant and from the investigation conducted today a follow up inspection is warranted.

The facility shall have eliminate all evidence of potential infestation and past infestations. All food contact surfaces shall be thoroughly cleaned.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114115 (c)

Inspector Comments: Observed accumulation of dust, dirt, food residue, grease, and other debris on the under side, sides, floors, and wall surrounding the equipment at the cooks line.

Thoroughly clean and sanitize these areas to prevent further vermin harborage.

Violation Description: All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed one (1) employee beverage stored directly on a cutting board in the kitchen area.

Discontinue storing employee effects, food, and beverages in areas where food is stored or prepared.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

On this date dead cockroaches were observed in the facility on glue traps and one (1) dead cockroach was observed under the fryer. No live cockroaches were observed.

A follow up inspection will be conducted in 1 week to verify elimination of the cockroaches from the facility. Failure to eliminate the cockroaches from the facility may result in the closure of the facility, revocation of the permit, further billable re-inspections or other legal action.

Signature(s) of Acknowledgement

NAME: luigi jerry munar
TITLE:

Total # of Images: 0