



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

www.sbcounty.gov/dehs

(800) 442-2283

FACILITY NAME FOOD4LESS 303				DATE 11/5/2012	SIGNATURE
LOCATION 1410 W FOOTHILL BL, RIALTO, CA 92376				REINSPECTION DATE Not Specified	PERMIT EXPIRATION
MAILING ADDRESS 1410 W FOOTHILL BL, RIALTO, CA 92376				REHS Chaz Harrison	
FA # FA0004792	PR # Not Specified	SR # Not Specified	CO # CO0043606	PE 1620	PROGRAM IDENTIFIER: None
TIME IN 1:30 PM	TIME OUT 2:00 PM	CONTACT Not Captured			SERVICE: 004 - Complaint - Initial
					RESULT: 03 - Corrective Action / No Follow up Required
					ACTION: 01 - No Further Action Required

RETAIL FOOD PROTECTION - PUBLIC EATING PL (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. 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. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50

Inspection Violations

An inspection has been conducted on this date in response to a Complaint

1. Complaint Inspection

Compliance Date not Specified

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

Not In Compliance

Violation Reference: HSC

Inspector Comments: A complaint was issued to the DEHS regarding a fire at food 4 Less. The complaint stated the fire suppressant system discharged over the deep fryer and the rotisserie. A fire extinguisher was also used during the event. Observed employees cleaning and sanitizing equipment that was sprayed with fire retardant. Ensure to clean and sanitize all food contact surfaces and equipment that became exposed to fire suppressant. Ensure to drain and discard grease from fryers. Clean and sanitize fryers. Ensure to discard case of chicken that was exposed to fire suppressant, discard flower mix and clean and sanitize flower mix containers.

Overall Inspection Comments

No summary comments have been made for this inspection.