



**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 11/6/2012	SIGNATURE	
LOCATION 1410 W FOOTHILL BL, RIALTO, CA 92376					REINSPECTION DATE Not Specified	PERMIT EXPIRATION 7/31/2013	
MAILING ADDRESS PO BOX 54143, LOS ANGELES CA 90054					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS Chaz Harrison		
FA # FA0004792	PR # PR0007753	SR # Not Specified	CO # Not Specified	PE 1620	PROGRAM IDENTIFIER: DELI		
TIME IN 3:53 PM	TIME OUT 4:10 PM	CONTACT Not Captured			SERVICE: 006 - Field Consultation		
					RESULT: 01 - Corrective Action Not 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

Violations or Observations without a specified degree

1. Adequate ventilation and lighting; designated area

Compliance Date not Specified
Not In Compliance
Violation Reference: HSC - 114149, 114149.1

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

Inspector Comments: Observed exhaust hood, rotisserie and equipment clean, sanitized and free from fire suppressant residue. No oil observed in fryers. Fryer oil was discarded. All deli equipment observed clean, and in good repair. Equipment observed to be in ready to use condition.

Overall Inspection Comments

No summary comments have been made for this inspection.