



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](http://www.sbcounty.gov/dehs)

**(800) 442-2283**

FACILITY NAME <b>FONTANA SEAFOOD MARKET</b>				DATE <b>4/2/2013</b>	SIGNATURE 
LOCATION <b>9281 SIERRA AV, FONTANA, CA 92335</b>				REINSPECTION DATE <b>Not Specified</b>	PERMIT EXPIRATION
MAILING ADDRESS <b>9281 SIERRA AV, FONTANA, CA 92335</b>				REHS <b>Chris Nwadike</b>	
FA # <b>FA0000528</b>	PR # <b>Not Specified</b>	SR # <b>Not Specified</b>	CO # <b>CO0044416</b>	PE <b>1611</b>	PROGRAM IDENTIFIER: <b>None</b>
TIME IN <b>3:34 PM</b>	TIME OUT <b>4:28 PM</b>	CONTACT <b>Not Captured</b>			SERVICE: <b>004 - Complaint - Initial</b>
					RESULT: <b>01 - Corrective Action Not Required</b>
					ACTION: <b>01 - No Further Action Required</b>

**RETAIL FOOD PROTECTION - FOOD HANDLING PL (500-2499 SQFT)**

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**

*Inspector Comments:* Responded to the complaint about smelly fish fillets with worms that were purchased from this facility.

Violation Reference: HSC

*Findings:* All cold seafood temperatures, both in the walk-in cold storage and in the service line display refrigerators, were observed within their temperature legal limits (41°F or Below). No foul odor was perceived.

Complaint is closed.

**Overall Inspection Comments**

No summary comments have been made for this inspection.