



**COMMUNITY ENVIRONMENTAL HEALTH PROGRAM
RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME MAYOLA'S SOUL FOOD KITCHEN					DATE 12/13/2013	SIGNATURE <i>Michael G. Gubler</i>	
LOCATION 14747 BEAR VALLEY RD 6, HESPERIA, CA 92345					REINSPECTION DATE 12/27/2013	PERMIT EXPIRATION 9/30/2014	
MAILING ADDRESS 14747 BEAR VALLEY RD STE 6, HESPERIA CA 92345					<input type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input checked="" type="checkbox"/> ACCOUNT REHS John Ramos		
FA # FA0005986	PR # PR0009197	SR # Not Specified	CO # Not Specified	PE 1621	PROGRAM IDENTIFIER: None		
TIME IN 2:34 PM	TIME OUT 3:19 PM	CONTACT Not Captured			SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION		
					RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR		
					ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - PUBLIC EATING PL (25-99 SEATS)

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

Inspector Comments: Reinspection conducted to determine the status of the mop sink and the hand sink.

Observed that the facility has a total of 4 working handsinks; 1 in the kitchen, 1 in the women's restroom, 1 in the men's restroom, and 1 at the bar.

Observed that there is an area adjacent to the 3 compartment sink where a handsink was removed, and only the hot and cold water lines remain. Hands need to be washed when handling dirty dishware and changing tasks to handle clean dishware.

The mop sink is not flush with the wall and is only plumbed to drain. There is no water fixture installed to provide water.

Violation Description: Reinspection conducted at this time to determine compliance from prior inspection.

16K051 Plan Review

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114380

Inspector Comments: You are required to consult with plan check for the placement, type, and capacity of the mop sink and the missing handsink.

Violation Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments

Reinspection conducted to determine the status of the mop sink and the hand sink.

Observed that the facility has a total of 4 working handsinks; 1 in the kitchen, 1 in the women's restroom, 1 in the men's restroom, and 1 at the bar.

You are required to consult with plan check for the placement, type, and capacity of the mop sink and the missing handsink.

Photo Attachments:
No Photo Attachments