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/dph/dehs

**(800) 442-2283**

| | | | | | |
|---|---|---|---|---|---|
| FACILITY NAME<br>BRUNO'S CAFE | | | | DATE<br>1/7/2015 | SIGNATURE |
| LOCATION<br>1435 E HIGHLAND AV, SAN BERNARDINO, CA 92404 | | | | | REINSPECTION DATE<br>Not Specified / PERMIT EXPIRATION |
| MAILING ADDRESS<br>1435 E HIGHLAND AV, SAN BERNARDINO, CA 92404 ☐FACILITY ☐OWNER ☐ACCOUNT | | | | | REHS<br>Anies Kondoker |
| FA #<br>FA0009576 | PR #<br>Not Specified | SR #<br>Not Specified | CO #<br>CO0049703 | PE<br>1621 | PROGRAM IDENTIFIER: None<br>SERVICE: 004 - COMPLAINT - INITIAL |
| TIME IN<br>9:54 AM | TIME OUT<br>10:19 AM | CONTACT<br>Not Captured | | | RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ<br>ACTION: 01 - NO FURTHER ACTION REQUIRED |

## RETAIL FOOD PROTECTION - Public Eating Pl (25-99 Seats)

### 16K999 Complaint Inspection

**Compliance Date: Not Specified**

**Not In Compliance**

**Violation Reference - HSC**

**Inspector Comments:**

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

### Overall Inspection Comments

A complaint alleged that the letter grade was missing and dishes were greasy. The complainant suspected that the dishes were not washed with hot water.

Findings:
- Observed no letter grade on the window. Owner stated that someone took it down.
A new B letter grade posted by inspector. Do not hide, remove, relocate this letter grade. Future violation will result in a charged inspection and office hearing.

- Hot water at minimum 120 F is available in the facility.
This facility does not have a dish washing machine. 2- compartment sink is used to wash dishes.
Incorrect dish washing procedures were explained to the inspector by the owner.

Ensure to follow proper batch washing procedures:
- wash dishes with soap and hot water in first compartment.
- rinse dishes with water in second compartment.
- drain soapy water from first compartment and fill it with water and chlorine to make 100 ppm chlorine solution.
- submerge dishes in chlorine solution for at least 30 seconds then air dry.

- No sanitizer test strip available on site.
Ensure to provide chlorine test strip.

***Photo Attachments:***

No Photo Attachments