



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME STIX SPORTS & GRILL		REINSPECTION DATE 4/26/2016	INSPECTOR Vivian Nelson	DATE 4/12/2016
LOCATION 7985 VINEYARD AV, RANCHO CUCAMONGA, CA 91730		PERMIT EXPIRATION 4/30/2016	IDENTIFIER: None	
TIME IN 2:15 PM	TIME OUT 3:30 PM	FACILITY ID FA0001979	RELATED ID PR0010335	PE 1621
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED				

RETAIL FOOD PROTECTION - Public Eating PI (25-99 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): 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 or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This re-inspection is being completed at the request of Alex Lovinges, this date, for a roach infestation. Owner is aware that any observed roach activity will result in continuance of the facilities closure. The next inspection to re-open the facility will be at the current charge rate with a one hour minimum.

1. No roach activity visible. Clean and maintain the facility. Caulk and seal all holes, cracks and crevices to eliminate vermin harboring.
2. Observed no hot water in facility. Owner reports he turned the hot water off. Repair person or maintenance has been called. Maintain hot water 120F in the facility at all times. Temperatures to the handwash sinks at 118F maximum. Do not operate facility without hot water readily available. Facility for food prep is ordered closed. Call for re-inspection (changeable) for recheck on hot water.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:

TITLE:

Total # of Images: 0