



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LUCILLE'S SMOKEHOUSE BBQ				REINSPECTION DATE Not Specified	INSPECTOR Alex Soles	DATE 8/12/2016
LOCATION 12624 N MAIN ST 3940, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION 12/31/2016	IDENTIFIER: None	
TIME IN 8:25 AM	TIME OUT 9:45 AM	FACILITY ID FA0013448	RELATED ID PR0017807	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K990 Survey Inspection

Compliance Date: Not Specified
Not In Compliance
Reference - SBCC - SBC Policy

Inspector Comments: This inspection is being conducted in regards to fire that occurred on 8-11-16 at 4:30 p.m. The fire occurred behind one of the fryers. A fire extinguisher was used to extinguish the fire. Also the fire suppression unit discharged. According to Chris Gorman-Regional Supervisor the only area effected was the cooking area directly under the hood. All food within the vicinity was discarded. All oils in the deep fryer were emptied. mr. Gorman indicated that contaminated equipment pots, pans, utensils, plates, walls and floors, have been thoroughly washed and sanitized. No Structural damage occurred. The gas company arrived and verified there was no leaks. Hot water was measured at 125 degrees F. You are approved to reopen for business!

Description: A survey inspection was conducted on this date.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0