



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VILLA DEL MAR				REINSPECTION Not Specified	INSPECTOR Zaynab Darwiche	DATE 9/27/2022
LOCATION 17509 FOOTHILL BL, FONTANA, CA 92335				PERMIT 1/31/2022	IDENTIFIER: None	
TIME IN 1:53 PM	TIME OUT 2:45 PM	FACILITY ID FA0009714	RELATED ID PR0009534	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

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.

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

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Health permit was reinstated on this date.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to conduct a reinspection. During the routine inspection on 09/27/2022, health permit was suspended due to an active cockroach infestation. Also observed the walk-in refrigerator and Traulsen refrigerator near the food preparation sink ambient temperature to be greater than 41F.

Manager provided a pest control report dated 09/26/2022 by Stanley Pest Control, which stated the facility was inspected and treated for cockroach activity. Source of infestation was the soda syrup boxes located in the dry storage room. Manager stated the facility was deep cleaned and sanitized.

Upon reinspection, observed several dead cockroaches within the facility. See violation 16C023 for more information. Observed the floors to be clean. Also, observed the walk-in refrigerator and Traulsen refrigerator to be measuring 41F and below.

Maintain the facility free of vermin at all times. Clean and sanitize any affected areas. Ensure all refrigerator units are able to maintain potentially hazardous foods at 41F and below.

Facility is in compliance. Health permit is reinstated.

**A reinspection will be conducted within one(1) week to ensure facility is free of vermin. Failure to comply may result in closure and/or billable reinspections.

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



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed the following:

- Two (2) dead adult cockroaches underneath the soda syrup in the dry storage room
- Two (2) dead adult cockroaches behind the ice machine and chest freezer
- One (1) dead adult cockroach under the food preparation sink
- One (1) dead nymph cockroach in the dry storage room above the rice container

Upon questioning manager stated that the facility is treated monthly by Stanley's professional pest control company. Observed no signs of an active cockroach infestation at this time. Observed no signs of live cockroaches throughout the facility. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin infestations.

Clean and sanitize affected areas in an approved manner. Maintain the facility free of vermin at all times.

Corrected on site. Manager removed the dead cockroaches and cleaned and sanitized the facility.

Note: A reinspection will occur within 1 week to ensure there is no active cockroach infestation. Failure to comply may result in additional billable reinspections and/or closure of facility.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

Overall Inspection Comments

"Notice of Closure" removed.

Letter grade "C" posted on the entrance door on this date.

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

For a C Grade (Score of 70 to 79): The food facility must correct the deficiencies listed in the OIR and must submit a written request for a re-score inspection to Environmental Health Services within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection within 30 days may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection.

*No signature obtained due to COVID-19 safety measures. "No Signature." The contents of the routine inspection has been discussed with the facility manager. *

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Santiago
TITLE: Owner

Total # of Images: 0