



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUICE IT UP!		REINSPECTION DATE 12/15/2021	INSPECTOR Tirza Tetteh	DATE 12/1/2021
LOCATION 16155 SIERRA LAKES PKWY 130, FONTANA, CA 92336		PERMIT EXPIRATION 3/31/2022	IDENTIFIER: None	
TIME IN 12:20 PM	TIME OUT 1:15 PM	FACILITY ID FA0014976	RELATED ID PR0019793	PE 1620
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 18 - PERMIT SUSPENSION CONTINUANCE		

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Inspector Comments: Permit suspension is continued and facility remains closed.

Not In Compliance

Violation Reference - HSC

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A reinspection was conducted on this day regarding facility's closure due to an active German cockroach infestation. During routine inspection conducted on 11/30/2021, the following was observed:

Not In Compliance

Reference - HSC

1. Observed six (6) live juvenile German cockroaches in gaps between tiles located behind stainless steel prep table containing the dipper well.

2. Observed four (4) live juvenile German cockroaches in cabinets of prep table containing dipper well. Observed cockroaches located in between the panels directly under the inside of the cabinets.

3. Observed two (2) juvenile and one (1) nymph live German cockroach in cabinets of prep table holding juice dispensing machines.

4. Observed two (2) dead juvenile German cockroaches on shelf of cabinet located below to fruit and vegetable juicing machines.

5. Observed one (1) empty egg sack inside cabinet of prep table containing dipper well.

Operator was able to provide recent pest control invoices dated 11/12/21 and 11/22/21 stating facility was treated for activity. Unable to verify whether facility was treated for cockroaches. Permit is suspended and facility is closed due to active German cockroach infestation. Notice of closure sign was posted.

On this day, upon arrival to facility observed Notice of Closure sign has been turned around in the window. Observed one (1) live juvenile cockroach crawling on wall and one (1) empty egg sac in cabinet beneath juice dispensing machines. Observed one (1) live juvenile crawling on metal rod in between glass panels near front cold holding unit. Observed (1) dead cockroach inside cabinet of dipper well. Observed one (1) juvenile cockroach in the process of dying located on counter under juice dispensing machine. Observed pest control reports dated 11/30/2021 and 12/1/2021 noting more German cockroach activity inside the facility.

Eliminate German cockroach infestation from facility. Clean and sanitize affected areas. Seal all openings in wall behind prep table containing dipper well. Monitor all vermin activity and maintain facility free of vermin at all times.

At this time, permit suspension is continued. A billable reinspection will be conducted on 12/2/2021 to verify compliance. Failure to comply will result in an additional billable re-inspection and a continued permit suspension.

Notice of closure sign remains posted. Do not remove, relocate or obscure closure sign. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

Further action required.

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



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FACILITY NAME JUICE IT UP!	DATE 12/1/2021
LOCATION 16155 SIERRA LAKES PKWY 130, FONTANA, CA 92336	INSPECTOR Tirza Tetteh

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 one (1) live juvenile cockroach crawling on wall and one (1) empty egg sac in cabinet beneath juice dispensing machines. Observed one (1) live juvenile crawling on metal rod in between glass panels near front cold holding unit. Observed (1) dead cockroach inside cabinet of dipper well. Observed one (1) juvenile cockroach in the process of dying located on counter under juice dispensing machine. Observed pest control reports dated 11/30/2021 and 12/1/2021 noting more German cockroach activity inside the facility.

Eliminate German cockroach infestation from facility. Clean and sanitize affected areas. Seal all openings in wall behind prep table containing dipper well. Monitor all vermin activity and maintain facility free of vermin at all times.

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

Permit suspension continued and facility remains closed.

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

No sig.

NAME: Joe Thornburg
TITLE: Owner

Total # of Images: 0