



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FOOD4LESS #303		REINSPECTION DATE 3/26/2021		INSPECTOR Josue Garcia	DATE 3/12/2021
LOCATION 1410 W FOOTHILL BL, RIALTO, CA 92376				PERMIT EXPIRATION 3/31/2021	IDENTIFIER: None
TIME IN 10:31 AM	TIME OUT 10:55 AM	FACILITY ID FA0004792	RELATED ID PR0039223	PE 1684	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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: A reinspection was conducted on this to verify hot water compliance at the mop sink. It was noted in a routine inspection conducted on 3/4/21 that the mop sink was not able to provide hot water. Facility was given a weeks time to bring mop sink into hot water compliance.

Observed on this day mop sink temperature measuring 89.5 F.

Compliance was not met on this day.

Reinspection required.

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

16C021 Hot and cold water available

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 113953(c),
114099.2(b)

Inspector Comments: Observed the following
- Mop sink water temperature only capable of reaching 89.5 F.
- Handwash sinks in both the mens and womens restroom only capable of reaching 86.1 F

Ensure hot water within the facility is kept at the following proper temperatures:

- 120F+ at prep sink and janitorial sink
- 100F+ at hand sink or ware washing sink
- 100F+ while hand washing
- 100F+ during active ware washing

Reinspection required.

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Overall Inspection Comments

A reinspection was conducted on this date to verify hot water compliance at the mop sink. Compliance has not been met on this day.

Reinspection required. Reinspection will be billable at the San Bernardino County Environmental Health Services hourly rate of \$122.50. (30 min minimum)

Facility is permitted to stay open as a prepackaged only facility. Reinspection is required for all other departments that have been closed on this day including Deli, Meat, and Bakery departments.

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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](#).

Total # of Images: 0