



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME NOYES BAKERY		REINSPECTION DATE 6/23/2020	INSPECTOR Rose Ann Dooley	DATE 6/8/2020
LOCATION 341 W HIGHLAND AV, SAN BERNARDINO, CA 92405		PERMIT EXPIRATION 2/28/2021	IDENTIFIER: None	
TIME IN 2:30 PM	TIME OUT 3:09 PM	FACILITY ID FA0010031	RELATED ID PR0009539	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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: PURPOSE:

A re-inspection was conducted on this date, per the operators request. It was noted during the Permit Suspension/Revocation Hearing held on 05/19/20 that Health Permit shall remain suspended (facility closed). The permit shall remain suspended until such time Mr. David Ortiz can demonstrate to Environmental Health Services the following:
 ? Facility is vermin-free
 ? All areas of the facility are thoroughly cleaned and sanitized
 ? Building structure is vermin-proof

Observation:

Observed a few dry droppings throughout the facility:
 - Dry storage area
 - Prep sink
 - Cake storage area at the front service area

Observed rodent entry ways in the following (NOTE ENSURE RODENT PROOFING IN THE FOLLOWING AREAS):

? South side of the building near the barn door, small hole observed coming into the building
 ? Roof had significant gap. Located right above prep area
 ? Back door entry was observed with significant gap
 ? Observed hole in office ceiling with large amount of wires going through. Grease-rub marks were observed on the wires. Recommend sealing the hole to prevent rodent movement between office and attic area that leads to kitchen/storage area.
 ? Walk-in door does not provide a complete seal. This door must be tight-fitting.
 ? Grease rub marks were observed in multiple areas in the storage room and in the kitchen. Clean and sanitize those areas.

OUTCOME:

The operator was advised to highly recommend use of licensed pest control service with experience in rodents. Pest control service should be able to provide necessary feedback to operator and landlord on the services/areas treated and recommend corrections and structural improvements. The permit remains suspended until such time until operator can demonstrate to Environmental Health Services the following:
 ? Facility is vermin-free
 ? All areas of the facility are thoroughly cleaned and sanitized
 ? Building structure is vermin-proof

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

Overall Inspection Comments

Permit Suspension Continuance

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](#).

Total # of Images: 0