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SAN BERNARDINO COUNTY

Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME				REINSPECTION DATE	INSPECTOR	DATE
SUNDOWNERS FAMILY RESTAURANTS				Not Specified	Ngoc Le	5/28/2020
LOCATION				PERMIT EXPIRATION	IDENTIFIER: None	
8983 SIERRA AV, FONTANA, CA 92335					SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
TIME IN	TIME OUT	FACILITY ID	RELATED ID	PE	RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
10:31 AM	10:40 AM	FA0009665	CO0070373	1622	ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

RETAIL FOOD PROTECTION - Public Eating Pl (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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This reinspection was requested by the person in charge of Sundowners Family Restaurants.
The purpose of this reinspection was to determine compliance regarding facility closure on 5/27/2020 due to sewage back up.

NOTE: Health permit to operate was previously suspended on 5/27/2020 due to active liquid waste being released from the man hole behind the restaurant. No evidence of sewage back up inside this food facility was observed. Grade card was removed and closure sign was posted at the front entrance door.

OBSERVATION(S):

During the time of this reinspection, no evidence of active sewage back up at the exterior and interior areas of this food facility. Observed kitchen to be safe to operate. Observed toilets, floor sinks, and utility sinks to be operative. Hot and cold water were observed at all utility sinks.

RESULT(S):

Grade card was reposted.
Health permit to operate is hereby reinstated.
This complaint is closed on this date.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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