



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DAIRY QUEEN			REINSPECTION DATE Not Specified		INSPECTOR Luis Verde	DATE 2/4/2022
LOCATION 664 E REDLANDS BL, REDLANDS, CA 92373			PERMIT EXPIRATION 2/28/2022		IDENTIFIER: PEP	
TIME IN 1:02 PM	TIME OUT 1:15 PM	FACILITY ID FA0009338	RELATED ID PR0007385	PE 1620	SERVICE: 017 - NON-FIELD RESPONSE - FOLLOW-UP RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

### 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:** A non-field response follow up was conducted on this date 2/4/2022 based on a complaint inspection conducted on 2/3/2022. During complaint inspection facility was noted to have one (1) restroom that was leaking water underneath every time toilet was flushed rendering it unusable and the additional restroom inaccessible due to it being used as equipment storage. Due to no restrooms available for employees facility was closed until corrections could be made.

Owner provide video confirmation of the following:

- Additional restroom originally used as equipment storage with all equipment moved out and toilet facilities accessible.
- Leaking toilet to have been repaired and resealed and no longer allowing water to come back up from underneath.

Based on video observations provided by facility, facility has made the necessary corrections.

At this time facility has had their permit reinstated and granted authorization to re-open.

An additional in-person follow up inspection will be conducted within one (1) week to verify hot water at the hand washing sink located next to the preparation sink that was noted during the complaint inspection to be unable to reach 100F. Operator stated they are working on it and will have it checked out.

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

#### Overall Inspection Comments

A non-field response follow up was conducted on this date 2/4/2022.

#### 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