



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TREVOR'S RUSTIC INN			REINSPECTION DATE Not Specified	INSPECTOR Danica Leon	DATE 12/18/2018
LOCATION 800 W KENDALL DR, SAN BERNARDINO, CA 92407			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:43 PM	TIME OUT 1:50 PM	FACILITY ID FA0009992	RELATED ID CO0064318	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (25-99 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments:

On this date an investigation was conducted in regards to a complaint received by this department

Reference - HSC

Complainant advises a recent fire took place at this facility.

Owner was made aware the nature of this visit and verified such allegations. Owner states a fire took place in the back of the kitchen facility, 12/16/18. Owner advises that this facility has remained closed since the incident. As per owner head portion of the bulk ice machine, two door upright refrigerator and a mop sink were discarded due to damages beyond repair. Upon replacement, facility is advised to maintain documentation that such items have been replaced for like items existing prior to fire. Ensure all equipment meets sanitation standards and is NSF approved.

Ensure to complete the following prior to re-inspection:

- Clean and sanitize all affected areas exposed to fire/debris
- All food items intended for human consumption are free from adulteration
- Equipment necessary to food operation is fully operable and in good condition

A follow-up inspection will be conducted to verify establishment is safe to resume operating as a food handling facility. Ensure to contact this department once ready for a re-inspection.

Description: A complaint report has been received by Environmental Health.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Trevor Cairns
TITLE: Owner

Total # of Images: 0