



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>LIAM'S IRISH PUB</b>			REINSPECTION <b>10/25/2022</b>	INSPECTOR <b>Zaynab Darwiche</b>	DATE <b>10/11/2022</b>
LOCATION <b>1087 S MT VERNON AV, COLTON, CA 92324</b>			PERMIT <b>2/28/2023</b>	IDENTIFIER: None	
TIME IN <b>9:24 AM</b>	TIME OUT <b>10:18 AM</b>	FACILITY ID <b>FA0009454</b>	RELATED ID <b>PR0016693</b>	PE <b>1621</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 18 - PERMIT SUSPENSION CONTINUANCE

### 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,

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:** The purpose of this visit is to conduct a reinspection. During the routine inspection on 10/07/2022, observed the following:

- live and dead cockroaches throughout the facility
- one (1) dead mouse on a sticky trap under the storage rack next to the back delivery door
- several holes in the wall and ceiling

Manager provided pest control reports dated 10/07/2022 and 10/10/2022 by " Quality Commercial Pest Control" services. Report stated that pest control spotted lots of dead and live cockroach activity. Pest control also noted that some areas were not treated due to not being prepped and recommended another follow up. Pest control recommended removing personal belongings from the facility to ensure proper cleaning.

Upon reinspection, observed the following:

- one (1) live nymph and two (2) dead adult cockroaches on the floor underneath the knife magnetic strip in the kitchen
- one (1) live adult cockroach on the right side of the pepsi cooler near the wall socket
- one (1) live nymph cockroach near the pepsi cooler behind the alcohol dollies
- one (1) dead adult cockroach under the cans of Marinara sauce storage rack
- one (1) dead adult cockroach under the three compartment sink at the bar area
- one (1) dead adult cockroach near the plunger in the bar area

Eliminate all vermin from the facility. Ensure to clean and sanitize affected areas.

Permit will remain suspended. Contact Environmental Health Services(EHS) at 1(800)442-2283 for reinspection prior to opening for operation. Ensure all vermin are removed from the facility prior to contacting EHS. A billable reinspection with a 30-minute minimum charge of \$122.50 will be conducted to verify compliance prior to opening.

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



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LOCATION 1087 S MT VERNON AV, COLTON, CA 92324	INSPECTOR Zaynab Darwiche

### 16K023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

Inspector Comments: Observed the following:

- one (1) live nymph and two (2) dead adult cockroaches on the floor underneath the knife magnetic strip in the kitchen
- one (1) live adult cockroach on the right side of the pepsi cooler near the wall socket
- one (1) live nymph cockroach near the pepsi cooler behind the alcohol dollies
- one (1) dead adult cockroach under the cans of Marinara sauce storage rack
- one (1) dead adult cockroach under the three compartment sink at the bar area
- one (1) dead adult cockroach near the plunger in the bar area

Eliminate all live and dead cockroaches in the facility. Clean and sanitize all affected areas. Recommend routine pest control monitoring and seal all holes in the facility.

If there appears to be a cockroach infestation upon reinspection, the facility will remain closed to the public. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

NOTE: Facility's permit suspension continued. Closure sign will remain posted.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

More Information: [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)

### 16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d),  
114266

Inspector Comments: 1) Observed two (2) holes in the ceiling near the ceiling lights in the kitchen area.

2) Observed one (1) hole on the floor near the mechanical dishwasher.

3) Observed a small hole in the wall behind the fryers.

Seal all holes to prevent vermin entrance.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

### 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