



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MATADOR CARNICERIA			REINSPECTION DATE Not Specified	INSPECTOR Rose Ann Dooley	DATE 1/7/2021
LOCATION 1505 N BAKER AV, ONTARIO, CA 91764			PERMIT EXPIRATION 7/31/2021	IDENTIFIER: Meat Market	
TIME IN 11:26 AM	TIME OUT 11:56 AM	FACILITY ID FA0009074	RELATED ID PR0012480	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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.

#### 16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Purpose: It was noted during facility's routine inspection that facility's had no hot water. Facility's health permit was suspended due to lack of hot water. A re-inspection has been conducted today to determine compliance.

Observation: Observed facility able to maintain hot water at least 120F and above.

Result: Health permit has be reinstated.

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

#### Overall Inspection Comments

Permit Reinstated.

#### 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](#).

#### Signature(s) of Acknowledgement

NAME: D. Singh

TITLE: Manager

Total # of Images: 0