



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SPLASH KINGDOM			REINSPECTION DATE Not Specified	INSPECTOR Mechelle Rouse	DATE 8/9/2018
LOCATION 1101 N CALIFORNIA ST, REDLANDS, CA 92374			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:16 PM	TIME OUT 5:35 PM	FACILITY ID FA0001431	RELATED ID CO0062738	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

### RETAIL FOOD PROTECTION - Public Eating PI (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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this inspection is to conduct a complaint investigation.

A complaint was received in the department of environmental health on 08-09-18.

The complainant stated "Kitchen is infested with rats and are visible in this area. She stated you can see the rats eating the food surrounding the kitchen area. She also stated kids are being allowed in the beer garden. EXACT LOCATION OF RATS IS UNKNOWN."

Person in charge indicated they were not aware of this complaint and have not received any in a similar nature.

Person in charge stated that children are allowed in this area, wristbands are given to persons 21+, there is appropriate seating for children.

On this day, a complete investigation was done on each food facility. See below for detail.

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

#### 16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

**Inspector Comments:** A "Notice of Closure" seal was issue on this date. REASON FOR CLOSURE: Rodent activity.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)



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

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114259.1,  
114259.4, 11425

#### Inspector Comments: MAIN KITCHEN:

- One(1) dead rat observed underneath cabinet located under hot holding shelves in splash cafe area.
- Multiple (8-10) dark brown droppings and dried urine found on a table located in the side utensil storage located in splash cafe.
- Multiple(8-10) dark brown droppings found in a large red bin located in the side utensil storage area located in splash cafe.
- Multiple droppings (10+) and gnawed wire found underneath the pepsi cabinet next to the soda boxes in splash cafe area.
- Two(2) gnawed bags of flour, with product spilling out located in the main kitchen area. These two items have been voluntarily discarded and condemned. See VC&D for detail
- Heavy accumulation of dark brown droppings, dried urine, and gnawed material located in the dry storage room, behind the entry door.

#### SNACK SHACK:

- Multiple dark brown droppings (7-10) and nibbles of piping material located next to soda box pump.
- Old droppings (3-4) observed underneath three compartment sink and behind aqua fina cooler.
- Observed two(2) old dropping on food prep table located next to can opener.

#### FRY FACTORY:

- Dark brown droppings (3-4) found in a tile opening underneath table located across from dry storage racks.

Ensure to clean and sanitize ALL affected areas prior to re-opening.

**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)

### 16K030 Food storage; food storage containers identified

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114047, 114049,  
114051

#### Inspector Comments: Observed the following in SNACK SHACK:

- Open food(Corn) being stored in a non approved soda cooler. Discontinue this practice. Utilize only NSF approved cold holding units to hold food items.

#### Observed the following in SHAVED ICE:

- operators utilizing one scoop for multiple ice creme bins. Utilize a separate scoop for each bin of ice creme or provide a dipper well to prevent possible bacterial growth.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

### 16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114130, 114130.1,  
114130

#### Inspector Comments: Observed the following in the MAIN KITCHEN:

- Missing section of the grease filter above the main cook station.
- One burned out light bulb in the hood located above the main cook station.

#### Observed the following in the FRY FACTORY:

- Gap on the bottom of the double back door , ensure to seal this gap to prevent vermin entry.
- Observed a household white clam shell freezer (otter pops and ice) located outside the fry factory back storage area. Discontinue using this product, all equipment should be approved and meet applicable standards.
- Both entry/exit doors leading to the back storage area in need of repairs, doors are not self closing, and hard to open.
- Mesh needed on ventilation fan on the left of the ice machine located in the cooking area.
- Observed a mesh magnetized screen used as a door in the fry factory kitchen. Discontinue using this item, replace door with a solid screen door or solid door to prevent vermin entry.
- Observed about four(4) missing grease filters on the hood above the main cook area.

#### Observed the following at SNACK SHACK:

- Missing window at the pass through window/register area. Ensure this area repaired and maintained to prevent vermin entry.

#### Observed the following at the UPSTAIRS BAR:

- Gap at the bottom of the side door. Seal gap to ensure no entry to vermin.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)



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### 16K036 Equipment, utensils and linens: storage and use

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114074, 114081, 114119

**Inspector Comments:** Observed the following in the FRY FACTORY  
-Extra un-used equipment collecting dirt and debris. Ensure to remove all un used equipment to prevent vermin harborage.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

### 16K038 Adequate ventilation and lighting; designated area

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114149, 114149.1

**Inspector Comments:** Observed the following in the MAIN KITCHEN:  
- lights not functional in equipment storage room located in the side hallway to the splash cafe.  
-Pass through window across from soda machine in splash cafe not closing securely, ensure this window closes properly to a complete seal to prevent vermin entry.  
-Missing light cover in main kitchen area , ensure to provide a protective covering over lighting.

Repair or replace the equipment as necessary.

**Violation Description:** Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)

### 16K041 Plumbing; proper backflow devices

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114171, 114189.1

**Inspector Comments:** Observed the following in the MAIN KITCHEN:  
-Clogged floor sink located at the cook line, maintenance was contacted and instructed to de-clog sink prior to re-opening facility.

Observed the following in the UPSTAIRS BAR:  
-Major leak underneath the hand sink. **REPAIR IMMEDIATELY**, this is a repeat-repeat violation.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

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

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114143 (d), 114266

**Inspector Comments:** Observed the following in the MAIN KITCHEN:  
- Broken cover base tiles opposite to the exhaust hood in the main kitchen.  
-Gaps in the ceiling throughout the facility. Ensure to seal all gaps to prevent vermin entry.  
-FRP that needs to be glued back to the wall located next to the hand sink.

Observed the following in the FRY FACTORY:  
-Damaged cove base tiles in the front line register area.  
-Damaged cabinet area underneath the front line soda machine.  
-Damaged ceiling next to the grill line.

Observed the following in the SNACK SHACK:  
-Soda spill from improper screwing of soda lines. Corrected on ste. Maintenance called an employee to clean and sanitize the area.  
-Observed the upper sections of wall not fully attached to enclosure walls.  
-FRP needs to be glued back to wall located next to entry door.

**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))



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### 16K052 VC & D

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 113980

**Inspector Comments:** The following items have been voluntarily discarded and condemned:

-Two(2) gnawed bags of flour 25lbs each

**Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

### 16K051 Plan Review

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

**Inspector Comments:** The following was observed:

1) A new facility BEER GARDENS was observed to be operating without an active permit. The following facility was observed operating with no hand sink, no overhead protection and located on dirt. This facility will be closed until further notice.

2) Alterations were observed to be made on the structure of "Shaved Ice" facility. Ensure to smooth out ceiling, add a gloss finish and trim nails that are exposed. Contact plan check for questions regarding compliance.

3) Construction was being conducted in the banquet room located next to the upstairs bar area.

4) Men and women restroom was observed under construction. Cove base tiles were taken out of both facilities.

5) Large refrigeration unit located outside of Fry Factory, this item will be under review for permitting requirements.

Per person in charge the alteration of these items Was/were made by an operator without the approval from San Bernardino County Public Health Department Environmental Health Services Plan Check. DO NOT make any alteration/renovation without Plan Check approval. Failure to comply may result in billable inspection with an hourly rate of \$245 per hour. Please call (800) 442-2283 for any questions regarding compliance for this item.

**Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

### Overall Inspection Comments



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**IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE** The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered to immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13 Article 3 of the California Health and Safety Code. The attached inspection report specifies the conditions that warrant this closure and the sections of the law that have are being violated. Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health. You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 days shall be deemed a waiver of your right to a hearing. An owner, manager, or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1000.00 and/or imprisonment for not more than six months for each offense. This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the internet, or Environmental Health. Contact this office at the number noted above, during normal days of business if you have any questions.

A "Notice of Closure" seal was issue on this date. REASON FOR CLOSURE: Rodent activity(MAIN KITCHEN)

Note: A supervisory review will be conducted prior to re-opening of this facility. Call (800) 442-2283 if you have any questions regarding compliance.

Violations will be under review and plan check may be required. A follow up will be conducted in 24 hours to ensure compliance of SNACK SHACK and FRY FACTORY.

#### Signature(s) of Acknowledgement

NAME: Pamela kennedy  
TITLE: Manager

Total # of Images: 0