



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>YUCAIPA FUEL &amp; FOOD</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Luis Verde</b>	DATE <b>3/5/2021</b>
LOCATION <b>33928 COUNTY LINE RD, YUCAIPA, CA 92320</b>				PERMIT EXPIRATION <b>10/31/2021</b>	IDENTIFIER: None	
TIME IN <b>12:47 PM</b>	TIME OUT <b>12:58 PM</b>	FACILITY ID <b>FA0012142</b>	RELATED ID <b>PR0000268</b>	PE <b>1683</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

**RETAIL FOOD PROTECTION - Prepackaged (500-2499 SqFt)**

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      **Inspector Comments:** Facility Health Permit has been reinstated. Facility is reopened.  
**Not In Compliance**  
**Reference - HSC**

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

**16K994 Reinspection**

**Compliance Date:** Not Specified      **Inspector Comments:** A follow up inspection was conducted on this date 3/5/2021. Facility was put under 'Notice of Closure' and permit was suspended due to lack of hot water in facility.  
**Not In Compliance**  
**Reference - HSC**  
 Facility called and stated they were ready for reopening. Upon inspection was able to verify hot water in facility. 3-Compartment sink measured at 105F, Janitorial Sink measured at 124F, Restroom Hand Washing sink measured at 100F. Facility was granted authorization to reopen. Notice of Closure sign was removed.  
 Permit has been reinstated. No further action required.

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

**Overall Inspection Comments**

Facility Health Permit has been reinstated. Facility is reopened.

**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: Mike  
TITLE: Manager

Total # of Images: 0