



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST GRILL IT TERIYAKI HOUSE				REINSPECTION DATE 10/23/2020	INSPECTOR Maressah Ynfante-C	DATE 10/9/2020
LOCATION 1640 E MAIN ST, BARSTOW, CA 92311				PERMIT EXPIRATION 12/31/2070	IDENTIFIER: None	
TIME IN 10:33 AM	TIME OUT 11:01 AM	FACILITY ID FA0009100	RELATED ID PR0000733	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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, 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.

16K993 Re-Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A second follow up inspection was conducted on this date to verify compliance regarding closure due to cockroach infestation during the routine inspection.

Upon arrival facility observed closed.

Manager stated that the facility was serviced the day prior by pest control service. Manager also stated that cabinets underneath soda machine and adjacent to soda machine were removed so the area could be serviced by pest control. Manager stated that the area will be tiled and all holes will be sealed.

During inspection observed the following:

- Pest control receipt from "Bugsmith pest control". Receipt stated facility will be serviced again in two weeks.
- One live large cockroach on drain pipe underneath soda machine.
- Two small live cockroaches behind the cooks equipment.
- One large slow moving cockroach underneath the cooks equipment.
- One small live cockroach along the wall near microwave.
- One large live cockroach in the mop sink.
- One live small cockroach on the bottom of container in the dry storage area.

Permit is to remain suspended and facility is to remain closed until facility is free of live vermin. Another billed inspection will be conducted to verify compliance.

Advised manager to clean and sanitize all areas affected by vermin.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

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