



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUAN POLLO #99			REINSPECTION DATE Not Specified		INSPECTOR Mechelle Rouse	DATE 1/6/2020
LOCATION 1014 E HIGHLAND AV, SAN BERNARDINO, CA 92404			PERMIT EXPIRATION 6/30/2020		IDENTIFIER: None	
TIME IN 9:50 AM	TIME OUT 10:25 AM	FACILITY ID FA0010092	RELATED ID PR0013136	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

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.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The purpose of this investigation is to conduct a follow up on major/minor violation that was observed during the routine inspection conducted on 10-3-19.

The following was observed during that inspection/Investigation: No Hot water

On this day, the following observations were made: The facility was re-opened this past weekend by an on call Supervising Environmental Health Specialist who provided approval. On this day, the facility was observed to have hot water above 100F at all handsinks. However the food prep and mop sink were observed to reach a maximum of 112-113F.

Ensure hot water within the facility is kept at the following proper temperatures:

- 120F+ Facility in general**
- 120F+ at prep sink and janitorial sink
- 100F+ at hand sink or ware washing sink
- 100F+ while hand washing
- 100F+ during active ware washing

Note: NON-ADJUSTABLE hand wash sinks shall reach between 100F-108F.

Note: Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100°F, but not greater than 108°F.

Facility observed to be in compliance, a billable reinspection will be conducted within 7-14 business days.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: sandy salazar
TITLE: manager

Total # of Images: 0