



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME VANILLA FISH		REINSPECTION DATE Not Specified		INSPECTOR Tirza Tetteh	DATE 10/13/2020
LOCATION 15870 SOQUEL CANYON PKWY G, CHINO HILLS, CA 91709				PERMIT EXPIRATION 10/31/2020	IDENTIFIER: Food
TIME IN 1:58 PM	TIME OUT 2:17 PM	FACILITY ID FA0015776	RELATED ID PR0020952	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED 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: Facility officially open to the public as per San Bernardino County Environmental Health Services.

Notice of Closure removed. Letter grade "B" posted from routine inspection 10/13/2020.

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

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: A reinspection was conducted on this day to verify hot water compliance. During routine inspection conducted on this day, hot water temperatures were measured as follows:

- rear handwash sink 85.6F
- preparation sink 84.9F
- 3-compartment sink 85.7F

Operator stated hot water heater was not turned on at time of inspection.

Observed hot water temperatures measured at 100F and above at handwash sinks and 3-compartment sink and 120F and above at preparation sink and mop sink. Observed hot water heater properly functioning at time of reinspection.

Maintain hot water at 100F or above at handwash sinks and 3-compartment sink and at 120F and above at preparation sink and mop sink at all times.

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

Overall Inspection Comments

Notice of closure sign removed.

Grade 'B' posted.

Do not remove, relocate or obscure letter grade card.

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: Shin Hur
TITLE: Manager

Total # of Images: 0