



Public Health  
Environmental Health Services

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### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SYCAMORE INN			REINSPECTION DATE 10/27/2015		INSPECTOR Dior Porter		DATE 10/13/2015	
LOCATION 8318 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730					PERMIT EXPIRATION 11/30/2015		IDENTIFIER: None	
TIME IN 4:30 PM		TIME OUT 5:24 PM		FACILITY ID FA0007455		RELATED ID PR0001753		PE 1622
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED								

### 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.

#### 16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** Reinspection to determine compliance for cold holding temperatures of the small reach in cooler near the stove and both walk in coolers. Reinspection was also conducted to determine compliance for elimination of vermin/evidence of vermin (cockroaches) and cleanliness of the facility.

1) Measured lemon butter holding at 45F and chile with mayo sauce holding at 49F inside the lower portion of the reach in cooler. Discontinue holding potentially hazardous food in the unit until the damaged gaskets are replaced AND the unit is holding potentially hazardous food at 41F and lower. NOTE: Potentially hazardous food was holding at 39F in the cold table. Measured steak holding at 41F in the "meat" walk in cooler. Measured cream cheese holding at 41F in the walk in the "produce" walk in cooler. Continue to monitor the units and ensure potentially hazardous food is held at 41F and below. Will return for a billable reinspection to determine compliance for the small reach in cooler week of 10/19/15.

2) Observed dead cockroaches on the floor near the back door at the rear of the kitchen. Observed dead insects on the lower shelf of the clean dishes area. Observed a heavy accumulation of food debris on the outer edges of the stove and near the fryer. Thoroughly clean and sanitize all areas of the kitchen. Will return for a billable reinspection to determine compliance week of 10/19/15. NOTE: Observed no live cockroaches during the reinspection. Observed receipts from recent pest control visit. Continue to monitor facility for vermin activity. Self-close the facility if activity is observed and eliminate vermin using an approved method. Ensure all affected areas are cleaned and sanitized.

**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: peter reuther  
TITLE: general manager

Total # of Images: 0