



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ARBY'S		REINSPECTION Not Specified		INSPECTOR Iliana Olguin	DATE 9/8/2022
LOCATION 670 S E ST, SAN BERNARDINO, CA 92408				PERMIT	IDENTIFIER: None
TIME IN 9:40 AM	TIME OUT 10:11 AM	FACILITY ID FA0005017	RELATED ID CO0084880	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE

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,

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:

The health permit is hereby reinstated and the Notice of Closure sign has been removed.

The facility may now reopen to the public.

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 follow up inspection was conducted on this date to verify compliance that facility is no longer experiencing sewage back up and have cleaned and sanitized facility.

Findings:

- Water at all handwashing sinks, mop sink, preparation sink and three compartment sink was ran to verify water is draining properly and not backing up from the floor drains.
- Both restrooms were able to flush without experiencing water/sewage back up
- Hot water was measured at at least 100F at all handwashing sinks and 120F for three compartment sink and mop sink.
- Person in charge stated that affected area was scrubbed, cleaned and sanitized using quaternary ammonia
- Plumbing services have cleared up all back up

Observed the following:

- Floor drains and floors have been clean and sanitized
- No back up water or sewage was observed during the time of inspection

All critical violations have been corrected, no additional sewage back up has been observed at this time.

The health permit is hereby reinstated and the Notice of Closure sign has been removed. Facility is open.

No additional follow up is required at this time.

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

Overall Inspection Comments

Notice of Closure sign has been removed. Facility may resume to open.

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