



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CARDENAS MARKETS #9			REINSPECTION DATE Not Specified	INSPECTOR Duane ODonnell	DATE 8/16/2016
LOCATION 250 W FOOTHILL BL, RIALTO, CA 92376			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 9:40 AM	TIME OUT 10:49 AM	FACILITY ID FA0009229	RELATED ID CO0055439	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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.

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified
Not In Compliance

Inspector Comments: Ensure that effective control measures are implemented to prevent the entry of vermin at all times.

Violation Reference - HSC - 114067 (j), 114123

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

Investigation of complaint regarding a fly found made into a slice of flan. Observed that the outer doors of the facility opened and closed automatically, helping to prevent entry of vermin. The entry doors to the bakery where the flan is prepared had plastic barrier strips, which help prevent the entry of flies. Observed one flying fly in the bakery. No flies were observed in the single serve containers of flan in the display cooler in the store. The store manager stated that approximately 25 containers of flan are sold daily during the week, and 100 containers are sold each Saturday and Sunday, for a total of 325 containers weekly. Manager was aware of the complaint, and stated that no other complaints had been received regarding flies in flan.

Signature(s) of Acknowledgement

NAME: store director
TITLE:

Total # of Images: 0