



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|                                                   |                     |                                    |                         |                          |                                                                                                                             |
|---------------------------------------------------|---------------------|------------------------------------|-------------------------|--------------------------|-----------------------------------------------------------------------------------------------------------------------------|
| FACILITY NAME<br>OAK TREE VILLAGE                 |                     | REINSPECTION DATE<br>Not Specified |                         | INSPECTOR<br>Danica Leon | DATE<br>11/29/2018                                                                                                          |
| LOCATION<br>38480 OAK GLEN RD, OAK GLEN, CA 92399 |                     |                                    |                         | PERMIT EXPIRATION        | IDENTIFIER: None                                                                                                            |
| TIME IN<br>1:15 PM                                | TIME OUT<br>1:45 PM | FACILITY ID<br>FA0008272           | RELATED ID<br>CO0064118 | PE<br>1621               | SERVICE: 004 - COMPLAINT - INITIAL<br>RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU<br>ACTION: 03 - REINSPECTION 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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

#### Inspector Comments:

On this date a complaint investigation was conducted in regards to a complaint received by this department, San Bernardino County Division of Environmental Health Services.

Complainant advises this facility is infested with rodents and droppings. Complainant further states restaurant is serving let over food product and placing food items on the floor.

At this time, owner states having no knowledge of such complaint.

The following was discussed at the time of inspection:

- Facility has had an issue with rodents and is in the process of receiving pest control treatment weekly.
- Food placed under hot holding and cold holding is discarded at the end of the day.
- Upon receiving food returned from customers facility ensures to discard such food product.

Inspector observed the following:

- Evidence of an active rodent infestation. See violation 16K023.
- Food items from customers being discarded at the end of each meal.
- Upon closure observed facility discarding food stored in hot holding units.
- No food being stored on kitchen floor at this time.

Routine inspection conducted on this date 11/29/18. Refer to inspection report for further information regarding additional violations.

Description: A complaint report has been received by Environmental Health.

#### 16K023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,  
114259.4, 11425

#### Inspector Comments:

Observed one (1) sticky trap containing a dead rodent in the back storage area beneath

Rodent dropping were observed in the following areas:

- Beneath equipment storage rack containing canned food items and pancake mix located in the bakery
- Behind preparation tables at pie preparation line in the bakery
- Beneath shelving racks near front service counter where pies are sold on the west entrance of the facility
- Beneath counter/register area located near the north entrance of the bakery
- One (1) on top of ECOLAB white trap near hot holding unit in pie service area
- Several beneath mechanical warewashing unit and two-compartment sink in the warewashing room
- One (1) located on the side of the bulk-ice machine near back storage area
- Beneath back storage area equipment rack containing cups and various dry storage goods

Remove all rodents and evidence of vermin from facility. Clean and sanitize all affected areas.

Ensure to maintain facility free of vermin (rodents) at all times.

As per owner facility is currently receiving pest control service on a weekly basis. Regular service is conducted monthly. Most recent pest control service report was reviewed at this time. Highly recommended to continue with receiving treatment.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



**Public Health**  
Environmental Health Services

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

|                                                   |                          |
|---------------------------------------------------|--------------------------|
| FACILITY NAME<br>OAK TREE VILLAGE                 | DATE<br>11/29/2018       |
| LOCATION<br>38480 OAK GLEN RD, OAK GLEN, CA 92399 | INSPECTOR<br>Danica Leon |

#### 16K047 Signs posted; last inspection report available

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 113725.1, 113953.5

**Inspector Comments:**  
Health permit is here by suspended due to evidence indicating an active vermin infestation. Ensure to remove all rodent droppings from facility and thoroughly clean and sanitize affected areas. A supervisorial review is scheduled for 11/29/18 at 3:00 pm with supervisor Jim Nichol. A follow-up inspection will be conducted to verify compliance.

**Violation Description:** Handwashing signs shall be posted in each toilet room, directing attention to the need to thoroughly wash hands after using the restroom (113953.5) (b) No smoking signs shall be posted in food preparation, food storage, warewashing, and utensil storage areas (113978). (c) Consumers shall be notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets. (d) Any food facility constructed before January 1, 2004 without public toilet facilities, shall prominently post a sign within the food facility in a public area stating that toilet facilities are not provided (113725.1, 114381 (e)). A sign shall be posted stating that a copy of the most recent routine inspection report is available upon request. (113725.1) Permit shall be posted in conspicuous location. (114381(e)) Letter Grade Placecard shall be properly posted. SBCC 33.1406

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### Signature(s) of Acknowledgement

NAME: Terry Fox  
TITLE: Owner

Total # of Images: 0