



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME INCA'S PERUVIAN GRILL		REINSPECTION DATE 12/22/2021	INSPECTOR Estefani Ayala	DATE 12/7/2021
LOCATION 870 E FOOTHILL BL 2, UPLAND, CA 91786		PERMIT EXPIRATION 1/31/2021	IDENTIFIER: None	
TIME IN 4:30 PM	TIME OUT 5:30 PM	FACILITY ID FA0009978	RELATED ID PR0004514	PE 1621
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection has been conducted on this date to verify the following:

- Facility provides hot water
- Facility is free of vermin and vermin evidence.

On this date the following was observed:

- Three hand wash sinks (including restroom) provided water of at least 110 F
- Three compartment and mop sink provided water of at least 130 F.
- Observed dead roaches near the front service counter. This violation requires a billable reinspection. Facility must be free of vermin and vermin evidence.

A billable reinspection will be conducted on 12/14/21 to verify compliance. Failure to comply will result in billable inspections or possible closure.

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

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 approximately 5-8 dead roaches near motor below front service beverage refrigerator.

Facility must remain free of vermin and vermin evidence

A billable reinspection will be conducted on or after 12/14/21 to verify compliance. Failure to comply will result in billable reinspections.

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)

More Information: https://youtu.be/1yuxW_p9Bxs

16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: Observed wood base board in hallway with many gaps between board and wall.

Seal all gaps.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

16K051 Plan Review

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: Observed a rotisserie oven in kitchen below hood. Person in charge uses charcoal to add flavor to the meat.

Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments



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A supervisor review has been scheduled for December 8, 2021 at 10:00 AM, in the Rancho Cucamonga office of Environmental Health Services located at 8575 Haven Avenue.

A Facility Under Review sign was posted near the main entrance. Do not remove, alter or hide the sign in any way.

A billable reinspection will be conducted on or after 12/14/21 to verify compliance. Failure to comply will result in billable inspections or possible closure.

*No signature obtained due to COVID-19 safety measures.

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: Ursula
TITLE: Person in charge

Total # of Images: 0