



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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| FACILITY NAME PHO T&T VIETNAMESE RESTAURANT | | | REINSPECTION DATE Next Routine | INSPECTOR Cheryl Barahona | DATE 8/15/2019 |
| LOCATION 7750 PALM AV O, HIGHLAND, CA 92346 | | | PERMIT EXPIRATION 7/31/2020 | IDENTIFIER: None | |
| TIME IN 1:32 PM | TIME OUT 1:55 PM | FACILITY ID FA0026834 | RELATED ID PR0035144 | PE 1621 | SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES 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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Permit was reinstated on this date, 8/15/2019.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K993 Re-Reinspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this re-reinspection is to determine if cockroach infestation, found on 8/12/19 and 8/14/19, have been eliminated at the facility.

Not In Compliance

Reference - HSC

No evidence of cockroaches, dead or alive were found on this day.
Maintain facility free of vermin at all times. Continue cleaning and sanitizing facility thoroughly and ensure all cracks and crevices are sealed to prevent vermin from entering in the future.

Operator was interviewed and the following was observed:

- Operator stated that Pest control services conducted another treatment last night.
- Operator provided inspector with most recent Pest control invoice. Invoice was dated 8/14/19 at 6pm.
- Service included crack and crevice treatment, glue monitors throughout the restaurant.

NOTE: Operator stated that no roaches were found on the traps. Traps were removed prior to inspection as instructed by pest control technician.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

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

Compliance Date: Not Specified

Inspector Comments: Observed holes, openings on the ceiling panels. Observed food debris in the dry storage closets by the restroom.

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Ensure to clean and maintain floors in a sanitary condition and free from debris accumulation and maintain facility free of any crevices or holes where vermin may enter.

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))

Overall Inspection Comments

Facility was found to be compliant.

The facility may now officially be opened to the public.

Food service may commence.

A supervisory review follow-up will be conducted one week from today (Thursday 8/22/19) to ensure compliance is maintained.

Notice of closure removed.



Public Health
Environmental Health Services

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Total # of Images: 0