



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ARROWHEAD COUNTRY CLUB				REINSPECTION DATE Not Specified	INSPECTOR Alexandra Calderon	DATE 12/15/2018
LOCATION 3433 PARKSIDE DR, SAN BERNARDINO, CA 92404				PERMIT EXPIRATION 6/30/2019	IDENTIFIER: None	
TIME IN 1:44 PM	TIME OUT 2:07 PM	FACILITY ID FA0010237	RELATED ID PR0005458	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
				RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED		
				ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN		

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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
Not In Compliance
Reference - HSC

Inspector Comments: At the time of inspection the critical violation for lack of hot water was observed corrected. The facility's health permit is reinstated on this date.

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 reinspection was conducted on this date to determine compliance with a hot water violation/facility closure on the previous routine inspection.

At the time of reinspection 120F water was observed at several faucets/sinks throughout the facility. 100F was observed at hand wash sinks at the facility.

The hot water violation was observed to be corrected.

At the time of reinspection the facility's walk-in refrigerator was observed with ambient air temperature of 38F and foods inside the refrigerator were observed at 41F or below. At this time the facility is now approved to utilize the refrigerator for potentially hazardous foods.

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

Overall Inspection Comments

Closure sign removed. "B" letter grade posted.

DO NOT REMOVE, RELOCATE OR MOVE GRADE CARD.

Non-compliance will result in a charged follow-up inspection at an hourly rate of \$245 with a minimum charge of \$122.50.

Signature(s) of Acknowledgement

NAME: Richard Madrid
TITLE:

Total # of Images: 0