



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BAKED DESSERT BAR				REINSPECTION Not Specified	INSPECTOR Antoinette Sanchez	DATE 9/29/2022
LOCATION 7880 KEW AV, RANCHO CUCAMONGA, CA 91739				PERMIT	IDENTIFIER: None	
TIME IN 10:30 AM	TIME OUT 11:33 AM	FACILITY ID FA0016787	RELATED ID CO0085127	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
					RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ	
					ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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,

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:

This facility's health permit was reinstated on this date.

The closure sign was removed and this facility's "A" letter grade card was reposted.

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 due to the facility being closed for not being able to sanitize food contact surfaces on 09/28/2022.

On this date, quaternary ammonium sanitizer and a bottle of bleach was observed at this food facility.

Gnats/fruit flies were observed inside of the facility.

The person in charge (PIC) stated the source of harborage was found, and the dish machine will be removed from the facility.

It was also discussed with the PIC that this facility will self-close for the rest of the day to deep clean.

This facility was reopened on this date, and the health permit was reinstated.

No further action is required.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

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

NO SIG

NAME: Briana Hernandez

TITLE: Manager

Total # of Images: 0