



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME WIENERSCHNITZEL #544		REINSPECTION DATE Not Specified		INSPECTOR Vanessa Salcedo	DATE 11/2/2021
LOCATION 1388 W FOOTHILL BL, RIALTO, CA 92376			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 4:16 PM	TIME OUT 4:52 PM	FACILITY ID FA0004579	RELATED ID CO0080854	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

### 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.

#### 16K054 Permit Suspension



Compliance Date: Not Specified  
Not In Compliance  
Violation Reference - HSC - 114409, 114405

**Inspector Comments:** Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

**Violation Description:** If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

#### 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 the following at this time:

- two (2) live adult cockroaches and three (3) live nymph cockroaches on the floor in the kitchen area under cooking equipment
- one (1) live adult cockroach on the wall behind the flat stove in the kitchen area
- three (3) dead adult cockroaches on the floor under the cooking equipment in the kitchen area
- two (2) dead adult cockroaches on the floor under the 2-compartment sink
- one (1) dead adult cockroach on the floor under the ice machine
- one (1) dead adult cockroach on the floor in the employee break room

A reinspection is required within 48 hours to determine compliance of no vermin inside the facility.

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clusters from the dry storage room, eliminate all unused equipment, personal items from the dry storage room.
6. Contact San Bernardino County Environmental Health Services at 1(800) 442-2283 for a Supervisory

**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](https://youtu.be/1yuxW_p9Bxs)

#### Overall Inspection Comments

CLOSURE SIGN POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN.  
NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign

#### 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](#).



Public Health  
Environmental Health Services

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Total # of Images: 0