



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BENJARONG THAI CUISINE				REINSPECTION DATE Not Specified	INSPECTOR Emmily Phan	DATE 1/22/2019
LOCATION 1001 W PARK AV, REDLANDS, CA 92373				PERMIT EXPIRATION 10/31/2019	IDENTIFIER: None	
TIME IN 10:14 AM	TIME OUT 11:15 AM	FACILITY ID FA0009323	RELATED ID PR0003233	PE 1621	SERVICE: 006 - FIELD CONSULTATION 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.

16K998 Consultation Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit to conduct a follow-up on the current construction status of this facility.

Reference - HSC

During the last field consultation conducted on 12/18/18, the facility was observed to be self-closed due to a fire.

Cooking equipment were still observed inside the kitchen during that time.

Since then, no plans have been submitted to our Plan Check department for remodeling/construction.

On this date, the following was observed inside the facility:

The facility was maintained self-closed to the general public.

Employees from American Technologies, Inc. were observed to be cleaning the floors inside the facility.

The demolition process was conducted on the portions of the floors, walls, and ceiling that were affected by the fire. The insulation system was also removed.

Floor drain sinks were observed intact. No installation of materials observed at this time.

Per operator, consultation from their insurance company recommended all cooking equipment inside the kitchen to be removed and replaced.

At this time, no cooking equipment was observed inside the kitchen.

Prior to the addition of new cooking equipment, consult our Plan Check department at 1 (800) 442-2283.

The walk-in cooler inside the kitchen was observed to be turned off and contained six (6) metal storage racks.

The back liquor storage room contained four (4) metal storage racks.

The front bar area was observed to be intact. Per operator, the fire did not affect the bar area and equipment inside.

The bar area contained one reach-in merchandiser refrigerator, two hand wash sinks, one three compartment sink, and three cold holding storage units.

Beverages were observed inside the reach-in merchandiser and ambient temperature was measured at 39F.

The smaller restroom contained a 3ft by 3ft hole in the floor exposing the piping and dirt underneath.

Per operator, repairs have been made to fix a leak at the water line.

The base coving tiles and floor tiles missing at the exposed gap will be replaced with the same materials.

Per operator, plans will be submitted to our Plan Check department for approval before installation and construction begins.

The facility will remain self-closed to the general public.

DO NOT make any further alteration/renovations without Plan Check approval.

Contact our Plan Check Department at 1 (800) 442-2283.

Failure to comply may result in billable inspection with an hourly rate of \$245 per hour.

Note: 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.

1. Complete, easily readable plans drawn to scale, for new construction or remodel of a food facility are not submitted prior to construction. (§114380)

2. Construction of a new facility or remodel of an existing retail food facility begins prior to plan approval.

[(§114380), (SBCC 33.0403)]

Description: A consultation inspection was conducted on this date.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement



Public Health
Environmental Health Services

www.SBCounty.gov
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NAME: Aleelut Dukeshire
TITLE: Owner

Total # of Images: 0