



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DAVE & BUSTER'S				REINSPECTION Next Routine	INSPECTOR Antoinette Sanchez	DATE 9/9/2022
LOCATION 4821 MILLS CIR, ONTARIO, CA 91764				PERMIT 12/31/2022	IDENTIFIER: None	
TIME IN 12:50 PM	TIME OUT 1:30 PM	FACILITY ID FA0001207	RELATED ID PR0011394	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments:

The purpose of this follow-up inspection was to determine compliance regarding the refrigeration drawer units at the cook's line located below the grills not being able to hold potentially hazardous foods at or below 41 F.

On this date, the refrigeration units were able to hold potentially hazardous food items at or below 41 F.

No further action required.

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

Overall Inspection Comments

The purpose of this visit was to conduct a follow-up 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: Ryan Easterday
TITLE: Assistant General Manager

NO SIG

NAME: Raul Carrillo
TITLE: Kitchen Manager

Total # of Images: 0