



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JETTIES WATERFRONT KITCHEN & DRINK				REINSPECTION Not Specified	INSPECTOR Gisel Saldana	DATE 9/20/2022
LOCATION 28200 HWY 189 B-100, LAKE ARROWHEAD, CA 92352				PERMIT	IDENTIFIER: None	
TIME IN 11:22 AM	TIME OUT 1:20 PM	FACILITY ID FA0007560	RELATED ID CO0084933	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 13 - PERMIT SUSPENDE / FACILITY CLOSED	

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.

16K995 Permit - Suspension **⚠ CRITICAL ⚠**

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC

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.

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.

**NOTE: A re-inspection will be conducted in the future to observe compliance. Failure to comply may result in future billed inspections of \$122.50 per half hour with a half hour minimum.

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.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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FACILITY NAME JETTIES WATERFRONT KITCHEN & DRINK	DATE 9/20/2022
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16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: The purpose of this visit is to conduct a complaint investigation. A complaint was received by San Bernardino County Environmental Health Services on 9/12/2022.

Reference - HSC

The complainant stated that they observed rodents in facility and restrooms were not working. Complainant also states that they heard employees say there is a rat in facility.

Upon question operator was unaware of this complaint. They stated that they were aware of the rodents in the facility. Per operator pest control treats the facility monthly and for the month of September pest control treated the facility multiple times due to the rodents that have been observed in the facility by employees, pest control last treated the facility on 9/19/22. They also stated that pest control had placed rodent traps throughout the facility. Per the operator one (1) rodent was caught. Operator stated that since they have been aware of the rodents they have had all employees who work during the day and night shift to clean the facility. On this date several rodent droppings were observed on the floor throughout the facility (See violation). Food or food contact surfaces were observed to be contaminated.

On this date several rodent droppings were observed on throughout the facility with heavy droppings located mainly in the kitchen area of the facility. Observed rodent droppings in the bar area and in the storage compartment of the front left customer self service soda machine.

Eliminate the rodents and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

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.

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.

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.

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Description: A complaint report has been received by Environmental Health.



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16C023 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 live active rodent infestation throughout the facility:

- Excessive droppings on the floor, underneath the hand washing sink located next to the cold holding unit at the front of the kitchen
- Excessive droppings on the floor, throughout the dishwashing machine and warewashing sink area
- Excessive droppings on the floor, adjacent to the dry food storage area across from the liquor storage area
- Excessive droppings on the floor, in the back utensil storage area
- Excessive droppings on the floor, adjacent to the dry utensils storage area beneath the reach in refrigeration unit
- Observed a chewed box with dry utensils
- Excessive droppings on several nonfood contact surfaces like pots, utensils, and other equipment used to handle food
- 3 rodent droppings in the storage compartment of the soda machine located in the seating area

Upon questioning, manager stated that they had received pest control service days prior to this inspection. Manager was unable to produce pest control service upon request.

Eliminate the rodents and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

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.

NOTE:

Observed excessive flies throughout the facility.

Eliminate the vermin. Ensure that the facility remains free of vermin.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d),
114266

Inspector Comments: Observed several ceiling panels to be missing or in disrepair throughout the facility.

Provide and equip ceiling panels. Ensure floors, walls, and ceilings are kept clean and in good repair.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments



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Complaint investigation conducted on this date.

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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](#).

Total # of Images: 0