



Public Health
Environmental Health Services

RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

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|---|-----------------------------|---------------------------------|--------------------------------|--|--|--------------------------|
| FACILITY NAME CHELA'S RESTAURANT | | | | REINSPECTION DATE Next Routine | INSPECTOR Rebecca Koo | DATE 3/18/2020 |
| LOCATION 507 S MT VERNON AV C, SAN BERNARDINO, CA 92410 | | | | PERMIT EXPIRATION 12/31/2019 | IDENTIFIER: None | |
| TIME IN 11:40 AM | TIME OUT 12:16 PM | FACILITY ID FA0010205 | RELATED ID PR0000161 | PE 1621 | SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date to ensure that the facility does not have an active rodent infestation. During the routine inspection conducted on 03/16/2020, 6 dead rodents and 2 adult German cockroaches were observed on glue traps underneath the front service counter. Old rodent droppings were observed on floors throughout the facility in areas underneath the front service counter, outside the walk in refrigerator, underneath the clean dishes racks, and underneath dry storage shelves in the rear employee area. During the routine inspection, the person in charge stated the facility has experienced rodent issues in the past but that the facility implemented proactive measures to prevent continued vermin activity. The facility uses "Encite" professional pest control services to treat the facility.

On this date, all glue traps were removed from under the front service counter and no dead rodents were observed. No rodent droppings were observed in the affected areas as the facility cleaned and sanitized all areas mentioned during the routine inspection. The person in charge stated a pest control service technician visited the facility to clean, treat, and check for rodent activity since the routine inspection. No active rodent activity was detected at time of reinspection. No further action is necessary at this time. Continue to take proactive measures to prevent vermin activity in the facility.

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

NAME: Grace Betancourt
TITLE: Person in Charge

Total # of Images: 0