



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THE PHO			REINSPECTION DATE Not Specified	INSPECTOR Kelly Eredia	DATE 3/2/2022
LOCATION 21520 BEAR VALLEY RD E, APPLE VALLEY, CA 92308			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:55 PM	TIME OUT 2:00 PM	FACILITY ID FA0014117	RELATED ID CO0082337	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL 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.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

**Inspector Comments:** Environmental Health received a complaint stating while walking to the bathroom, complainant noticed a roach on the floor next to the kitchen entry way.

Reference - HSC

Discussed nature of complaint with manager who is not aware of complaint.

Observed one (1) live adult cockroach fall from wrench stored on shelf when strainers were moved. One dead nymph cockroach observed dead on floor beneath shelving at cook line, with two (2) other dead cockroaches observed on floor of reach-in-freezer. No food or food contact surfaces observed contaminated at time of complaint investigation.

Owner stated pest control services facility once per month. Invoices observed indicated facility was treated for german cockroaches on 2/23/22, 1/28/22, 12/28/21 and 11/19/21.

Dried grease, food residue and food debris observed on floor throughout kitchen, including beneath equipment (see floors, walls, ceilings violation).

Observed strainers containing dried grease and food debris observed stored on shelving adjacent to handwashing sink (see equipment and utensil violation).

Observed gap at left bottom corner of back delivery door (see premises; personal items; vermin-proofing violation).

Obtain approved pest control methods to eliminate all live cockroaches, and remove dead cockroaches from facility. Clean all food debris on floors and equipment, as well as on utensils. Ensure all possible contaminated areas are properly cleaned and sanitized prior to reinspection. Seal all holes and gaps that could allow entry of vermin.

Routine inspection conducted same day.

Reinspection will be conducted the following business day (no less than 24 hours), to verify the elimination of cockroaches. Failure to eliminate vermin and clean and sanitize all contaminated areas will result in closure of facility until compliance is met.

Complaint closed.

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

#### 16C036 Equipment, utensils and linens: storage and use

Compliance Date: Not Specified

**Inspector Comments:** Observed strainers containing dried grease and food debris observed stored on shelving adjacent to handwashing sink.

Not In Compliance

Violation Reference - HSC - 114074, 114081, 114119

Ensure all utensils are stored clean and free from grease and food debris to eliminate vermin attraction.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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### 16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Inspector Comments: Observed gap at left bottom corner of back delivery door.

Not In Compliance

Seal gap to prevent entry of vermin.

Violation Reference - HSC - 114067 (j), 114123

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

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

Compliance Date: Not Specified

Inspector Comments: 1) Dried grease, food residue and food debris observed on floor throughout kitchen, including beneath equipment. Food residue observed on walls in cook and prep areas.

Not In Compliance

Clean and maintain floors and walls free from food debris and residue to prevent attraction of vermin.

Violation Reference - HSC - 114143 (d), 114266

2) Observed gap surrounding piping, which enters neighboring facility, allowing access for vermin.

Seal gap and all other gaps and holes to eliminate entry points for vermin.

**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

Complaint investigation conducted on this day.

Reinspection required in no less than twenty-four (24) hours to ensure elimination of vermin from facility. Failure to eliminate vermin and clean and sanitize all contaminated areas will result in closure of facility until compliance is met.

### 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: Shawn Phan

TITLE: Owner

Total # of Images: 0