



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME YUCCA VALLEY SUBWAY				REINSPECTION DATE 6/03/2020	INSPECTOR Mechelle Rouse	DATE 5/20/2020
LOCATION 58080 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284				PERMIT EXPIRATION 2/28/2021	IDENTIFIER: None	
TIME IN 1:20 PM	TIME OUT 2:30 PM	FACILITY ID FA0018760	RELATED ID PR0025246	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

### RETAIL FOOD PROTECTION - Public Eating PI (0-24 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 follow up investigation is being conducted on this day.

The facility was initially closed on 4-1-2020 and again on 5-11-2020 due to evidence of active rodent infestation. After investigation, the facility shown to be compliant in the following weeks and was allowed to re-open to the public.

The following efforts were made to alleviate the issue:

- Owner produced a copy of a "Western Exterminator" receipts outlining the placement of traps and bate stations.

On 5-11-2020 during the re-inspection the following was noted: Observed 3-4 dead cockroaches on sticky traps throughout facility. Ensure to obtain pest control service specific to this vermin, clean and sanitize areas.

Today, a follow up is being conducted to ensure the facility has obtained total compliance with rodent and roach issues indicated in past reports.

During the follow up conducted on 5-11-2020 the following areas were requested to be sealed:

- 1.) broken/ cracked cove base tile with exposed areas into the wall behind True refrigeration unit at customer self service area.(NON COMPLIANT)
- 2.) Gap in cove base underneath meatball warmer.(NON COMPLIANT)
- 3.) Gap around pipe coming out of wall from water heater.(covered with duct tape)
- 4.) Missing electrical plug with exposure to wall underneath desk in office.(NON COMPLIANT)
- 5.) Gap in wall underneath faucet to mop sink. (NON COMPLIANT)

On this day, fresh dark brown rodent droppings (7-10) were observed inside two boxes of salad dressing that were placed on dry storage shelving. Multiple areas that were pointed out during the last reinspection were not found in compliance.

A follow up will be conducted on 5-27-2020, the following shall be completed otherwise the permit for the facility will be suspended:

- Updated pest control receipts indicating that both rodents and cockroaches are targeted.
- Sealing of all hole and gaps in an approved manner.
- No droppings or dead cockroaches will be tolerated.

Person in charge was reminded of the following California Health Code:

Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. Live animals are not allowed in a food facility except as specified in Section 114259.5. Food employees with service animals may handle or care for their service animal if they wash their hands as required. Dogs under the control of uniformed law enforcement or private operators who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code are exempt.

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



**Public Health**  
Environmental Health Services

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LOCATION 58080 TWENTYNINE PALMS HWY, YUCCA VALLEY, CA 92284	INSPECTOR Mechelle Rouse

#### 16K023 No rodents, insects, birds, or animals

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114259.1,  
114259.4, 11425

**Inspector Comments:** 1.) Observed 4-7 dead cockroaches on sticky traps throughout facility.  
Ensure to obtain pest control service specific to this vermin, clean and sanitize areas.  
2.) Observed 7-10 fresh dark dropping in salad dressing boxes throughout dry storage shelving.  
Box of dressing were voluntarily discarded and condemned on this day. See VC&D for detail.

**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)

#### 16K036 Equipment, utensils and linens: storage and use

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC - 114074, 114081,  
114119

**Inspector Comments:** Observed a bowl placed on the ground behind the salad table.  
Discontinue placing utensils on the ground.  
Corrected on site.

**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)

#### 16K052 VC & D

**Compliance Date:** Not Specified

**Inspector Comments:** Approximately 20-30 personal bags (two boxes) of salad dressing discarded on this day due to contamination by rodent droppings.

**Reference** - HSC - 113980

**Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

#### Overall Inspection Comments

A follow up will be conducted in seven business days.

#### 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: Thamir Fakhoury  
TITLE: Manager

**Total # of Images:** 0