



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL GRAN CHAPARRAL MARKET			REINSPECTION DATE Not Specified	INSPECTOR Estefani Ayala	DATE 1/2/2020
LOCATION 9686 S CENTRAL AV, MONTCLAIR, CA 91763			PERMIT EXPIRATION 3/31/2020	IDENTIFIER: Meat	
TIME IN 4:27 PM	TIME OUT 5:05 PM	FACILITY ID FA0009944	RELATED ID PR0012052	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

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.

16K044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed several dead adult german roaches in hard to reach places throughout facility.

Maintain facility free of vermin and vermin evidence.

Note: No live roaches observed on this date.

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)

Overall Inspection Comments

A follow-up inspection was conducted on this because on 12/19/19 during a routine inspection this facility was closed due to vermin infestation.

On this date several dead german roaches were observed in hard to reach places throughout the facility. No live roaches were observed on this date.

Person in charge provided exterminator reports from September, October, and November.

Maintain kitchen clean and in a sanitary manner. No evidence of vermin allowed in facility.

Letter grade "C" posted on this date.

DO NOT REMOVE, RELOCATE, OR BLOCK LETTER GRADE FROM PUBLIC VIEW. FAILURE TO COMPLY WILL RESULT IN A BILLABLE.

Signature(s) of Acknowledgement

NAME: Hement Assudaney
TITLE: Person in Charge

Total # of Images: 0