



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ROSIE'S				REINSPECTION DATE Not Specified	INSPECTOR Jeanette Guido	DATE 11/29/2018
LOCATION 22419 BARTON RD D, GRAND TERRACE, CA 92313				PERMIT EXPIRATION 1/31/2019	IDENTIFIER: None	
TIME IN 2:00 PM	TIME OUT 2:37 PM	FACILITY ID FA0015521	RELATED ID PR0020561	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The health permit for this facility was re-instated this date.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: This re-inspection is being conducted at the request of the operator. The health permit for this facility was suspended due to unsafe food temperatures.

Observed walk-in refrigeration unit functioning properly at this time. Cheese and salsa measured below 41 degrees F. Thermometer located inside walk-in refrigerator was measuring ambient temperature at 39 degrees F.

Maintain all potentially hazardous foods in cold holding at 41F or below.

This facility has permission from San Bernardino County Environmental Health services to reopen.

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

Overall Inspection Comments

"B" grade card posted

Signature(s) of Acknowledgement

NAME: Luis Guerrero
TITLE: Owner
Total # of Images: 0