



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THAI BOWL CAFE		REINSPECTION DATE 9/29/2020	INSPECTOR Virginia McDonald	DATE 9/15/2020
LOCATION 25069 REDLANDS BL A, LOMA LINDA, CA 92354		PERMIT EXPIRATION 2/28/2021	IDENTIFIER: None	
TIME IN 5:05 PM	TIME OUT 5:30 PM	FACILITY ID FA0001783	RELATED ID PR0004201	PE 1621
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION 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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A reinspection was conducted on this date to verify repair of the automatic dishwasher as well as clean-up of the area in the back storage room with rodent droppings.

On routine inspection 8/28/20, the automatic dishwasher was not dispensing chlorine sanitizer and rodent droppings were noted in the back storage room near the back door.

On this date, observed the automatic dishwasher to be dispensing chlorine sanitizer at 50 ppm. Observed the rodent droppings still present in the back storage room near the back door.

A reinspection will be conducted in three days to verify rodent droppings have been removed and the area cleaned and sanitized.

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: Nuchnapang Bholawaeng

TITLE:

Total # of Images: 0