



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME CARDENAS MARKETS #19				REINSPECTION Not Specified	INSPECTOR Stephanie Obregon P	DATE 7/29/2022
LOCATION 15555 E MAIN ST D4, HESPERIA, CA 92345				PERMIT 4/30/2023	IDENTIFIER: dell/kitchen	
TIME IN 3:37 PM	TIME OUT 4:10 PM	FACILITY ID FA0003560	RELATED ID PR0019803	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION	
					RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED	
					ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

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,

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 inspection was conducted on this date in regards to eliminating vermin in the facility.

During a re-score inspection on 07/28/2022, observed active infestation of nymph and adult cockroaches in the following critical areas:

- In the walls and floors of the kitchen near three big tortillas makers.
- In the walls of the back kitchen area near dough mixers, and other kitchen equipment.
- Two (2) dead adult cockroaches underneath the dry storage racks located near the three compartment sink.

On this date, observed no vermin in the facility. Observed no signs of active infestation in the kitchen area. Observed invoices dated 07/29/2022 of pest control service technician stating no finding were observed or noted during the service. Observed invoices dated 07/29/2022 stating the treatments done in the kitchen area and sealing up cracks through out the facility. Observed an epoxy like glue covering all the cracks along the walls and floors through out the entire kitchen. Observed no signs of cockroaches underneath the storage racks. Observed all cooking equipment and machinery to be cleaned and sanitized.

Clean and sanitize all affected areas and maintain the facility free from vermin.

Facility observed to be in compliance. No further actions required. Permit has been reinstated.

The "Notice of Closure" sign was removed. A grade "A" placard has been posted.

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

Overall Inspection Comments

A follow up inspection was conducted on this date to verify compliance of eliminating vermin in the facility.

Facility observed to be in compliance. No further actions required.

Permit has been reinstated.

The "Notice of Closure" sign was removed. A grade "A" placard has been posted.

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](#).

Total # of Images: 0