



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MERCADO DON JUAN #2				REINSPECTION DATE Not Specified	INSPECTOR Steven Uhlman	DATE 4/12/2019
LOCATION 2199 DARBY ST, SAN BERNARDINO, CA 92407				PERMIT EXPIRATION 10/31/2019	IDENTIFIER: Deli	
TIME IN 4:50 PM	TIME OUT 4:52 PM	FACILITY ID FA0016088	RELATED ID PR0021403	PE 1621	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 (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: Observed that all floor sinks are now free flowing. The floors and food preparation surfaces have been sanitized.

Permit reinstated and the facility reopened.

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: A reinspection was done today to verify that the floor sinks are now free flowing and that the floors and food preparation surfaces in the meat department have been sanitized.

Observations:

Observed that the floor sinks in the deli / meat department area are now free flowing. Observed the floors being mopped with bleach solution. Observed the food preparation surfaces being wiped down with bleach solution.

Permit reinstated. Facility approved to reopen.

No additional follow up is required.

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

Overall Inspection Comments

Permit reinstated. Facility reopened.

"A" letter grade posted.

Signature(s) of Acknowledgement

NAME: roberto davila
TITLE: owner

Total # of Images: 0