



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GIUSEPPE'S ITALIAN RESTAURANT			REINSPECTION Not Specified	INSPECTOR Marvin Chavez	DATE 10/4/2022
LOCATION 14309 BEAR VALLEY RD 3, VICTORVILLE, CA 92392			PERMIT	IDENTIFIER: None	
TIME IN 4:50 PM	TIME OUT 5:30 PM	FACILITY ID FA0015991	RELATED ID CO0085185	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

### 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.

#### 16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

**Inspector Comments:** Permit suspended due to active rodent infestation observed during complaint inspection. Facility will remain closed until reinspection by EHS staff.

**Violation Description:** Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

#### 16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

**Inspector Comments:** On this day a complaint inspection was conducted due to environmental health services receiving a complaint on 10/01/22. Complainant stated they observed a rodent leaving from the front door of the facility upon opening it and ran back into the facility. Owner was not aware of the complaint but stated disgruntled employee must have submitted the complaint. Owner stated they have a pest control agency monthly but was not able to demonstrate any reports or invoices during complaint inspection. Observed multiple droppings in facility underneath three compartment sink, underneath a two door reach-in cooler, and dry storage room. Observed one live mouse trapped on a adhesive trap underneath two reach-in cooler across three compartment sink (see No rodents, insects, birds, or animals for more information) (see permit suspension for more information. ).

**Description:** A complaint report has been received by Environmental Health.

#### 16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed one live mouse trapped on adhesive trap underneath two door reach-in cooler.

Observed excessive rodent droppings the following area:

- between two standing reach-in door adjacent to cook line.
- underneath dish washing machine.
- underneath three compartment sink.
- behind two door reach-in cooler across from three compartment sink.
- underneath dry storage racks and underneath printer.

Eliminate vermin from facility, clean and sanitize all affected areas.

Facility is closed and permit is suspended due to rodent infestation and will remain closed until reinspection is conducted to confirm the elimination of rodent infestation. A notice of closure sign was posted at this time.

Note: Employee did remove live mouse on adhesive trap from the facility.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

#### Overall Inspection Comments



### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME GIUSEPPE'S ITALIAN RESTAURANT	DATE 10/4/2022
LOCATION 14309 BEAR VALLEY RD 3, VICTORVILLE, CA 92392	INSPECTOR Marvin Chavez

Permit is suspended and facility is closed due to active rodent infestation.

Grade "A" card has been removed and posted a notice of closure sign.

Do not remove, relocate or obscure notice of closure sign. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

A complaint inspection was conducted on this day.

#### **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**