



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME COCO'S BAKERY RESTAURANT #235				REINSPECTION DATE Next Routine	INSPECTOR Luis Verde	DATE 4/30/2021
LOCATION 1140 W COLTON AV, REDLANDS, CA 92373				PERMIT EXPIRATION 12/31/2070	IDENTIFIER: None	
TIME IN 10:09 AM	TIME OUT 10:44 AM	FACILITY ID FA0009349	RELATED ID PR0008709	PE 1622	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A billed follow up inspection was conducted on this date 4/30/2021 based on routine inspection conducted on 4/20/2021 and initial follow up inspection conducted on 4/23/2021. During routine inspection facility was closed and permit was suspended due to an active rodent infestation. Initial follow up inspection verified rodent infestation had been eliminated and facility permit was reinstated and allowed to open on the condition that an additional inspection be conducted to verify continued compliance.

Assistant General Manager was spoken too and stated that there has been no new activity since the facility was reopened and they have had continuous pest control service in the time between. Operator provided most recent pest control service done by EcoLab dated as the same date of current inspection, approximately five (5) hours prior to onset of inspection. Invoice noted no activity in or around facility. Self inspection of facility noted no new evidence of rodent droppings or markings in any areas. Traps throughout the entire facility were observed to be inactivated and clean with no captures. Exterior perimeter of facility was also inspected and showed no signs of vermin. Operator stated EcoLab pest control is also servicing exterior of facility on a regular basis.

One (1) dead adult cockroach was observed in dry equipment storage room that contained no food or food storage. No other cockroaches were observed in our around the facility and no active infestation was observed. Operator immediately removed dead adult cockroach.

Facility was observed to have eliminated infestation and has continued proper maintenance of facility.

Facility is observed to be in compliance. No further action is required.

Description: Billable re-reinspection conducted at this time to determine compliance from prior reinspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: One (1) dead adult cockroach was observed in dry equipment storage room that contained no food or food storage. Dry storage room is located near rear back door of facility. No other cockroaches were observed in our around the facility and no active infestation was observed.

Operator immediately removed dead adult cockroach 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

A billed follow up inspection was conducted on this date 4/30/2021 based on routine inspection conducted on 4/20/2021 and initial follow up inspection conducted on 4/23/2021.

Facility is observed to be in compliance. No further action is required.

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



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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<small>LOCATION</small> 1140 W COLTON AV, REDLANDS, CA 92373	<small>INSPECTOR</small> Luis Verde

NSA

NAME: Nancy Rigo
TITLE: Assistant General Manager

Total # of Images: 0