



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME AMF ARROWHEAD LANES		REINSPECTION DATE 1/21/2020	INSPECTOR Rebecca Koo	DATE 1/13/2020
LOCATION 299 W ORANGE SHOW RD, SAN BERNARDINO, CA 92408		PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 7:30 PM	TIME OUT 8:29 PM	FACILITY ID FA0005721	RELATED ID CO0068784	PE 1622
		SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Inspector Comments: An investigation was conducted on this date to respond to a complaint received by Environmental Health Services on 1/6/2020.

Reference - HSC

The nature of the complaint was in regards to the general cleanliness of the facility as well inadequate knowledge of proper cooking temperatures. The complainant stated the bar had mold under the ice station, food debris buildup on shelves, frost buildup in "freezer 3," moldy water underneath cutting boards, and rodent infestation. According to the complainant, the kitchen soda machine was also unsanitary and moldy under the soda caps.

According to the person in charge, there has been no recent power outages, sewage backups, or equipment failure. The person in charge said she did not hear about this complaint or any other recent complaints in regards to the cleanliness of the facility or any food borne illnesses.

A thorough routine health inspection was conducted on this date. At this time, black mold was observed in the primary ice well of the bar area as well as the deflector shield of the ice machine. An inspection of the shelving in the bar area was conducted and evidence of old rodent droppings was observed at this time. No signs of an active vermin infestation including but not limited to rodents was observed in the bar area and throughout the facility. Heavy frost buildup was observed in the unit marked as "freezer 3" but food stored in the refrigeration unit was held frozen and well below 41F. The fountain soda machine in the rear kitchen area was observed to have slime on the soda nozzles and have soda syrup on the machine as well as on the shelving underneath. No standing water was observed underneath on the cutting boards or on any of the counter tops in the kitchen area. Upon questioning, the cook was able to properly cite the cooking temperatures of poultry, comminuted meats such as hamburgers, and steaks. No cooling or reheating is practiced at this facility. The cook was able to accurately state proper cold holding and hot holding temperatures.

A letter grade B was posted during the routine health inspection on this date with all violations observed noted in the routine inspection report. At this time, the complaint will be closed.

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

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: Stephanie Davis
TITLE: Operations Manager

Total # of Images: 0