



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LA Z BOY CAFE		REINSPECTION DATE Not Specified		INSPECTOR Mechelle Rouse	DATE 8/3/2018
LOCATION 301 TENNESSEE ST, REDLANDS, CA 92373		PERMIT EXPIRATION		IDENTIFIER: None	
TIME IN 2:40 PM	TIME OUT 4:50 PM	FACILITY ID FA0012184	RELATED ID CO0062640	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered to immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13 Article 3 of the California Health and Safety Code. The attached inspection report specifies the conditions that warrant this closure and the sections of the law that have are being violated. Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health. You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 days shall be deemed a waiver of your right to a hearing. An owner, manager, or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1000.00 imprisonment for not more than six months for each offense. This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the internet, or Environmental Health. Contact this office at the number noted above, during normal days of business if you have any questions.

A "Notice of Closure" seal was issue on this date. REASON FOR CLOSURE: VERMIN ACTIVITY

Note: A supervisory review will be conducted prior to re-opening of this facility. Call (800) 442-2283 if you have any questions regarding compliance.

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

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this inspection is to conduct a complaint investigation.

A complaint was received in the department of environmental health on 08-02-18

The complainant stated bugs were found in her burrito.

Person in charge Interview: Indicated they were aware of this complaint and have not received any in a similar nature. Person in charge stated there was a type of beetles found in the batch of beans served. It was noted that the beans may have not been properly washed thus residue was left over. "Pinto" beans were the type of beans served, person in charge stated the beans are suppose to be washed prior to cooking. Person in charge stated the burritos were thrown out after instructing the head of kitchen to do so.

Head of kitchen interview: Indicated she is aware of complaint. Stated the beans were washed properly , no evidence of bugs were found after the wash. Head of kitchen proceeded to cook and mash the beans, beans were served inside burrito, complainant informed head of kitchen of bug found, after confirming a bug was spotted, all cooked beans were discarded. New bag opened and batch was made, after thorough inspection and cleaning of beans.

Bags of beans and lentils in dry storage room were inspected on this day, no evidence of vermin found.

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



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16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: The following was observed on this day:

-Five (5)+ live nymph roaches located in the far left side of the front kitchen area underneath the three compartment sink electrical tile port.
-One(1) dead nymph roach on the wall underneath the three compartment sink.

Ensure facility is kept free from vermin activity, person in charge was instructed to contact pest control immediately to rid of vermin.

Entire kitchen was inspected for vermin activity, area underneath the three compartment sink was observed to have live activity. Person in charge stated they were unaware of the issue. Pest control receipt from February 1, 2018, no summary of findings were observed, no current receipts observed.

A thorough inspection was conducted and has been concluded the facility will be closed until vermin activity is properly handled. Person in charge was instructed to immediately contact pest control, detailed receipts of findings are expected upon re-inspection. Cleaning of the entire kitchen facility expected upon re-inspection, supervisory review will be scheduled prior to re-opening.

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)

16K030 Food storage; food storage containers identified

Compliance Date: Not Specified
Not In Compliance
Violation Reference - HSC - 114047, 114049,
114051

Inspector Comments: Observed a box of raw angus beef patties stored inside of a commercial reach in ice creme freezer on top of individually packaged ice creme upon inspection.

Discontinue this practice. Potentially hazardous foods are to be properly stored in an approved manner. Meats shall not be stored on top/above ready to eat food items.

Corrected on site. Case was unlocked , meat was taken out of the case and placed in the tall freezer.

Violation Description: Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

16K052 VC & D

Compliance Date: Not Specified
Not In Compliance
Reference - HSC - 113980

Inspector Comments: The following food items were voluntarily discarded and condemned:
- Six(6) chicken breast sandwiches with lettuce, tomatoes(other toppings)

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."



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16H107 Hot and Cold Holding Temperatures

Compliance Date: Not Specified

Not In Compliance

Reference -

Inspector Comments: 1) Six (6) chicken breast sandwiches were observed sitting out in the dry storage room upon inspection.

Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

Corrected on site. Food was voluntarily discarded and condemned see VC&D for detail.

Description: The following topic was discussed with the person in charge:

HOT AND COLD HOLDING TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS

- 1) Potentially hazardous food shall be maintained at or above 135 degrees F, or at or below 41 degrees F with exceptions noted below (#3).
- 2) Roasts cooked to a minimum temperature of 145 degrees F for 3 minutes must be held at 130 degrees F or above.
- 3) The following foods may be held at or below 45 degrees F:
 - Raw shell eggs.
 - Unshucked live Molluscan shellfish.
 - Pasteurized milk and pasteurized milk products in original sealed containers.
 - Potentially hazardous foods held during transportation.
- 4) Potentially hazardous foods held for dispensing in serving lines and salad bars may be maintained above 41 degrees F, but not above 45 degrees F, during periods not to exceed 12 hours in any 24-hour period only if the unused portions are disposed of at or before the end of this 24-hour period.

Overall Inspection Comments

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: claire

TITLE: Head of kitchen

Total # of Images: 0