



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME AUNTIE ANNE'S #CA131		REINSPECTION DATE Next Routine		INSPECTOR Jin Lee	DATE 5/17/2021
LOCATION 1 MILLS CR 600, ONTARIO, CA 91764				PERMIT EXPIRATION 10/31/2021	IDENTIFIER: Next to Rainforest Cafe.
TIME IN 11:26 AM	TIME OUT 12:16 PM	FACILITY ID FA0001319	RELATED ID PR0011200	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 01 - NO FURTHER ACTION REQUIRED

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: This reinspection is being conducted at the request of the operator.

This facility was opened on Saturday after remote inspection of this facility by Department of Environmental Health Service Supervisor.

On 05/14/20201, the health permit for this facility was suspended due to a cockroach infestation.

On this date, after a thorough inspection of the entire kitchen facility, no evidence of vermin including cockroaches was observed.

This food facility was observed to be in a clean and sanitary condition. The health permit for this facility was reinstated this date. The notice of closure sign was removed this date.

Continue to maintain this facility in a clean and sanitary condition and free from vermin including but not limited to cockroaches.

A letter grade "A" from the graded inspection was posted on the front kitchen wall on this date.

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: This reinspection was conducted as a result of the routine inspection conducted on 05/14/2021. On 05/14/2021, Observed several dead and live cockroaches under the soda machine and behind ice making machine and back storage area floor.

On this date, after thorough inspection of this food facility, observed no past and/or current evidence of vermin including but not limited to cockroaches.

Maintain this facility free from vermin including but not limited to cockroaches at all times.

One (1) week billable follow-up inspection is scheduled on Monday, 05/24/2021.

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

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

Inspector Comments: 1. Observed holes in the ceiling around the water filter piping and ceiling above the cups and lids storage rack in the back storage area.

2. Observed a hole in the wall behind the security camera above the soda machine.

Seal all holes that can harbor vermin.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

Overall Inspection Comments

No summary comments have been made for this inspection.

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](#).



Public Health
Environmental Health Services

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LOCATION 1 MILLS CR 600, ONTARIO, CA 91764	INSPECTOR Jin Lee

Signature(s) of Acknowledgement

No 5/16

NAME: Harjadi Rusli
TITLE: GM

Total # of Images: 0