



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LAS NUEVAS ISLAS		REINSPECTION DATE Next Routine	INSPECTOR Mechelle Rouse	DATE 3/16/2020
LOCATION 1438 W FOOTHILL BL A, RIALTO, CA 92376		PERMIT EXPIRATION 12/31/2020	IDENTIFIER: None	
TIME IN 3:50 PM	TIME OUT 4:30 PM	FACILITY ID FA0014922	RELATED ID PR0019721	PE 1621
SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED				

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, 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: The health permit for this facility was suspended on 3/30/20 due to walk in cooler holding potentially hazardous foods 47F and above. Facility does not have adequate space to hold items elsewhere.

The following was observed on this day: Facility was given a conditional reopening on, the supervising Environmental Health Specialist allowed facility to reopening on 3-13-20. Today a physical follow up was conducted and the temperature of the walk in was observed to be 38F. A few containers, of beans were tempted at 40F.

The health permit to operate this facility is hereby reinstated this date. Continue to monitor walk in cooler so that potentially hazardous foods are maintained at 41F and below.

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: Walk in cooler observed to be in compliance.

No further action observed at this time.

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

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](#).

Signature(s) of Acknowledgement

Santos Martinez

NAME: Santos Martinez
TITLE: Person in charge

Total # of Images: 0