



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HAPPYVEGE GROUP INC				REINSPECTION Not Specified	INSPECTOR Nicole Ogosi	DATE 4/25/2022
LOCATION 2150 S WATERMAN AV C, SAN BERNARDINO, CA 92408				PERMIT 1/31/2070	IDENTIFIER: None	
TIME IN 10:12 AM	TIME OUT 11:07 AM	FACILITY ID FA0014364	RELATED ID PR0018974	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

### 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,

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 closed for business at the time of this inspection.

On 04/22/2022, the health permit for this facility was suspended due to a rodent infestation.

On this date, after a thorough inspection of the entire kitchen facility, observed no past and/or current evidence of vermin including but not limited to rodent droppings in this facility.

The owner was unable to provide the most recent pest control service. The owner stated pest control service is obtained monthly, and will be conducted on 04/28/2022.

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

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

**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 04/22/2022.

On 04/22/2022, observed the following:

- Old and fresh rodent droppings in the kitchen
- Old and fresh rodent droppings in the dry storage area
- Old and fresh rodent droppings in the front service area of the facility
- Inadequate supply of hot water at the handwash sink in the back area.
- Fan guards in the walk in cooler were coated in heavy dust.
- Handles on the reach in cold holding unit in the cooks line to be dirty.
- Delivery door open with air curtain to be off.

On this date, observed all of the previously noted violation to have been corrected. After a thorough inspection of the facility, observed no past and/or current evidence of vermin including but not limited to the rodent droppings in this facility. Observed handwash sink located in the back area to provide adequate supply of hot and cold water. Observed non food contact surfaces to be in a clean and sanitary condition. Observed air curtain to be fully functioning.

Removed the Closure Notice sign and posted the letter grade "A" on the front window.

Ensure to take appropriate measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected areas in an approved manner. Maintain all doors closed when not in use to prevent the entrance or harborage of vermin.

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



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**Overall Inspection Comments**

The health permit to operate is hereby reinsated and facility may open.

**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**

NAME: Ben Ouyang  
TITLE: Owner

Total # of Images: 0