



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>CHILI HOUSE</b>				REINSPECTION <b>Next Routine</b>	INSPECTOR <b>Zaynab Darwiche</b>	DATE <b>7/5/2022</b>
LOCATION <b>12732 FOOTHILL BL 102, RANCHO CUCAMONGA, CA 91739</b>				PERMIT <b>12/31/2021</b>	IDENTIFIER: None	
TIME IN <b>12:24 PM</b>	TIME OUT <b>12:44 PM</b>	FACILITY ID <b>FA0032823</b>	RELATED ID <b>PR0042689</b>	PE <b>1620</b>	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED 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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

**16K994 Reinspection**

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** The purpose for this visit is to conduct a reinspection. On 07/01/2022, the following violations were observed:  
- Nonfunctional upright refrigerator located immediately to the left of the kitchen entrance  
- Dry goods storage in the hallway  
- Food storage in the employee restroom

On this day, observed no food stored inside the employee restrooms or the hallway. Observed the upright refrigerator unit to be reaching temperature of 37F.

Facility is in compliance. No further action required.

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

**Overall Inspection Comments**

A follow-up inspection was conducted on this date.

**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**

*No Sig*

NAME:  
TITLE:

Total # of Images: 0