



Public Health  
Environmental Health Services

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME EL REY SUPERMARKET				REINSPECTION DATE Next Routine	INSPECTOR Rubi Guido	DATE 11/9/2020
LOCATION 2337 N SIERRA WY, SAN BERNARDINO, CA 92405				PERMIT EXPIRATION 12/31/2020	IDENTIFIER: Prepackaged Market	
TIME IN 11:01 AM	TIME OUT 11:20 AM	FACILITY ID FA0015865	RELATED ID PR0039256	PE 1684	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	

### RETAIL FOOD PROTECTION - Prepackaged (2500-Up SqFt)

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.

#### 16K994 Reinspection

Compliance Date: Not Specified  
Not In Compliance  
Reference - HSC

**Inspector Comments:** The purpose of this visit was to conduct a follow-up inspection to determine compliance regarding the cooler.

**OBSERVATION(S):**

- Measured the ambient temperature at 34F of the display cooler located across from the meat department.
- Measured shell eggs at 38F.
- No other potentially hazardous foods stored in the unit at this time.

**RESULT(S):**

No further action required 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

NO SIG

NAME: Fransico Munoz  
TITLE: Manager

Total # of Images: 0