



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME BUCKEYE JACKS SALOON & DANCE HALL				REINSPECTION DATE Not Specified	INSPECTOR Kelly Eredia	DATE 6/12/2020
LOCATION 22581 HWY 18, APPLE VALLEY, CA 92307				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 12:52 PM	TIME OUT 1:54 PM	FACILITY ID FA0007855	RELATED ID CO0070505	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: walled in with corrugated metal panels. they opened illegally in the pandemic closure, considering themselves now, a "restaurant".. please make them comply! also, zero social distancing. its pathetic.

Environmental Health received a complaint stating facility, which is bar only and has no kitchen, built a make shift kitchen with grill and fryers outside on the delivery driveway. Area is walled in with corrugated metal panels. They illegally opened during Covid-19 pandemic closure, and are now considering themselves a restaurant.

During complaint investigation, make shift kitchen was observed set-up outside back door, adjacent to smoking area. Deep fryer, flat grill, cold holding unit, pizza ovens, shelving and utensils observed set up for active use. Owner advised inspector kitchen was recently set-up, approximately one week ago, to be able to operate during Covid-19 pandemic. Owner stated there are plans to relocate kitchen to the inside, installing ventilation hood, ansel system, approved equipment, etc.

During ownership transfer, it was stated facility does not have any food except pretzels, peanuts, and slim-jims. It was also stated owner is aware EHS must be contacted prior to adding food. Cease and desist operating external kitchen immediately, and submit plans to plan check to ensure proper compliance. Contact EHS at 800-442-2283 for any plan check questions.

Complaint closed.

Description: A complaint report has been received by Environmental Health.

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

NAME: Elaine Nelson
TITLE: Owner

Total # of Images: 0