



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ANTOJITOS		REINSPECTION DATE Not Specified		INSPECTOR Kathryn Ventura	DATE 10/14/2020
LOCATION 2834 W RIALTO AV, RIALTO, CA 92376				PERMIT EXPIRATION 8/31/2070	IDENTIFIER: None
TIME IN 11:13 AM	TIME OUT 12:22 PM	FACILITY ID FA0009592	RELATED ID PR0002638	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN

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, 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 critical violation for active vermin infestation observed during the routine inspection conducted on 10/08/20 has been corrected. The facility may now open starting today 10/14/20.

Facility name is currently KTRACHOS 504 and is undergoing a transfer of ownership.

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: A re-inspection was conducted on this date per operator's request for re-opening. It was noted during the routine inspection that the facility had an active infestation of cockroaches. The operator stated that the infestation has been corrected and would like to re-open.

On this date, observed no signs of active vermin, including but not limited to cockroaches, infestation. The operator was able to provide one (1) receipt of pest control conducted on 10/10/20 and stated that another pest control servicing was conducting on 10/13/20.

No dead cockroaches were observed throughout facility.

A billable inspection will be conducted in one (1) week on Wednesday, 10/21/20, to observe continued compliance. Failure to comply will result in billed follow up inspections and possible closure of the facility.

The notice of closure sign was removed on this date and a letter "C" grade card was posted.

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

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: 1. Observed a gap greater than 1/2 inch at the rear exit screen door throughout perimeter of door.

Provide weather stripping at the bottom of the door to properly seal the door from allowing the entrance of vermin into your facility.

NOTE: Operator stated that door is always shut and facility rarely uses screen door. On this date, door was only open to air out chemicals from vermin cleaning/sanitizing.

2. Observed two (2) gaps greater than 1/2 inch on light switch panel across the rear exit door.

Ensure all holes/gaps in facility are sealed so as to prevent vermin entrance/harbourage.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments



Public Health
Environmental Health Services

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Letter "C" Grade posted at the front of the facility. Notice of Closure sign removed on this date.

Do not remove, relocate, or obscure letter grade card from public view. Failure to comply may result in a reposting assessment of \$245.00 per hour.

Re-score form provided.

For a "C" Grade, food facility MUST correct the deficiencies listed in the OIR (conducted on 10/08/20) and must submit a written request for a re-score inspection to Environmental Health Services (EHS) within thirty (30) days of the OIR. A re-score inspection will be conducted within ten (10) County business days of the food facility submitting a request for a re-score inspection.

A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection within thirty (30) days may be immediately closed by EHS and remained closed until at least a "B" grade is achieved on a re-score inspection.

Facility may now re-open on this date. A billable follow up inspection will be conducted on Wednesday, October 21, 2020.

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: Jose Coto
TITLE: Owner

Total # of Images: 0