



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME PERRIS HILL SENIOR CENTER				REINSPECTION DATE Not Specified	INSPECTOR Tamara King	DATE 9/18/2018
LOCATION 780 E 21ST ST, SAN BERNARDINO, CA 92404				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 7:00 AM	TIME OUT 7:20 AM	FACILITY ID FA0004961	RELATED ID CO0063141	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: The permit to operate is hereby reinstated and the facility is reopened.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.



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16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: On this date the facility had met the requirements in order to have a reopening inspection. Per management the pest control services have been increased from a frequency of one time per month to one time per week for the entire facility including the kitchen area where pest control noted a "Heavy Infestation" during the 9/12/2018 pest control service.

During the complaint investigation conducted on 9/11/2018 the following was observed:

1) Cockroaches were observed in the following areas:

- Numerous live nymph, young, and adult german cockroaches were observed at the ware wash station in and around the equipment, and in the gaps along the edge of the wall and the equipment.
- Live young cockroaches were observed in the gap around the pass through window at the ware wash station.
- Live cockroaches observed in the gap located on the non-functioning white refrigerator door where the locking mechanism is.
- One dead adult cockroach was observed in the restroom attached to the kitchen for employee use.
- One dead adult cockroach observed on the floor in the right side of the walk in freezer.
- One dead cockroach observed on the bottom shelf of the stand up refrigerator behind the service line on the right side, nearest the door.
- One Dead cockroach under the hot holding unit at the service line.
- One Dead cockroach on the right side of the exterior of the ice machine in the vent.

2) Gaps/ holes in the floors, walls, and or ceilings were observed in the following locations:

- Gaps around the pipes in the walls and electrical outlets.
- Gaps around the ware wash sink where the caulking has deteriorated,
- Any deteriorated caulking around equipment.

3) Nonoperational equipment was observed with vermin in the following locations:

- the white Imperial Heavy Duty Commercial refrigerator in the prep area.
- The double sided stand up refrigerator behind the service line.
- The white refrigerator in the banquet hall section that is covered in mold and infested with fruit flies.

On this date the following was observed:

- One dying nymph cockroach was observed on the lower shelf of the service line. The cockroach was removed from the area and the service line was thoroughly cleaned and sanitized during this inspection.
- One dead nymph cockroach was observed out side of the kitchen area on the wall opposite the pass through window near the ware washing station.
- No cockroach activity was observed in any other location. No vermin were observed in any equipment.
- The non functioning refrigeration unit in the dining area was removed from the facility.
- The white non functioning refrigeration unit that was being used for storage in the kitchen was removed from the facility.
- The non-functioning refrigeration unit at the service line was replaced with a new unit as per discussion and requirements with the supervisors.
- The gaps around the pipes in the kitchen were observed sealed.
- The gaps around the stainless steel counter tops where the counter tops attach to the walls were observed sealed.
- The area around the ware washing area was observed with all gaps sealed.
- The metal storage unit in the employee restroom was removed from the facility.
- All food contact surfaces were observed clean and sanitary.

The facility shall continue its efforts to actively eliminate and prevent any further or future vermin infestation in the facility. In the event that vermin are observed in the facility, pest control shall be contacted for follow up services and any areas where the vermin were observed shall be thoroughly cleaned and sanitized. Continue to actively monitor and treat the areas where vermin have been observed in the past. All evidence of cockroach activity and all vermin must remain eliminated from the facility.

Based on the evidence provided during the course of the closure and the observations made during this inspection the facility is permitted to reopen and the permit to operate is hereby reinstated.

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

Overall Inspection Comments



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LOCATION 780 E 21ST ST, SAN BERNARDINO, CA 92404	INSPECTOR Tamara King

On this date a reopening inspection was conducted at the facility. Prior to the reopening inspection being conducted the facility was required to remove the non-operational refrigeration units located in the kitchen and dining areas, eliminate evidence of past infestation and current infestation of vermin in the facility, provide pest control service documentation to the health inspector, use approved pest control methods to eliminate any active infestation at the facility, and attend a supervisory review at the Division of Environmental Health.

On this date the facility had met the requirements in order to have a reopening inspection. Per management the pest control services have been increased from a frequency of one time per month to one time per week for the entire facility including the kitchen area where pest control noted a "Heavy Infestation" during the 9/12/2018 pest control service.

Based on the evidence provided during the course of the closure and the observations made during this inspection the facility is permitted to reopen and the permit to operate is hereby reinstated.

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Jim Tickemyer".

NAME: Jim Tickemyer
TITLE: Director of Parks & Recreation

Total # of Images: 0