



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SPLASH KINGDOM			REINSPECTION Not Specified	INSPECTOR Mechelle Rouse	DATE 7/16/2018
LOCATION 1101 N CALIFORNIA ST, REDLANDS, CA 92374			PERMIT 4/30/2019	IDENTIFIER: Fry Factory	
TIME IN 2:30 PM	TIME OUT 3:10 PM	FACILITY ID FA0001431	RELATED ID PR0011037	PE 1620	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE

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.

No Violations Cited

Overall Inspection Comments

This re-inspection is being conducted at the request of the operator.

On 7-13-2018 the health permit for this facility was suspended due to a rodent activity. On this date a thorough inspection of the entire kitchen facility was conducted and no evidence of vermin was observed.

Per pest control company "Western Exterminator Company" No rodent dropping, cockroaches or other vermin observed on this day.

Findings and Recommendations: Food stains- found recommend clean more often. Oil build up found on equipment, recommend de- greaser for equipment. Small holes found underneath the doors, metallic door sweeps recommended , re-do weather stripping utilize steel wool. exterior bating program/interior traps. Once a month recommendation for pest control services.

Observations:

- No evidence of vermin was found on this day of inspection; no droppings , no gnawing.
- All holes found in the last inspection report were observed properly sealed.
- Both drains were observed clean and working properly.
- No leaks were observed at the soda machines.
- A thorough cleaning was observed , professional cleaning services were currently working on sanitizing all areas of the kitchen upon inspection.

This food facility was observed to be in a clean and sanitary condition. The health permit for this facility was re-instated this date. The notice of closure sign was removed this date. Continue to maintain this facility in a clean and sanitary condition and free from vermin-including but not limited to cockroaches.

No Further Action Warranted.

Signature(s) of Acknowledgement

NAME: Natalyn Gorgeous
TITLE: Manager

Total # of Images: 0