

#### **RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME CARRIE'S BBQ & SOUL FOOD				REINSPECTION Not Specified	Patrick Keith	DATE 7/13/2018
LOCATION 1657 W BASELINE ST, SAN BERNARDINO, CA 92411				PERMIT 4/30/2019	IDENTIFIER: None SERVICE: 006 - FIELD CONSULTATION	
TIME IN 1:43 PM	2:56 PM	FACILITY ID FA0010221	PR0005466	PE 1620	RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED	

# **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.

## **16K998 Consultation Inspection**

Compliance Date: Not Specified Not In Compliance

Reference - HSC

**Inspector Comments:** A consultation inspection was conducted on this date to determine if facility is able to make repairs/changes with or without the requirement of plan submission.

At this time, the following observations were made:

- The outdoor BBQ is located in the parking lot without building and safety approval.
- The outdoor BBQ is not ANSI approved.
- The exhaust hood and ANSUL system is not functional.
- The mop sink does not have hookups for hot or cold water, piping must be extended through 2 walls.
- Base cove is wooden and/or vinyl throughout facility.
- Flooring is VCT throughout facility.
- Popcorn drywall ceilings are used throughout back storage and preparation areas.
- The 3-compartment sink was observed to be undersized and unable to fit the larger utensils and dishes.
- One new handsink was observed to be missing ANSI approval.
- The hot water heater was blocked at this time and could not be examined for size. Ensure hot water information is included on plans.
- Hot water at existing sinks with hot water hookups were measured at 120+ degrees F.

This facility has 2 restroom handsinks (one in men's and one in women's), 1 handsink in the front of the facility, 1 mop sink, and 1 undersized 3-compartment sink.

This facility currently does not have a preparation sink.

Management indicated that a maintenance company has expressed that the exhaust hood cannot be repaired and must be entirely replaced.

Plans are required at this time, and facility is closed and permit is suspended due to safety hazard.

Description: A consultation inspection was conducted on this date.

### 16K054 Permit Suspension

⚠ CRITICAL 
⚠

Compliance Date: Not Specified Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Facility is closed and permit is suspended due to immediate safety hazard.

Management explained that exhaust hood and ANSUL system are no longer functional and must be entirely replaced. When asked to turn exhaust hood on for testing purposes, management explained that they have no way to turn the exhaust hood on. Management indicated that a maintenance company has expressed that the exhaust hood must be entirely replaced.

Facility is to close and to cease operations at this time.

Facility shall remain closed until given written direct approval from San Bernardino County Department of Public Health

Closure notice posted at this time and grade card removed.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

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#### 16K051 Plan Review

Compliance Date: Not Specified Not In Compliance Reference - HSC - 114380 **Inspector Comments:** Due to extensive changes required in this facility, plans are required to be submitted to San Bernardino County Environmental Health Services within 30 calendar days (by 8/13/2018).

Please contact 1(800) 442-2283 for any questions.

**Description:** A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

### **Overall Inspection Comments**

Permit is suspended and facility is closed due to safety hazard.

Management explained that exhaust hood and ansul system are no longer functional and must be entirely replaced. When asked to turn exhaust hood on for testing purposes, management explained that they have no way to turn the exhaust hood on. Management indicated that a maintenance company has expressed that the exhaust hood must be entirely replaced.

Closure notice posted at this time and grade card removed.

# Signature(s) of Acknowledgement

NAME: janetta sweeney TITLE: owner/manager

Total # of Images: 0