



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SPLASH KINGDOM			REINSPECTION DATE Not Specified	INSPECTOR Mechelle Rouse	DATE 8/17/2018
LOCATION 1101 N CALIFORNIA ST, REDLANDS, CA 92374			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 2:00 PM	TIME OUT 3:14 PM	FACILITY ID FA0001431	RELATED ID CO0062738	PE 1622	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 (100-Up 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 health permit for this facility was suspended on 8-9-2018 due to an infestation of rats in the main kitchen facility. The operator produced professional exterminator receipts that showed this facility has been treated. On this date no evidences of vermin including cockroaches were observed in this facility. The health permit to operate this facility is hereby reinstated this date. Continue to operate this kitchen facility free from vermin- including but not limited to cockroaches.

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: The purpose of this investigation is to conduct a follow up inspection.

On 8-9-18, a complaint was received by the department of environmental health. The complainant stated the facility is infested with rats. A thorough investigation was conducted on the same day and the following was found in the main kitchen:

- One(1) dead rat observed underneath cabinet located under hot holding shelves in splash cafe area.
- Multiple (8-10) dark brown droppings and dried urine found on a table located in the side utensil storage located in splash cafe.
- Multiple(8-10) dark brown droppings found in a large red bin located in the side utensil storage area located in splash cafe.
- Multiple droppings (10+) and gnawed wire found underneath the pepsi cabinet next to the soda boxes in splash cafe area.
- Two(2) gnawed bags of flour, with product spilling out located in the main kitchen area. These two items have been voluntarily discarded and condemned. See VC&D for detail
- Heavy accumulation of dark brown droppings, dried urine, and gnawed material located in the dry storage room, behind the entry door."
- Pass through window across from soda machine in splash cafe not closing securely, ensure this window closes properly to a complete seal to prevent vermin entry.

Note: A thorough inspection was conducted on 8-9-18, for detail please refer to official inspection report.

Today, a follow up has been conducted and the facility has done the following:

- All affected areas from droppings have been observed clean and sanitized.
- Pass through window across from soda machine in splash cafe was observed bolted and sealed.
- Floor sink in main kitchen observed de-clogged and functioning properly.
- Gaps that were observed in the ceiling at the time of inspection were sealed.
- Traps were observed in the following locations free from any activity: Three(3) under three-compartment sink ,One(1) under equipment storage across from water heater room, four(4) located in the dry storage room, Two(2) located on the sides of the deep fryers), One(1) next to hand sink, One(1) behind three compartment cold holding unit.
- The facility has began to receive professional pest control services from Western Exterminator Company. A meeting with a representative was conducted and it has been concluded that the facility now has a contract with the following terms; Fifteen (15) base stations with poison has been placed around the perimeter of the facility. Thirty(30) ground squirrel base stations have been placed around the perimeter of the facility. Twenty(20) interior rodent management traps have been placed within the facility. The facility is to be serviced weekly during peak season(May-Sep) and monthly during off season. The contract also includes a fly light program, bio-mediation and monthly exterior treatment for crawling insects. The representative has stated his crew have been at the facility treating for a week, and have had a few catches. Representative stated that no catches have been made since 8-14-18. Copy of the contract and findings available upon request.

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

Overall Inspection Comments



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SPLASH KINGDOM	DATE 8/17/2018
LOCATION 1101 N CALIFORNIA ST, REDLANDS, CA 92374	INSPECTOR Mechelle Rouse

No summary comments have been made for this inspection.

Signature(s) of Acknowledgement

NAME: pamela kennedy
TITLE: manager

Total # of Images: 0