



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JENNY'S RESTAURANT PUPESERIA INC				REINSPECTION Not Specified	INSPECTOR Estefani Ayala	DATE 10/7/2022
LOCATION 741 W HOLT BL, ONTARIO, CA 91762				PERMIT 2/28/2022	IDENTIFIER: Food	
TIME IN 1:00 PM	TIME OUT 1:30 PM	FACILITY ID FA0009891	RELATED ID PR0001880	PE 1621	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

### 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,

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 purpose of this follow-up was conducted per operators request. On 10/4/22 this facility was closed during a routine inspection due to an imminent health hazard.

Facility was observed with an active vermin infestation.

On this date no evidence of vermin was observed. Exterminator receipt was observed no notes observed.

Upon arrival facility was observed closed.

The health permit for this facility has been reinstated, this facility may now operate.

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

#### Overall Inspection Comments

"Notice of closure" sign removed. Letter grade "C" posted on this date.

#### 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](#).

Total # of Images: 0