RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME</th>
<th>LOCATION</th>
<th>TIME IN</th>
<th>TIME OUT</th>
<th>FACILITY ID</th>
<th>RELATED ID</th>
<th>INSPECTOR</th>
<th>PERMIT EXPIRATION</th>
<th>IDENTIFIER</th>
<th>INSPECTION TYPE</th>
<th>DATE</th>
</tr>
</thead>
<tbody>
<tr>
<td>NAJWA'S</td>
<td>24711 REDLANDS BL, LOMA LINDA, CA 92354</td>
<td>9:23 AM</td>
<td>10:08 AM</td>
<td>FA0028902</td>
<td>PR0037697</td>
<td>Rubi Guido</td>
<td>1/31/2023</td>
<td>None</td>
<td>003 - CORRECTIVE ACTION / NO FOLLOW UP REQ</td>
<td>10/17/2022</td>
</tr>
</tbody>
</table>

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

- **Inspection Comments:** The health permit to operate is hereby reinstated and the facility may open.
- **Date:** Not Specified
- **Reference:** HSC

### 16K994 Reinspection

- **Inspection Comments:** The purpose of this visit was to conduct a request reinspection to verify compliance regarding sewage backup that was observed on 10/14/22.

**FINDINGS:**
- The manager stated the following:
  - According to the plumbers, the sewer lines were not clogged.
  - The 3-compartment sink wastewater line was rerouted to the floor sink that the warewashing machine drains into.
  - The floors and all affected areas were cleaned and sanitized.
  - After the plumbing work, water was left running at the 3-compartment sink, preparation sink, and the hand sink. No sewage backup from either of the floor sinks.

**OBSERVATIONS:**
- The water was left running at the 3-compartment sink, preparation sink, and the hand sink. No sewage backup from any of the floor sinks in the kitchen.
- The 3-compartment sink wastewater line draining into the floor sink that the warewashing machine drains into.
- The water was left running at the hand sink located at the front station. No sewage backup from the floor sink.
- No floor drains in either of the employee/customer restrooms. Toilets functional.
- No sewage backup from the janitorial sink (directly connected to sewer).

**RESULTS:**
- No further action required at this time. The health permit to operate is hereby reinstated and the facility may open.

- **Date:** Not Specified
- **Reference:** HSC

### 16K051 Plan Review

- **Inspection Comments:** Observed no floor drains in either of the employee/customer restrooms.
- **Date:** Not Specified
- **Reference:** HSC - 114380

**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

No summary comments have been made for this inspection.
**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.

**Signature(s) of Acknowledgement**

<table>
<thead>
<tr>
<th>NAME:</th>
<th>Nada Noueihed</th>
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<tbody>
<tr>
<td>TITLE:</td>
<td>Manager</td>
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Total # of Images: 0