



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SAKE 2 ME				REINSPECTION Not Specified	INSPECTOR Jin Lee	DATE 8/26/2022
LOCATION 5660 HOLT BL, MONTCLAIR, CA 91763				PERMIT 1/31/2023	IDENTIFIER: Food	
TIME IN 11:52 AM	TIME OUT 12:55 PM	FACILITY ID FA0008935	RELATED ID PR0001376	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE	

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,

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: This reinspection is being conducted at the request of the operator.

This facility was closed for business at the time of this inspection.

On 08/24/2022, the health permit for this facility was temporarily suspended due to a cockroach infestation. On this date, after a thorough inspection of the entire kitchen facility, observed several dead and two (2) merely dead cockroaches in the kitchen and storage area. However, this food facility conditionally reopened at this time with a billable reinspection on or after Monday, 08/29/2022. If any evidence of vermin including but not limited to cockroaches observed on the billable re-inspection, the health permit of this food facility will be suspended and closed at that time.

The chef provided a recent professional exterminator receipts showing pest control service at this facility on 08/24/2022. The health permit for this facility was re-instated this date. The notice of closure sign was removed this date. Ensure to maintain this facility in a clean and sanitary condition and 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: This re-inspection was conducted as a result of the routine inspection conducted on 08/24/2022.

On 08/24/2022, this food facility was temporarily closed due to vermin (cockroach) infestation. On this date, observed four (4) dead adult german cockroaches on the floor in the storage room, two (2) merely dead adult german cockroaches on the floor by the storage room door, one (1) dead adult german cockroach on the floor under the small reach-in refrigeration unit by the storage room, two (2) dead adult german cockroaches on the floor under small reach-in refrigeration unit across the rice cooker, and one (1) dead adult german cockroach on the floor at the server station.

A professional pest control service invoice that performed on 08/24/2022 was provided by the chef.

A billable re-inspection will be conducted on or after Monday, 08/29/2022, to determine compliance. Non-compliance will result in the health permit suspension and the facility closure.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Observed several dead and two (2) merely dead cockroaches in the kitchen and storage area.

Eliminate all flies from this facility and maintain this facility free from vermin including but not limited to flies. Ensure to take appropriate pest control measures to eliminate all evidence of past or current vermin from this facility including but not limited to rodents. Clean and sanitize affected area in an approved manner.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)

Overall Inspection Comments



Public Health
Environmental Health Services

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www.SBCounty.gov/dph/dehs

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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

No S/G

NAME: Ricky Moon
TITLE: Manager

Total # of Images: 0