



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME ARROW MINI MART				REINSPECTION DATE Not Specified	INSPECTOR Duane ODonnell	DATE 9/30/2016
LOCATION 16312 ARROW BL A, FONTANA, CA 92335				PERMIT EXPIRATION 6/30/2017	IDENTIFIER: None	
TIME IN 10:15 AM	TIME OUT 11:08 AM	FACILITY ID FA0004169	RELATED ID PR0035602	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN	

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, 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.

16K035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified
Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Refrigeration units are required to hold potentially hazardous food at or below 41/45 degrees Fahrenheit. Observed that the reach-in cooler is unable to maintain a temperature 41 degrees Fahrenheit or less. Measured temperature at 45 degrees Fahrenheit. Ensure that refrigeration equipment is maintained so that it keeps potentially hazardous food at 41 degrees Fahrenheit at all times.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

Overall Inspection Comments

Re-inspection to verify correction of violations noted on 9-29-16. Violation #7 has been corrected. Food is no longer being stored in the reach in coolerr. Observed cooler temperature of 45 degrees Fahrenheit. Violation #14 has been corrected. Observed container of sanitizer stored by sink. Violation #21 has been corrected Observed that all hot water valves are in good repair, and hot water is 120 degrees Fahrenheit.

Violation #35 must be corrected in order to store potentially hazardous food in the reach-in cooler.

Permit is reinstated. Facility is re-opened. Closure sign has been removed.

Signature(s) of Acknowledgement

NAME:
TITLE:

Total # of Images: 0