



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TARGET T-3806		REINSPECTION DATE 7/13/2018		INSPECTOR Karina Corral		DATE 6/29/2018	
LOCATION 3105 MANGO AV, RIALTO, CA 92377				PERMIT EXPIRATION 4/30/2019		IDENTIFIER: MICROMARKET #4	
TIME IN 1:00 PM	TIME OUT 3:18 PM	FACILITY ID FA0029824	RELATED ID PR0038865	PE 1682	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED		

RETAIL FOOD PROTECTION - Prepackaged (0-499 SqFt)

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Micro Market #4

The purpose of this reinspection is to verify the following issues observed on 6/25/18 inspection have been repaired:

- 1) Hot water temperatures are raised at all nonadjustable faucets (to a minimum of 100-108F) and a Minimum of 120F for all adjustable faucets (mop sink).
- 2) Mop sink drain is unclogged
- 3) The following items need to be repaired or replaced:
 - a) 2 non-operational toilets in women's restroom (the last stall and third to last stall located by sanitary napkin Dispenser).
 - b) 2 nonoperational urinals in men's restroom.

The following was observed on this date:

- 1) Hot water temperatures at nonadjustable faucets (men's and women's restrooms) were measuring 83F-96F
- 2) Hot water at mop sink was measured at 106F 1st check, 103F 2nd check
- 3) Per manager hot water is not functioning and will be repaired or replaced.
- 4) Mop sink drain was observed unclogged
- 5) The following items were observed repaired/ replaced:
 - a) 2 non-operational toilets in women's restroom (the last stall and third to last stall located by sanitary napkin Dispenser) noted to need repairs on 6/25/18 are now working.
 - b) 2 nonoperational urinals in men's restroom noted on 6/25/18 to need repairs are now working.

Due to no hot water being able to be provided at this time for restrooms and mop sink all portions of the micro market that store potentially hazardous foods (2 refrigerator units) have been locked down and closed down.

A charged reinspection will be conducted on 7/3/18 to verify hot water can be provided at mop sink (120F +) and restrooms (100-108F).

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

16K021 Hot and cold water available

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113953(c),
114099.2(b)

Inspector Comments: Observed the following hot water temperatures :

Women's restroom hand wash faucets(non adjustable faucets): 88F (4 non adjustable faucets) and 96F (1 non adjustable faucet nearest to the exit)
Men's restroom hand wash faucets (adjustable): 83F (1 non adjustable faucet), 87F-88F(4 non adjustable faucets and 93F (1 non adjustable faucet nearest to the exit)
Mop sink: 106F, 2nd check : 103F

Manager was instructed to raise hot water temperatures at all non adjustable faucets to a minimum of 100-108F and a minimum of 120F for all adjustable faucets (mops sink faucet)
Maintain hot water temperatures at faucets at a minimum of 100-108F and a minimum of 120F for all adjustable faucets.

A reinspection will be conducted on 7/2/18 to verify hot water temperatures at all non adjustable faucets are reaching a minimum of 100-108F and a minimum of 120F for all adjustable faucets

Violation Description: An adequate, protected, pressurized, potable supply of hot water and cold water shall be provided at all times. (113953(c), 114099.2(b) 114101(a), 114189, 114192, 114192.1, 114195)

Overall Inspection Comments



Public Health
Environmental Health Services

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Due to no hot water being able to be provided at this time for restrooms and mop sink all portions of the micro market that store potentially hazardous foods (1 refrigerator unit next to chip racks) have been locked down and closed down.

Health permit has been suspend at this time

A " Notice of Closure" sign was posted at facility on this date. Do not remove or alter closure notice, failure to comply may result in reposting of closure notice at a rate of \$122.50 per half an hour.

"A" grade card has been removed.

Manager was instructed to contact food vendor and to not operate portion of micro market that stores potentially hazardous foods (1 refrigerator unit next to chip rack) until a reinspection has been conducted.

A charged reinspection (with billable follow-up rate of \$245.00 per hour, with a minimum charge of 30 minutes) will be conducted on 7/3/18 to verify hot water can be provided at mop sink (120F +) and restrooms (100-108F).

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "David Mccauley".

NAME: David Mccauley
TITLE: Operations Manager

Total # of Images: 0