



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME MES AMIS MEDITERRANEAN FOOD AND BAKERY			REINSPECTION DATE Not Specified	INSPECTOR Sarah Cunningham	DATE 1/10/2019
LOCATION 1386 E FOOTHILL BL M, UPLAND, CA 91786			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:44 AM	TIME OUT 1:55 PM	FACILITY ID FA0012160	RELATED ID CO0064501	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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, 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: Environmental Health received a complaint stating this facility is operating with no hot water. Upon inspection it was observed that all sinks including restroom sinks are capable of reaching temperatures above 120 F. Upon further investigation of the kitchen area, multiple live cockroaches of varying stages were observed in glue traps under both preparation sinks.
Facility was open and operating at time of inspection. Customers were observed eating in the dining area and to-go ordered were handed out to customers.

Description: A complaint report has been received by Environmental Health.

16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Inspector Comments: Multiple live cockroaches at varying stages of life were observed on glue pads under the vegetable preparation sink, under the additional preparation sink next to the walk in cooler, on the floor at the lockers, and at the back door. One live juvenile cockroach was observed crawling on the floor next to the ice machine and another juvenile cockroach in the floor sink under the preparation table. Multiple dead cockroaches were observed in multiple areas around the kitchen most dominantly around the water heater and under the vegetable preparation sink.

Remove/Eliminate all evidence of the cockroach infestation and eliminate all cockroaches from the facility using approved method of pest control. Maintain facility free of all vermin as to prevent any possible contamination.

Owner stated there was a previous issue in regards to cockroaches. Facility currently has hired a pest control (Truly) to conduct monthly commercial pest control.

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)

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: You are hereby notified that your health permit is temporarily suspended due to live cockroach infestation in critical areas of the kitchen.

- Remove/Eliminate all evidence of the cockroach infestation and eliminate all cockroaches from the facility using approved method of pest control.
- Seal any/all crevices in the facility.
- Clean and sanitize all affected areas prior to contacting this office for a reopening inspection
- Pest control services shall be conducted using approved methods. Evidence of pest control services shall be provided to your health inspector.

Prior to re-opening inspection being conducted, the facility shall correct the observed violations, participate in a Supervisory Review, and request a non-graded re-inspection. All evidence of cockroach activity must be eliminated from the facility and all directives provided via inspection and the supervisory review must be completed.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

Overall Inspection Comments



Public Health
Environmental Health Services

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A "Notice of Closure" sign was posted on this date

Do not remove, relocate, or obscure from public view

A Supervisory Review will be scheduled for January 11, 2019 at 9am at the Rancho Cucamonga office located at:
8575 Haven Avenue
Suite 130, Rancho Cucamonga, CA 91730

Signature(s) of Acknowledgement

A handwritten signature in blue ink, appearing to read "Issam Elias".

NAME: Issam Elias
TITLE: owner

Total # of Images: 0