



**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>LIAM'S IRISH PUB</b>			REINSPECTION <b>10/26/2022</b>	INSPECTOR <b>Gisel Saldana</b>	DATE <b>10/12/2022</b>
LOCATION <b>1087 S MT VERNON AV, COLTON, CA 92324</b>			PERMIT <b>2/28/2023</b>	IDENTIFIER: None	
TIME IN <b>10:35 AM</b>	TIME OUT <b>11:40 AM</b>	FACILITY ID <b>FA0009454</b>	RELATED ID <b>PR0016693</b>	PE <b>1621</b>	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIR ACTION: 18 - PERMIT SUSPENSION CONTINUANCE

**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.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

**16K995 Permit - Suspension** **⚠ CRITICAL ⚠**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference** - HSC

**Inspector Comments:** Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby continued to be suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

**\*\*NOTE:** A billable re-inspection will be conducted in the future by the request of the operator to observe compliance. Failure to comply may result in future billed inspections of \$122.50 per half hour with a half hour minimum.

**CLOSURE SIGN POSTED ON ENTRANCE DOOR. DO NOT REMOVE OR RELOCATE CLOSURE SIGN. NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.**

**Violation Description:** Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.



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### 16K993 Re-Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** The purpose of this visit was to conduct a re-reinspection by the request of the operator to verify compliance of no cockroaches at the facility.

Observed the following live active cockroach infestation throughout the facility:

- One (1) dead adult german cockroach on the floor below the reach in freezer unit
- Two (2) live adult german cockroaches on the wall behind the dry storage across from the dishwasher machine
- One (1) live nymph german cockroach on the wall behind the dry storage across from the dishwasher machine
- One (1) dying german cockroach underneath the door of the walk in cooler
- One (1) live nymph cockroach on the floor underneath the cold holding unit in the bar area

Upon questioning, owner stated that they had received pest control services between 10/10/22-10/11/22. The pest control receipt from 10/10/2022 states that there was live and dead cockroach activity in the bar area and dish washing area and all areas of the facility were treated. The pest control receipt from 10/11/22 stated that there was a decreased activity of live cockroaches and all areas inside and outside of the facility were treated.

Eliminate the cockroaches and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clusters from the dry storage room, eliminate all unused equipment, personal items from the dry storage room.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby continued to be suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

Facility is to remain closed until permission from DEHS is given. Contact San Bernardino County Environmental Health Services to schedule a re-inspection to reinstate the health permit. "Notice of closure" sign posted, do not move, hide, or remove sign.

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NON-COMPLIANCE WILL RESULT IN A CHARGED FOLLOW UP INSPECTION AT AN HOURLY RATE OF \$245.**

**Description:** Billable re-reinspection conducted at this time to determine compliance from prior reinspection.



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**16K023 No rodents, insects, birds, or animals** **⚠ CRITICAL ⚠**

**Compliance Date:** Not Specified  
**Not In Compliance**  
**Violation Reference - HSC - 114259.1, 114259.4, 11425**

**Inspector Comments:** Observed the following live active cockroach infestation throughout the facility:

- One (1) dead adult german cockroach on the floor below the reach in freezer unit located in the dry storage area
- Two (2) live adult german cockroaches on the wall behind the dry storage rack across from the dishwasher machine
- One (1) live nymph german cockroach on the wall behind the dry storage rack across from the dishwasher machine
- One (1) dying german cockroach underneath the door of the walk in cooler
- One (1) live nymph cockroach on the floor underneath the cold holding unit in the bar area

Upon questioning, owner stated that they had received pest control services between 10/10/22-10/11/22. The pest control receipt from 10/10/2022 stated that there was live and dead cockroach activity in the bar area and dish washing area and all areas of the facility were treated. The pest control receipt from 10/11/22 stated that there was a decreased activity of live cockroaches and all areas inside and outside of the facility were treated.

Eliminate the cockroaches and clean and sanitize the affected areas. Ensure that the facility remains free of vermin.

1. Put away food and utensils, clean and sanitize all affected areas throughout the facility in an approved manner. Eliminate all vermin/evidence of vermin throughout the facility.
2. Clean and sanitize all areas listed (in this report) with heavy grease buildups and old food debris throughout the facility.
3. Take appropriate pest control measures. Obtain pest control record detailing all areas serviced and types of services. Demonstrate all actions taken to eliminate vermin infestation.
4. Properly clean and sanitize all food contact surfaces, cooking equipment at the cook's line so as to be in a clean and sanitary condition and will avoid contamination.
5. Clean up all clusters from the dry storage room, eliminate all unused equipment, personal items from the dry storage room.

Violation(s) observed pose an immediate threat to the public health and safety and the health permit to operate is hereby continued to be suspended and facility ordered closed until the listed violation(s) have been corrected and verified by San Bernardino County Public Health Department Environmental Health Services.

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**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)



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### 16K045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Inspector Comments: Observed holes/cracks in the following areas:

Not In Compliance

Violation Reference - HSC - 114143 (d),  
114266

- In the wall above the entrance to the kitchen area adjacent to the service window
- Around the door of the walk in cooler
- In the base coving on the pony wall across from the service window

Seal these holes and maintain the wall in good repair.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

### Overall Inspection Comments

A follow up inspection was conducted on this date by the request of the operator. Health permit is continued to be suspended.

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### 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](#).

Total # of Images: 0