



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JUST GRILL IT TERIYAKI HOUSE				REINSPECTION DATE Not Specified	INSPECTOR Kelly Eredia	DATE 10/13/2020
LOCATION 1640 E MAIN ST, BARSTOW, CA 92311				PERMIT EXPIRATION 12/31/2070	IDENTIFIER: None	
TIME IN 12:25 PM	TIME OUT 12:53 PM	FACILITY ID FA0009100	RELATED ID PR0000733	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES	
				RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED		
				ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN		

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Inspector Comments: Permit reinstated due to successful elimination of cockroach infestation.

Not In Compliance

Reference - HSC

Description: The health permit to operate is hereby reinstated and facility may open.

16K993 Re-Reinspection

Compliance Date: Not Specified

Inspector Comments: A third, charged follow-up inspection was conducted on this date to verify compliance regarding closure due to cockroach infestation during the routine inspection conducted 10/6/20. On that day, facility was closed and permit suspended.

Not In Compliance

Reference - HSC

Upon arrival facility observed closed.

Manager stated that the facility was serviced by pest control service 10/8/20. Invoice observed on site with no date indicated. Pest control technician indicated on invoice to clean kitchen to prevent vermin. Pest control technician also stated on invoice facility won't be serviced for at least another two (2) weeks. Manager obtained traps and placed beneath equipment throughout facility.

During re-inspection, no live or dead cockroaches observed in facility. Floors observed cleaned and free from food debris and residue. Holes and gaps observed sealed throughout facility. All areas affected by vermin observed cleaned and sanitized.

Permit is unsuspended and facility may open for operation.

Advised manager to clean and sanitize all areas affected by vermin.

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

Overall Inspection Comments

"Notice of Closure" placard removed; "A" grade placard posted.

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

NAME: No Sig

TITLE:

Total # of Images: 0