



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME HIGHLAND CAFE				REINSPECTION Not Specified	INSPECTOR Joseph Contreras	DATE 5/27/2022
LOCATION 7223 N CHURCH ST A17, HIGHLAND, CA 92346				PERMIT	IDENTIFIER: None	
TIME IN 3:28 PM	TIME OUT 4:09 PM	FACILITY ID FA0003800	RELATED ID CO0083415	PE 1621	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQUIRED 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.

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

Inspector Comments: On this date, an inspection was conducted due to a complaint received by the San Bernardino County Division of Environmental Health Services.

Reference - HSC

Complainant alleged that there was a fire in the facility which damaged the hot water heater.

Upon questioning, the person in charge stated the fire had damaged the hot water heater and a portion of the walls and ceilings.

The following observations/findings were made on this date:

- person in charge stated the fire department used water to put out the fire and no chemical based solution was used
- person in charge stated
- observed the wall to be damaged next to the water heater
- observed multiple ceiling tiles missing
- observed the facility to be unable to provide hot water
- facility was not operating and self-closed upon arrival

The facility will remain closed until hot water is available.

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

16K054 Permit Suspension **⚠ CRITICAL ⚠**

Compliance Date: Not Specified

Inspector Comments: The facility is hereby closed due to lack of hot water.

Not In Compliance

Violation Reference - HSC - 114409, 114405

Health permit will be reinstated once the facility is able to provide hot water.

Contact 800 442 2283 for any questions or assistance.

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)

16C021 Hot and cold water available

Compliance Date: Not Specified

Inspector Comments: Observed that the facility is unable to provide hot water due to the damage to the hot water heater.

Not In Compliance

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

Repair/replace the hot water heater. If replacing, ensure the hot water heater is approved by Plan Check.

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)



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16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified	Inspector Comments: Observed multiple ceiling tiles damaged.
Not In Compliance	
Violation Reference - HSC - 114143 (d), 114266	Observed a portion of the wall to be damaged near the hot water heater.
	Ensure the new ceiling tiles and wall material are an approved material.

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

No summary comments have been made for this inspection.

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