



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME FORTIFIED BODY		REINSPECTION DATE Next Routine		INSPECTOR Sujin Lee	DATE 6/25/2021
LOCATION 14485 PIPELINE AV, CHINO, CA 91710				PERMIT EXPIRATION 1/31/2022	IDENTIFIER: Inside LA Fitness- Food
TIME IN 1:15 PM	TIME OUT 1:44 PM	FACILITY ID FA0000832	RELATED ID PR0013446	PE 1620	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

RETAIL FOOD PROTECTION - Public Eating PI (0-24 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
Not In Compliance
Reference - HSC

Inspector Comments: The closure sign was removed. An "A" grade card was posted. The facility may now open.

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

16K994 Reinspection

Compliance Date: Not Specified
Not In Compliance
Reference - HSC

Inspector Comments: The purpose of the visit is to determine compliance from prior violation. During routine inspection on 6/24/2021, permit was suspended due to lack of hot water in the facility. The reinspection was requested by the operator.

On this date, following water temperatures were measured:
1. Handwashing sink at 119 F.
2. Preparation sink at 120.8 F.
3. 3-compartment sink at 101 F.
4. Janitorial sink at 118.4 F.

No further action is required at this time.

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

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