



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME SPLASH KINGDOM		REINSPECTION DATE 7/27/2018	INSPECTOR Mechelle Rouse	DATE 7/13/2018
LOCATION 1101 N CALIFORNIA ST, REDLANDS, CA 92374		PERMIT EXPIRATION 4/30/2019	IDENTIFIER: Fry Factory	
TIME IN 10:10 AM	TIME OUT 11:04 AM	FACILITY ID FA0001431	RELATED ID PR0011037	PE 1620
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED		

### 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.

#### 16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

**Inspector Comments:** A "Notice of Closure" seal was issue on this date. REASON FOR CLOSURE: Rodent activity.

**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.

#### 16K023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

**Inspector Comments:** Observed one (1) dead rodent contained in the rat trap behind the ice machine in this facility. Rodent droppings were observed scattered in different areas throughout the back dry storage area. No gnawing of food items were observed during inspection. A thorough inspection was conducted and has been concluded the facility will be closed down until rodent activity is properly handled. According to the manager, the facility is located in an area that creates an issue to rodents. Operator stated the company does their own pest control by placing traps and poison down, It was stated this has been the most effective way to prevent vermin and they have been providing their own services since September 2017. Manager was advised to utilize professional pest control along with their own as a supplement.

Ensure facility is kept free from rodent activity, manager has indicated the proper precautions are being made to prevent rodent activity.

Corrected on site. Manager has sent employees to clean and sanitize the affected areas.

**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)

#### 16K033 Nonfood-contact surfaces clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114115 (c)

**Inspector Comments:** 1) A large container of soda syrup was observed open and not contained underneath the cash register in the front kitchen area.

2) Pools of soda syrup was observed underneath the counter area in two different locations.

Ensure that non food contact surfaces are clean and maintained clean to prevent vermin harborage.

Corrected on site. Manager discarded the container and called employees to clean the spilled syrup.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

#### 16K041 Plumbing; proper backflow devices

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114171, 114189.1

**Inspector Comments:** Observed Two (2) floor sinks where soda machine drains to be backed up and not draining.

Clean and maintain all floors and floor sinks.

Note: This is a repeat (repeat) violation.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)



**Public Health**  
Environmental Health Services

### RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>SPLASH KINGDOM</b>	DATE <b>7/13/2018</b>
LOCATION <b>1101 N CALIFORNIA ST, REDLANDS, CA 92374</b>	INSPECTOR <b>Mechelle Rouse</b>

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

Compliance Date: Not Specified

Inspector Comments: Two(2) holes were observed in the ceiling in the back storage area within this facility.

Not In Compliance

Ensure that holes are sealed properly to prevent vermin harborage.

Violation Reference - HSC - 114143 (d), 114266

**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

**IMMEDIATE HEALTH PERMIT SUSPENSION AND CLOSURE** The permit to operate the above named food facility is hereby temporarily suspended, and the facility is ordered to immediately closed under the authority of Sections 114405 and 114409 of Division 104, Part 7, Chapter 13 Article 3 of the California Health and Safety Code. The attached inspection report specifies the conditions that warrant this closure and the sections of the law that have are being violated. Any food facility for which the permit has been temporarily suspended shall cease all food handling, close and remain closed until all conditions warranting the closure are corrected and your permit has been reinstated by a representative of Environmental Health. You are hereby notified that you have the right to request a hearing, within 15 calendar days after service of this notice to show cause why the permit suspension is not warranted. Your failure to request a hearing within 15 days shall be deemed a waiver of your right to a hearing. An owner, manager, or operator who fails to comply with this Closure Notice may be found guilty of a misdemeanor, with a possible fine of \$1000.00 and/or imprisonment for not more than six months for each offense. This Health Permit Suspension and Closure Notice is issued to you under the authority of the California Health and Safety Code, Division 104, Part 7, Chapter 13, Article 3. Copies of the Code Sections referred to herein may be reviewed at most public libraries, the internet, or Environmental Health. Contact this office at the number noted above, during normal days of business if you have any questions.

A "Notice of Closure" seal was issue on this date. REASON FOR CLOSURE: Rodent activity.

Note: A supervisory review will be conducted prior to re-opening of this facility. Call (800) 442-2283 if you have any questions regarding compliance.

#### Signature(s) of Acknowledgement

NAME: Pamela Kennedy  
TITLE: Manager

Total # of Images: 0