



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME THAI BOWL CAFE		REINSPECTION DATE 10/16/2020		INSPECTOR Virginia McDonald	DATE 10/2/2020
LOCATION 25069 REDLANDS BL A, LOMA LINDA, CA 92354				PERMIT EXPIRATION 2/28/2021	IDENTIFIER: None
TIME IN 3:00 PM	TIME OUT 4:30 PM	FACILITY ID FA0001783	RELATED ID PR0004201	PE 1621	SERVICE: 013 - FOOD - BILLABLE INSPECTION SERVICES RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED

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.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A second re-reinspection was conducted on this date to verify the following violations noted on 10/1/20 have been resolved:

- Clean-up of the multiple rodent droppings observed in various areas including the chemical storage, the dry storage, under the dishwasher and in the customer dining area.
- Repair of two holes noted under the dishwasher as well as replacement of the base coving.

Facility is observed to be self-closed on this date. The following observations were noted on this date regarding the above violations:

- No rodent droppings observed in the chemical storage room.
- Two old rodent droppings in the dry storage room on the floor under the bulk dry storage barrels.
- One old rodent dropping on top of the water heater.
- Two old rodent droppings under the dishwasher.
- The two holes and the base coving under the dishwasher have not been repaired yet. An additional hole was noted in the chemical storage room. Manager indicated a repairman evaluated the holes today and will be repairing all three holes and the base coving in the next few days.
- Manager produced the Orkin Pest Control invoice for service performed this date. Treatment was for rodents and insects on the exterior and interior of the facility.

RESULTS:

To avoid an additional billable inspection, the facility operator shall ensure the following:

- Remove and sanitize all the areas where the five old rodent droppings were found before the end of this inspection.
- Repair the two holes and the base coving under the dish washer, as well as repair the hole in the chemical storage room. This shall be done before Wednesday 10/7/20, pictures taken and sent to my email at virginia.mcdonald@dph.sbcounty.gov. Ensure the pictures are sent by 8:00 AM, 10/7/20.

Facility may resume operations.

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](#).

Signature(s) of Acknowledgement

NAME: Nuchnapang Bholawaeng
TITLE: Manager



Public Health
Environmental Health Services

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Total # of Images: 0