



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME TRINITY CHILDREN & FAMILY		REINSPECTION DATE Not Specified		INSPECTOR Luis Verde	DATE 11/9/2021
LOCATION 10776 N FREMONT AV, YUCAIPA, CA 92399			PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:35 AM	TIME OUT 1:30 PM	FACILITY ID FA0007293	RELATED ID CO0080952	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

RETAIL FOOD PROTECTION - Public Eating PI (100-Up 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.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A complaint inspection was conducted on this date 11/9/2021 based on a complaint received by Environmental Health Services. Complaint stated they saw rodents in the kitchen and around the dumpsters.

Operator was spoken to and stated that this has been an ongoing issue that they are currently dealing with. Operator stated that the rodents had been getting through the walls and had tried to get into food in the dry storage room and that there had been mornings where they had come in and found rodent droppings on the counter tops. Operator also stated that they have begun bleaching and power washing the dumpsters to help mitigate the issue.

Facility was inspected and a large hole was observed in the wall next to walk-in cooler surrounded by six (6) rodent traps. Part of wall was observed to have been boarded up with ply wood. Operator stated that the rodents had originally eaten through the wall where the ply wood has been secured but once hole was covered they ate through the next wall. Additional wall underneath dish washer area was observed to also have been boarded up with ply wood. Multiple rodent traps were observed throughout entire kitchen facility but no captures were observed at this time. One (1) rodent dropping was observed underneath dish washing machine.

Additionally, bulk plastic containers used to store dry ingredients such as flour and sugar were observed to have gnaw marks on the bottom corners. Bulk plastic containers were not observed to have been compromised and gnaw marks were observed only on the surface and had not broken through the plastic. No other food items were observed to have been compromised.

When asked for most recent Pest Control Service Report, most recent report was dated for 10/15/2021, approximately three (3) weeks prior to time of inspection. Service noted 'possible rodent activity' but no follow up was observed to have been conducted. Operator stated that they have no received any service since then but have been having issues as recently as this past week.

Based on observations made, facility is currently experiencing an active rodent infestation. Facility has been instructed to cease all food preparation and service activities and has been closed. Facility has been instructed to immediately contact Pest Control Service to conduct a full service on the facility including the kitchen, cafeteria, any adjacent rooms or hallways, and the perimeter around the facility. Facility was also instructed to seal any holes or gaps they find in the facility that may be possible entry points for vermin including seals around the crawl space above the walk-in cooler and freezer and any gaps around pipes that enter into the walls.

At this time facility will be transferring all dry storage food to building located across the lot for storage. Storage room is a break room for staff but maintains appropriate walls, floors, and cove base for clean and dry storage.

It is also noted that facility will be resubmitting plans to Environmental Health Services Plan Check Division for planned renovation at the facility. See Plan Review for details.

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

16K054 Permit Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114409, 114405

Inspector Comments: Facility health permit has been suspended and facility has been closed.

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)



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16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Active rodent infestation was observed in the facility on this date. Large hole in wall where rodents had eaten through was observed as well gnaw marks on plastic bulk containers in dry storage room. Traps were observed to have been placed throughout facility by maintenance staff but no captures were noted at this time. One (1) rodent dropping was observed beneath dish washing machine.

Eliminate rodent infestation and make the necessary repairs to the facility to ensure all gaps, holes, and entry ways are properly sealed to prevent the entry of vermin.

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)

16K051 Plan Review

Compliance Date: Not Specified

Not In Compliance

Reference - HSC - 114380

Inspector Comments: Facility has submitted plans to Environmental Health Services regarding a kitchen remodel to add a janitorial sink into the facility and replace the walk-in cooler. Original plans had been declined and were requested for a resubmital once corrections to plans had been made. Operator stated they are now also planning to renovate the dry storage room to bring it up to code. Dry storage room observed to have deteriorating floors, missing cove base, wooden walls on 3 out of 4 walls and a stucco textured wall on the 4th wall that was observed to be chipping and had multiple holes. Operator was instructed to include any proposed changes to kitchen facility prior to plan resubmital and to submit new plans to Environmental Health Services as soon as possible prior to starting construction.

Description: A person proposing to build or remodel a food facility shall submit plans for approval before starting any new construction or remodeling of any facility for use as a retail food facility. (114380)

Overall Inspection Comments

A complaint inspection has been conducted on this date 11/9/2021.

Facility health permit has been suspended and facility has been closed.

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: Kristine Lopez
TITLE: Supervisor

Total # of Images: 0