



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOGAN'S ROADHOUSE		REINSPECTION Not Specified	INSPECTOR Tirza Tetteh	DATE 5/5/2022
LOCATION 13480 BASELINE AV, FONTANA, CA 92335		PERMIT	IDENTIFIER: None	
TIME IN 9:03 AM	TIME OUT 9:51 AM	FACILITY ID FA0013483	RELATED ID CO0083017	PE 1622
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP REQ ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPENE		

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.

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

Inspector Comments: Permit is reinstated and facility is reopened.

Not In Compliance

Reference - HSC

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

16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A reinspection was conducted on this day regarding facility's closure due to an active cockroach infestation observed during complaint inspection. During complaint inspection conducted on 5/4/22, the following was observed:
observed the following live juvenile cockroaches:
- one (1) live juvenile on the counter of beverage station in servers area
- one (1) live juvenile on floor under beverage station in servers area
- two (2) live juveniles on floor under the mechanical dishwasher
Observe two (2) dead adult cockroaches on floor and sticky trap near door to banquet room. Observed two (2) dying nymph cockroaches on floor under the mechanical dishwasher. Pest control reports stated facility had no activity during two (2) most recent services.

Note: Facility was closed and permit was suspended due to an active cockroach infestation.

On this day, after a thorough inspection of the entire facility, observed the following:

- one (1) dead juvenile on floor under location of the heat lamps at cooks line
- three (3) dead juveniles on floor under mechanical dishwasher

Eliminate dead cockroaches from facility and maintain facility free of all vermin. Clean and sanitize all affected areas and maintain clean.

Facility is in compliance. Permit is reinstated and facility may reopen.

Notice of closure sign removed.

A one week billable reinspection will be conducted on 5/12/2022 to verify compliance. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Inspector Comments: Oobserved the following:

Not In Compliance

- one (1) dead juvenile on floor under location of the heat lamps at cooks line
- three (3) dead juveniles on floor under mechanical dishwasher

Violation Reference - HSC - 114259.1, 114259.4, 11425

Eliminate dead cockroaches from facility and maintain facility free of all vermin. Clean and sanitize all affected areas and maintain clean.

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)



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME LOGAN'S ROADHOUSE	DATE 5/5/2022
LOCATION 13480 BASELINE AV, FONTANA, CA 92335	INSPECTOR Tirza Tetteh

16C035 Equipment/Utensils - approved; installed; clean; good repair, capacity

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114130, 114130.1, 114130

Inspector Comments: Observed ice machine leaking from the bottom. Observed water leaking from cold unit located at cooks line.

Repair/replace and maintain all equipment in good repair.

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

Inspector Comments: Observed weather strip at large rolling door in the banquet room to be in disrepair providing gaps along the bottom of the door.

Repair/replace and maintain facility vermin proof.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

Overall Inspection Comments

Notice of closure sign removed.

Grade 'A' posted from recent routine inspection dated 4/18/2022.

Do not remove, relocate or obscure letter grade card. Failure to comply will result in an additional billable reinspection with a 30-minute minimum charge of \$122.50.

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

No sig.

NAME: David Stephens
TITLE: General Manager

Total # of Images: 0